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# RECOMMENDED VENDOR LIST

## Entertainment/Disc Jockeys

TLW Entertainment Inc.  
Terry Wilson  
317-255-1017

Grapevine Productions  
Mark Beecher  
317-852-3353

Palmer Kelly  
Tim Kelly  
317-876-4600

Pro-Sound Entertainment  
Jason Fritz  
317-776-1962

Indy Sounds  
Brian Jones  
317-889-9556

Jeff Hill  
765-744-6214

Sunny Moon  
317-776-3663

Tim Fuller  
317-507-5460

DJ's Direct  
317-295-DJ4U

## Florists

McNamara of Carmel  
Alan Thompson  
317-848-1531

Enflora  
Toomie Ferris  
317-913-9300

## Videographers

Indy Visual  
Bob Ridge  
317-59-VIDEO  
www.indyvisual.com

## Photographers

Gabe Mass Photography  
317-441-3314  
www.gabemass.com

Troy Hill Photography  
317-431-7400  
www.troyphoto.com

Andrew Rippy Scalini  
317-598-1995  
www.scaliniweddings.com

Scott Barrett  
317-849-4988  
www.scottbarrett.net

Rich Miller Photography  
317-446-1708  
www.richweddings.com

## Entertainment Themes

Elite Casino Productions, Inc.  
317-784-3596

## Audio Visual

*In house equipment supplied by Electronic Evolutions*

Markey's Audio Visual  
317-875-8407

## Wedding and Special Occasion Cakes

Kyla Garcia  
765-432-0665

**Special Event Planners**

Premier Events  
David Jackson  
317-867-1189

Rayna Traylor  
317-251-7402

**Overnight Accommodations**

Sheraton Keystone Crossing  
8787 Keystone Crossing  
Indianapolis, IN 46250  
317-846-2700

Courtyard Indianapolis-Castleton  
8670 Allisonville Road  
Indianapolis, IN 46250  
317-576-9559

Candlewood Suites  
8111 Bash Street  
Indianapolis, IN 46250  
317-595-9292

Doubletree Guest Suites  
11355 N. Meridian Street  
Carmel, IN 46032  
317-844-7994

Jameson Inn  
8380 Kelly Lane  
Indianapolis, IN 46250  
317-849-8555

Homewood Suites  
2501 East 86<sup>th</sup> Street  
Indianapolis, IN 46240  
317-253-1919

Staybridge Suites  
9780 Crosspoint Boulevard  
Indianapolis, IN 46256  
317-577-9500

Marriot Town Place Suites  
8468 Union Chapel Road  
Indianapolis, IN 46240  
317-255-3700

Hampton Inn  
6817 East 82<sup>nd</sup> Street  
Indianapolis, IN 46250  
317-576-0220

## **ROOM RENTAL**

*All rates are based on food and beverage minimums*

*All food, beverage and rental items subject to a 22% service charge and 9% tax*

### **The Champagne Room**

Monday – Friday and Sunday Room Rental: \$400

Food and beverage minimum: \$1,500

Only Available with Cabernet Room on Saturday

### **The Chardonnay Room and Patio**

Monday – Friday and Sunday Room Rental: \$400

Food and beverage minimum: \$1,500

Only Available with Cabernet Room on Saturday

### **The Cabernet Room with Champagne and Chardonnay Rooms and Patios**

Saturday Room Rental: \$1,250

Monday – Friday and Sunday Room Rental: \$400

Food and beverage minimum: \$2,500 Mon-Thurs / \$8,000 Sun / \$13,000 Sat

### **The Riesling Room and Patio**

Monday – Friday and Sunday Room Rental: \$400

Saturday Room Rental: \$750

Food and beverage minimum: \$1,500 Mon-Thurs / \$4,000 Fri & Sun / \$7,000 Sat

### **All Space Plus all Patios**

Monday – Friday and Sunday Room Rental: \$1,200

Saturday Room Rental: \$1,750

Food and beverage minimum: \$4,500 Mon-Thurs / \$10,000 Fri & Sun / \$18,000 Sat

### **Outside Ceremony**

Monday – Friday and Sunday Rental: \$750

Saturday Rental: \$1,500

International Cheese Display, 12 Vos water bottles and a bottle of Champagne included

