

Your Dinner Party Includes

Hors d'Oeuvres
Salad or Soup
Sorbet
Entree
Dessert
Coffee & Hot Tea

Hors D'Oeuvres

Choose four

Pecan Chicken Bites *with honey mustard dip*
Stuffed Cremini Mushrooms *with spinach, walnuts & imported swiss*
Fresh Herb Parmesan Meatballs *with sour cream demi glaze*
Feta Cheese Dumplings *with basil aioli*
Avocado Toast *on pumpernickel with smoked salmon*
Parmesan Arancini *crispy risotto fritters with marinara*
Roasted Red Pepper Hummus *with pita crisps*
Carolina Pulled Pork *with crispy onions on crostini*
Shrimp Fritters *with remoulade sauce*
Chicken Liver Pate *with fruit compote on crostini*
Antipasto Skewers *artichokes, sundried tomatoes, olives & fresh mozzarella*
Grilled Corn, Avocado & Tomato Salsa *with fresh corn chips*
Herb Marinated Spanish Olives *with lemon garlic aioli*
Felafel Bites *with spiced yogurt*
Tomato Gazpacho Shooters
Bloody Mary Oyster Shooter
Filet Mignon Canapes *with caramelized onions & brie*

Mini Crab & Shrimp Cakes *with citrus aioli (+\$1 per person)*
Scallops Wrapped in Bacon *with horseradish cream sauce (+\$1 per person)*
Seared Tuna *on rice cracker, wasabi aioli (+\$1 per person)*

Additions

Lollipop Lamb Chops *two dozen medium for \$85*
Shrimp Cocktail *two dozen large for \$45*

\$59 Per Person

Please add 18% gratuity & 6% sales tax

Salads & Soups

Choose one soup or salad.

Spinach & Arugula Salad *with mixed berries, crispy feta dumplings & candied pecans, balsamic vinaigrette*
Caesar Salad *with herbed croutons, applewood smoked bacon & parmesan crisp*
Wild Mushroom Soup *with fresh thyme*
Seasonal Bisque

Entrees

Choose three entrees. Your guests will pre-order.

Seasonal Vegetarian Selection *please inquire*
Grilled Seasonal Fresh Fish *please inquire*
Grilled Swordfish *with roasted artichokes & olive tapenade*
Roasted Lancaster Free Range Chicken *with chicken jus & basil pesto*
Cedar Plank Baked Salmon *with lavender honey glaze*
Filet Mignon of Pork *wrapped in bacon, with red wine demiglaze*
Sauteed Crab & Shrimp Cakes *with lemon chive butter sauce*
Herb Crusted Rack Of Lamb *with creamy risotto, port wine reduction*
Prime Rib *with frizzled onions, au jus (minimum 8 orders)*
8 oz Filet Mignon *with red wine demiglaze & fresh herb butter*
8 oz Broiled Lobster Tail *with drawn butter (Market Price)*
Crab & Shrimp Cake & Filet *4 oz cake with lemon chive butter sauce & 4 oz filet with fresh herb butter*

Dessert

Seasonal Dessert Sampler *three smaller portions
of our favorite desserts.*

Please add 6% tax & 18% gratuity.