Chairs: \$3.50 each

## **RENTAL TIMES**

*Start and finish times for weekend events*

### **Morning Events**

6:30 AM – 10:30 AM (4 Hours) Saturdays

### **Afternoon Events**

11:00 AM – 4:00 PM (5 Hours) Saturdays

### **Evening Events**

6:00 PM – 12 Midnight (6 Hours)

*The Montage does not have a departure time or an additional charge if you stay beyond 6 hours; however, the Montage must close by 3:00 AM on Friday and Saturday evenings and by 12 Midnight all other nights unless previously discussed.*

## **RENTAL ITEMS**

### **Linens**

Additional skirting: \$25 each  
Standard chaircover with sash (installed): \$6 and up  
Floor length linens: \$20 each and up  
Specialty napkins: \$1 each and up

### **Room Decor**

Floor risers (4ft x 8ft section): \$150 each section  
Dance floor (3ft x 3ft section): No charge  
Pipe and drape: \$20 per 8 ft section

### **Table Top**

Silver chargers: \$3.00 per person  
Gold chargers: \$3.00 per person  
Ratan chargers: \$3.00 per person  
Beaded lamp: \$5.00  
White folding chairs: \$3.50 each  
Table floral centerpieces: \$35 – \$125  
Buffet floral pieces: \$75 – \$200

### **Vendor Services**

Valet parking: Inquire with sales person  
Piano: Inquire with sales person  
Security guards: \$40 per hour with a 4-hour minimum per security officer per 30 children or less  
Floral: Inquire with sales person  
Fireworks: \$1,500 and up  
Entertainment: Inquire with sales person  
Party favors: Inquire with sales person  
Coat check: \$1.50 per person (coat check is required for all December events)  
Candy bar: Inquire with sales person  
Candy & nuts in silver chargers: Inquire with sales person  
Gift baskets for guests at hotels: \$40 and up  
Martini luge: \$300  
Monogrammed ice sculpture: \$350

### **Plated Dinner Additions**

Mignardise: \$5 per person  
Amuse Bouche: \$4 – \$6 per person

## **RENTAL ITEMS**

(Continued)

### **Items included with all Events**

Room rental and adjoining patio

China, glass and silver: Steeleelite china, Villeroy and Boch platters, Corby Hall flatware

Chaffing dishes: World Tableware Millennium

Table Center: mirror tile, silver lamp and 4 votive candles

Cocktail tables set with silver lamp

Tables: 5 ft rounds or 6 ft rounds

Chairs: food service only (plum)

House linens and napkins: white or black

Buffet skirting: cabernet, olive, white, black, champagne, chocolate

## **AUDIO VISUAL**

*All food, beverage and rental items subject to a 22% service charge and 9% tax*

<b>Item</b>	<b>Rental Price</b>
LCD projector	\$300
26" monitor	\$150
DVD player	\$50
VCR player	\$50
CD player	\$50
Podium	No charge
Lavaliere microphone	\$115
Wireless microphone	\$115
Multi-microphone system	Please inquire
Flip chart with post-it pad	\$35 including markers and 1 pad
Post-it flip chart pad	\$25 each additional
Overhead projector	\$40
Screen	\$40
Laptop computer	\$250
Wireless presentation mouse	\$55
DSL Internet access (per day)	\$75
Phone access (local, per day)	\$50
PolyCom conference call speaker	\$175 (includes phone access)
Technician labor	\$50 per hour with a minimum of 4 hours

## **MONTAGE MEETING PACKAGE**

*Includes table set according to your diagram; tables, chairs, linens, skirting  
(Minimum 25)*

### **Continental Breakfast**

#### **Assorted Breakfast Pastries**

Croissants, Muffins and Bagels with Cream Cheese, Butter and Preserves

#### **Fresh Fruit Display**

Gold Pineapple, Melons, Berries, and Grapes with Cherry Almond Dip

#### **Assorted Nantucket Juices**

#### **European Roast Coffees**

Regular Coffee, Decaffeinated Coffee and Hot Tea  
Cream, Sugar and Sweet & Low

### **Morning Break 10:30 AM**

Refresh Coffee, Decaffeinated Coffee  
Bottled Water  
Assorted Soft Drinks

### **Lunch 12 Noon**

Select from the following lunches:

Deli Meat and Cheese, Hoagie Luncheon, Deli Assortment or Grilled Chicken Breast Platter Luncheon

### **Afternoon Break 2:30 PM**

#### **Kahn's Break**

Fresh Whole Fruit, Bottled Water, Assorted Soft Drinks

#### **On The Tables**

Paper Pads  
Pens  
Water  
Mints

*\$41.00 per person plus 22% service charge and 9% tax*

## **WALL STREET MEETING PACKAGE**

*Includes table set according to your diagram; tables, chairs, linens, skirting  
(Minimum 25)*

### **Continental Breakfast**

#### **Assorted Breakfast Pastries**

Croissants, Muffins and Bagels with Cream Cheese, Butter and Preserves

#### **Fresh Fruit Display**

Gold Pineapple, Melons, Berries and Grapes with Cherry Almond Dip

#### **Assorted Nantucket Juices**

#### **European Roast Coffees**

Regular Coffee, Decaffeinated Coffee and Hot Tea  
Cream, Sugar and Sweet and Low

### **Kahn's Break 10:30 AM**

#### **Fresh Whole Fruit**

#### **Bottled Water, Assorted Soft Drinks**

### **Lunch 12 Noon**

Select from Themed Luncheons or Luncheon Buffet

### **Afternoon Break 2:30 PM** (Select 1)

### **Marketplace Break**

#### **Basket of Fresh Baked Goods**

Lemon Bars, Raspberry Linzer Bars, Chocolate Toffee Bars and Apricot Bars, Kahn's Jumbo Chocolate  
Chip Cookies, Kahn's Mammoth Brownies with Walnuts

#### **Bottled Water, Assorted Soft Drinks**

# **WALL STREET MEETING PACKAGE**

(Continued)

## **Chocolate Decadence**

Chocolate-Covered Strawberries

Chocolate Caramel Macadamia Nut Tarts

Chocolate Brownies

Chocolate Toffee Bar

Chocolate Swirl Bar

## **Bottled Water, Assorted Soft Drinks**

## **Snack Break**

### **Pretzels, Tortilla Chips and Pita Chips**

With Con Queso Dip, Raspberry Honey Mustard and Hummus

## **Bottled Water, Assorted Soft Drinks**

## **On The Tables**

Paper Pads

Pens

Water

Mints

*\$55 per person plus 22% service charge and 9% tax*

## **THE CHAMPAGNE ROOM**

*Vaulted ceilings, champagne bottles, hardwoods and outside windows, with adjoining patio bordered by flowers, trees and water*

### **Capacity**

1,200 square ft.

Plated meal: 80 – 100

Buffet: 60

Hors d'oeuvres reception: 125

Theatre style: 200

Classroom style: 40

Adjoining patio: Seats 80 for plated meal

### **The Champagne Room**

Monday – Friday and Sunday room rental: \$400

Food and beverage minimum: \$1,500

Deposit: \$1,500

Only available with cabernet room on Saturday

## **THE CHARDONNAY ROOM**

*Modern elegance and memorable views, this room features a continuous view of the lake, garden and trees with an adjoining patio.*

### **Capacity**

1,200 square ft.

Plated meal: 80 – 100

Buffet: 60

Hors d'oeuvres reception: 125

Theatre style: 200

Classroom style: 36

Adjoining patio: Seats 30 for plated meal

### **The Chardonnay Room and Patio**

Monday – Friday Room Rental: \$400

Food and beverage minimum: \$1,500

Deposit: \$1,500

Only available with Cabernet Room on Saturday

## **THE CABERNET ROOM**

*Modern elegance with memorable views, this room features a continuous view of lake and trees with an adjoining patio; fresh plants, sky lights, contemporary wall sconces and chandeliers*

### **Capacity**

Plated meal: 320 – 360

Buffet: 270

Hors d'oeuvres reception: 600

Theatre style: 550

Classroom style: 200

Adjoining patio: Seats 80 for plated meal

### **The Cabernet Room with Champagne and Chardonnay Rooms and Patios**

Monday – Friday and Sunday room rental: \$500

Saturday Room Rental: \$1,250

Food and beverage minimum: \$2,500 Mon-Thurs / \$7,000 Fri & Sun / \$13,000 Sat

Deposit: \$1,500

## **THE RIESLING ROOM**

*Hand painted full length mural with a magnificent views of the lake and trees, plus an adjoining patio; this room features a private entrance as well as private restrooms*

### **Capacity**

2,100 square ft.

Plated meal: 70 – 170

Buffet: 150 – 170

Hors d'oeuvres reception: 400

Theatre style: 300

Classroom style: 120

Adjoining patio: 100

### **The Riesling Room and Patio**

Monday – Friday and Sunday room rental: \$400

Saturday room rental: \$500

Food and beverage minimum: \$1,500 Mon-Thurs / \$4,000 Fri & Sun / \$7,000 Saturday

Deposit: \$1,500

## PLATED BREAKFAST MEALS

All plated breakfast entrees include:

### **Fresh Fruit Platter**

Melons, Berries, Grapes, Gold Pineapple with Raspberry Poppysseed Yogurt Dip

### **Breakfast Pastries Basket**

Croissants and Muffins with Butter and Preserves

### **European Roast Coffees**

Regular Coffee and Decaffeinated Coffee  
Cream, Sugar, Sweet & Low and Equal

### **Fresh Orange Juice**

## **Entrees**

### **Scrambled Eggs**

With Chives, Peppered Bacon, Kahn's Hash Brown Potatoes  
*\$16.00 per person plus 22% service charge and 9% Tax*

### **Asparagus and Red Pepper Frittata**

With Crispy Yukon Gold Potatoes and Caramelized Onions  
*\$16.00 per person plus 22% service charge and 9% tax*

### **French Toast**

Stuffed with Mascarpone Cheese and a Warm Berry Compote  
Potato Roti with Horseradish Cream  
*\$17.00 per person plus 22% service charge and 9% Tax*

### **Eggs Benedict**

Served Traditionally or with Smoked Salmon and Spinach  
Roasted Fingerling Potatoes with Onion and Peppers  
*\$19.00 per person plus 22% service charge and 9% Tax*

### **Breakfast Strata**

Eggs, Gerhard's Sausage, Vegetables and Kahn's Breakfast Potatoes  
*\$18.00 per person plus 22% service charge and 9% tax*

## **BREAKFAST BUFFET ONE**

### **Continental Breakfast** (Minimum 25)

#### **Assorted Breakfast Pastries**

Croissants, Muffins and Bagels with Cream Cheese, Butter and Preserves

#### **Fresh Fruit Display**

Gold Pineapple, Melons, Berries and Grapes with Cherry Almond Yogurt Dip

#### **Assorted Nantucket Juices**

#### **European Roast Coffees**

Regular Coffee and Decaffeinated Coffee

Cream, Sugar and Sweet & Low

*\$12.50 per person plus 22% service charge and 9% tax*

### **Deluxe Continental adds the Following:**

Flavored Yogurts

Protein Bars

Breakfast Bars

Homemade Granola

Cereals and Milk

*\$3.00 additional per person plus 22% service charge and 9% tax*

## **BREAKFAST BUFFET TWO**

(Minimum 25)

### **Assorted Breakfast Pastries**

Croissants, Muffins and Bagels with Cream Cheese, Butter and Preserves

### **Fresh Fruit Display**

Gold Pineapple, Melons, Berries, and Grapes with Cherry Almond Dip

### **Breakfast Casserole**

Eggs, French Ham, Canadian Cheddar, Onions and Peppers

### **Kahn's Breakfast Potatoes**

### **Peppered Bacon and Pork Sausage**

### **Assorted Nantucket Juices**

### **European Roast Coffees**

Regular Coffee and Decaffeinated Coffee

Cream, Sugar and Sweet & Low

*\$18.00 per person plus 22% service charge and 9% tax*

## **BREAKFAST BUFFET THREE**

(Minimum 25)

### **Assorted Breakfast Pastries**

Croissants, Muffins, Danish and Bagels with Cream Cheese, Butter and Preserves

### **Fresh Fruit Display**

Gold Pineapple, Melons, Berries and Grapes with Citrus Yogurt Dip

### **Smoked Salmon Display**

With Tomatoes, Onions, Capers and Mini Bagels with Cream Cheese  
Served with a Dill Cream Sauce

### **Breakfast Bread Pudding**

Bread Pudding with Roasted Red Peppers, Spinach and Mozzarella with an Herb Cream Sauce

### **Baked Cinnamon Apples**

With Raisins and Dried Currants

### **Lyonnise Potatoes**

With Rosemary and Caramelized Onions

### **Spiral Cut Nueske Ham with Maple Glaze**

### **Assorted Nantucket Juices**

### **European Roast Coffees**

Regular Coffee and Decaffeinated Coffee  
Cream, Sugar and Sweet & Low

*\$23.00 per person plus 22% service charge and 9% tax*

## **BREAKFAST BUFFET FOUR**

(Minimum 25)

### **Assorted Breakfast Pastries**

Croissants, Muffins and Bagels with Cream Cheese, Butter and Preserves

### **Fresh Fruit Display**

Gold Pineapple, Melons, Berries, and Grapes with Citrus Yogurt Dip

### **Poached Salmon Display**

With Cucumber, Onions, Capers and Dill Sauce

### **Asparagus and Red Pepper Frittata**

### **Baked Cinnamon Honey Pecan French Toast**

Served with Grand Marnier Syrup

### **Crispy Yukon Gold Potatoes**

With Caramelized Onions

### **Peppered Bacon**

### **Pork Sausage**

### **Assorted Nantucket Juices**

### **European Roast Coffees**

Regular Coffee and Decaffeinated Coffee  
Cream, Sugar and Sweet & Low

*\$21.00 per person plus 22% service charge and 9% tax*

## **MEETING BREAKS**

### **Kahn's Break** (Minimum 15) **Fresh Whole Fruit**

#### **Bottled Water, Assorted Soft Drinks**

*\$6.00 per person plus 22% service charge and 9% tax*

### **Marketplace Break** (Minimum 15)

#### **Fresh Baked Goods**

Lemon Bars, Raspberry Linzer Bars, Chocolate Toffee Bars, Apricot Bars

#### **Kahn's Jumbo Chocolate Chip Cookies**

#### **Kahn's Mammoth Brownies with Walnuts**

#### **Bottled Water, Assorted Soft Drinks**

*\$7.00 per person plus 22% service charge and 9% tax*

### **Montage Break** (Minimum 20)

#### **International Cheese Display with 6 Varieties of Cheese**

With Fruit Garnish and Crackers

#### **Kahn's Dip Display**

Spinach Dip, Con Queso and Artichoke Parmesan Dip with Tortilla and Pita Chips

#### **Bottled Water, Assorted Soft Drinks**

*\$7.00 per person plus 22% service charge and 9% tax*

## **MEETING BREAKS**

(Continued)

### **Connoisseurs BREAK** (Minimum 20)

#### **International Cheese and Fruit Display**

With 6 Varieties of Cheese, Fresh Fruit and Crackers

#### **Dip and Torta Display**

Smoked Salmon Torta, Basil Pine Nut Torta, Con Queso Dip, Artichoke Parmesan Dip and Spinach Dip with Pita Chips, Tortilla Chips and Crackers

#### **Assorted Mini Pastries**

Chocolate Caramel Macadamia Nut Tarts

Lemon Curd Tarts

Fresh Fruit Tarts

#### **Bottled Water, Assorted Soft Drinks**

*\$8.00 per person Plus 22% service charge and 9% tax*

### **Chocolate Decadence** (Minimum 15)

Chocolate-Covered Strawberries

Chocolate Caramel Macadamia Nut Tarts

Chocolate Brownies

Chocolate Toffee Bar

Chocolate Swirl Bar

Bottled Water, Assorted Soft Drinks

*\$7.00 per person plus 22% service charge and 9% tax*

### **Snack Break** (Minimum 15)

#### **Pretzels, Tortilla Chips and Pita Chips**

With Con Queso Dip, Raspberry Honey Mustard and Hummus

#### **Bottled Water, Assorted Soft Drinks**

*\$5.50 per person plus 22% service charge and 9% tax*

## **ADDITIONAL BREAK ITEMS**

### **Bowls** (Serves 15)

Nacho Chips with Salsa: \$21

Pretzels with Honey-Mustard Sauce: \$26

Tortilla Chips with Con Queso Dip, Spinach Dip and Artichoke and Parmesan Dip: \$42

Mixed Nuts: \$26

Cashews: \$37

### **Baked Goods**

Lemon Bar, Pecan Bars, Chocolate Toffee Bars, Key Lime Bars, Chocolate Swirl Bars, Strawberry Bars and Apricot Bars: \$27 per dozen

Mammoth Chocolate Brownies and Jumbo Chocolate Chip Cookies: \$27 per dozen

Muffins: \$27 per dozen

Croissants: \$29 per dozen

Bagels with Cream Cheese, Butter and Preserves: \$25 per dozen

Assorted Danish: \$26 per dozen

Stuffed Pretzels: \$26 per dozen

### **Ice Cream**

Assorted Ice Cream Bars: \$3 per bar

### **Assorted Miniature Pastries** (Chef's Choice of Assortment)

Fresh Fruit Tarts

Chocolate Macadamia Nut Tarts

Lemon Curd Tarts

Almond Toska

Mini Marjolaine

Chocolate-Dipped Strawberries

Mini Éclair's

Chocolate Concord

*\$29.00 per dozen*

### **Beverages**

European Roast Coffee: \$26 per gallon with a 3 gallon minimum

Iced Tea with Lemons: \$26 per gallon

Lemonade: \$26 per gallon

Fruit Punch: \$26 per gallon

Bottled Water: \$2.00 each

Canned Soft Drinks: \$2.00 each

Bottled Lemonade: \$2.00 each

Bottled Ice Tea: \$2.00 each

Crystal Light Flavor Packets: \$1.00 each

*Plus 22% service charge and 9% tax*

# **MONTAGE LUNCHEON BUFFET**

(Minimum 25)

## **Soup** (Choice of 1)

Smoked Turkey, Tasso and White Bean  
International Cheese and Potato Soup with Caramelized onions  
Hickory Chicken, Vegetable and Wild Rice  
Tuscan Tomato and Basil Bisque  
Spicy Pork and Anasazi Bean Soup  
Hearty Minestrone with Orzo Pasta, Tomatoes and Lentils  
Red Pepper Bisque  
Indiana Chicken and Corn Chowder  
Cinnamon Buffalo Chili  
Wild Mushroom Bisque with Truffle oil and Parmesan  
Roasted Barley, Brandy and Caramelized Vegetable  
Vegetarian Corn and Parsnip Bisque

Fresh Breads and Crackers

## **Salads** (Choice of 1)

### **Salad of Romaine Lettuce with Maytag Blue Cheese**

Red Onion and Spicy Pecans served with a Maytag Blue Cheese Dressing

### **Spinach Salad**

With Strawberries, Mandarin Oranges, Almonds and Poppseed Vinaigrette

### **Fresh Fruit Display**

Fresh Berries, Gold Pineapple, Melons and Grapes with Cherry Almond Dip

### **Kahn's Salad**

Mixed Field Greens with Candied Almonds, Onion Confit and Cherry Grape Tomatoes served with Roasted Red Pepper Vinaigrette

### **Romaine with Grilled Asparagus**

With Garbanzo Beans, Feta, and Roasted Red Peppers, Crispy Lavosh and Lemon Honey Thyme Vinaigrette

### **Bibb Lettuce**

With Grapefruit, Toasted Coconut, Roasted Peanuts and Scallion Lime Dressing

### **Salad of Butter Lettuce**

With Fried Capers, Beefsteak Tomato and Artichokes with Parmesan Tuile and Foccacia Crouton Ring served with Balsamic Shallot Vinaigrette

# **MONTAGE LUNCHEON BUFFET**

(Continued)

## **Spinach and Radicchio Salad**

With Shaved Fennel, Serrano Ham, Dried Figs and Petite Basque Chards and Brown Mustard Vinaigrette

## **Mixed Greens**

With Cobb Smoked Bacon, Red Pears, Peppered Goat Cheese and Maple Cider Vinaigrette

## **Romaine Salad**

With Roasted Parsnips, Aged Gruyere, Almonds, Dried Cranberries and Creamy Poppyseed Dressing

## **Garden Spinach Salad**

With Crisp Prosciutto, Sliced Mushrooms, Hard Boiled Eggs and Goat Cheese Dressing

## **Asian Pear and Tamari Pecan Salad**

With Bitter greens, Maytag Blue Cheese and Simple Pear Cider and Fresh Cracked Pepper

## **Penne Pasta**

With Sun-Dried Tomatoes and Pancetta in a Brie Cream Sauce

## **Farfalle Pasta**

With Grilled Chicken Breast, Prosciutto, Peas and Parmesan Cream Sauce

## **Tri Color Tortellini**

With Pesto Cream Sauce and Grilled Chicken Breast

## **Smoked Tomato and Mushroom Ravioli**

With Zucchini Slaw and Truffle Potato Puree

## **Asparagus and Roasted Eggplant Stuffed Sweet Pepper**

With Boursin Cream

## **Tortellini and Parma Ham**

With Fresh Tomatoes, Portabella Mushroom and Roasted Garlic Spinach Cream Sauce

# **MONTAGE LUNCHEON BUFFET**

(Continued)

## **Entrees** (Choice of 2)

### **Penne Pasta**

With Grilled Onions, Garlic Spinach, Roasted Tomatoes and Artichoke Marinara

### **Baked Ziti**

Layered with Fennel Chicken Sausage, Ricotta, Mozzarella and Marinara

### **Stuffed Breast of Chicken**

With Sun-Dried Tomatoes, Pesto, Walnuts and Marsala Wine Sauce

### **Cider Marinated Airline Breast**

With Molasses Chipotle Glaze

### **Sweet Lemon Grass and Ginger Marinated Airline Chicken**

With Sour Soy and Chili Glaze

### **Dry Rubbed Boneless Chicken Breast**

With Espresso-Cascabel "BBQ" Chutney

### **Stuffed Breast of Chicken**

With Herb Boursin Cheese, Mushroom Fondue and Herb Cream Sauce

### **Chicken Breast**

Stuffed with Garlic, Spinach and Roasted Tomatoes with Wild Mushroom Demi-Glace

### **Chicken Breast**

Stuffed with Capers, Artichokes and Goat Cheese with Lemon Cream Sauce

### **Grilled Chicken Breasts**

With Toasted Fennel and Peppercorn in a Natural Pan Sauce

### **Chile and Lime Glazed Duck Breast**

With Soy and Cilantro

### **Apricot Glazed Turkey Breast**

With Roasted Onion and Shallot Gravy

### **Smoked and Grilled Ribeye**

With Garlic Mushrooms and Caramelized Onions in Montage Steak Sauce

# **MONTAGE LUNCHEON BUFFET**

(Continued)

## **Seared Beef Tenderloin**

With Peppered Tart Cherry Compote

## **Citrus and Coriander Rubbed Beef**

With Orange and Roasted Garlic Demi-Glace

## **Triple Mustard Crusted Filet of Beef**

With Hickory Smoked Bacon Glaze

## **Cracked Peppercorn Crusted N.Y. Strip**

With Creole Mustard Cream

## **Lemon Herb Marinated Salmon**

With Capers and a Chardonnay Cream

## **Grilled Marinated Barramundi**

With Red Pepper and Papaya Chutney

## **Seared Arctic Char Filet**

With Parsnip Cream

## **Miso Buttered Salmon**

With English Pea Sauce

## **Grilled Salmon Modena**

With Balsamic Marinade

## **Tuscan Baked Cod**

With Fresh Tomatoes, Basil, Garlic and Parmesan Crust

## **Broiled Alaskan Halibut**

With Pernod Sauce

## **Smoked Pork Loin**

Stuffed with Wild Mushrooms and Spinach in a Wild Mushroom Cream Sauce

## **Sautéed Pork Tenderloin**

With Pears and Brazilian Mustard Glaze

# **MONTAGE LUNCHEON BUFFET**

(Continued)

## **Sides**

Israeli Couscous Pilaf with Curried Apples and Macadamia Nuts  
Garlic White Cheddar and Chipotle Mashed Potatoes  
Baby top Carrots with Parsnip Chards, Butter Pecans and Fresh Thyme  
Candied Beets with Orange and Cardamom  
Lemon Butter Artichokes with Feta Crumbles  
Roasted Red Pepper and Garlic Potato Soufflé  
Potato Bread Pudding with Rosemary and Garlic  
Green Pea, Spinach and Parmesan Risotto  
Wild Mushroom and Arugula Risotto Cakes  
Yukon Gold Mashed Potatoes with Caramelized Onions  
Balsamic Grilled Portabella and Roasted Red Pepper Medley  
Broccoli with Garlic and Blue Cheese Butter  
Roasted Sweet Potatoes with Brown Sugar and Butter  
Pear and Walnut Wild Rice  
Charred Green Beans with Red Onion Sambal  
Mediterranean Style Fennel, Braised with Garlic, Tomatoes and Oregano  
Oven Roasted Carrots and Beets with North African Spices  
Garlic Seared Sugar Snap Peas with Julienne of Red Bell Pepper  
Stir Fried Carrots with Shitake Mushrooms, Peanuts and Tamari  
Roasted Artichoke, Bacon and Cumin Rosti Potatoes  
Oven Dried Tomato and Thyme Turnips Dauphinois  
Grilled Yukon Potatoes and Shallots with Rosemary and Garlic Butter  
Grilled Pearl Onions and Baby Carrots with Candied Prosciutto Butter  
Marinated Long Stem Artichokes with Oven-Roasted Yellow Tomatoes  
Herb-Roasted Yukon Gold Potatoes  
Mexican Baked Zucchini with Queso and Cilantro  
Herb-Roasted New Potatoes  
Baby Long Stem Organic Carrots with Fresh Herb Compound Butter  
Green Snap Beans with Julienne of Red Peppers  
Grilled Artichoke Hearts with Tomatoes, Lemon, Garlic, and Basil  
Grilled Asparagus with Julienne of Carrots and sesame seeds  
Grilled Vegetables with Garlic and Herbs

# **MONTAGE LUNCHEON BUFFET**

(Continued)

## **Desserts** (Select 1)

**New York Cheesecake**  
With Fresh Fruit Topping

**New York Cheesecake**  
With Fresh Lemon Curd

**Chocolate Cheesecake**  
Rich Velvety Chocolate with Chocolate Cookie Crumb Crust

**Turtle Cheesecake**  
Chocolate Cheesecake with a Layer of Caramel Cheesecake with Toasted Pecans Between the Layers

**Key Lime Cheesecake**  
With Toasted Coconut Dried Pineapple Crust

**Carrot Cake Cheesecake**  
Homemade Carrot Cake Mixed with New York Style Cheesecake

**Carmel Apple Cheesecake**  
Spiced Apples and Caramel Baked into a Creamy Cheesecake

**Hazelnut Praline and Chocolate Mousse Tower**

**Wild Berry and Chocolate Mousse Tower**  
Topped with Fresh Berries

**Gâteau Trois Chocolate Tower**  
White, Milk and Dark Chocolate Mousse with Red Berry Sauce

**Chocolate Raspberry Tower**  
With Grand Marnier Syrup

**Raspberry Milk Chocolate Tower**  
With Fresh Berry Sauce

**Key Lime Tart with Fresh Raspberries**  
Lemon Curd Tart with Fresh Berries (Individual Size Only)

**Almond Daquoise**  
With Caramelized Bananas and Milk Chocolate Mocha Mousse

# **MONTAGE LUNCHEON BUFFET**

(Continued)

## **Grand Tiramisu**

Mascarpone Cheese, Lady Fingers, Cocoa Powder and Whipped Cream

## **Triple Chocolate Decadence**

With Blackberries and Red Current Sauce

## **Banana Split Cake**

With Whipped Cream, Cherries, Pineapple and Chocolate Ganache Icing

## **Peaches and Cream Cake**

Almond Cake Filled with Roasted Peaches and Whipped Cream

## **German Chocolate Cake**

With Creamy Coconut Pecan Filling Iced in Dark Chocolate Ganache

## **Lemon Blueberry Cake**

Sponge Cake with Lemon Mousse and Blueberries Iced in Lemon Icing

## **Toasted Almond Orange Cake**

Layered with Milk Chocolate Mousse and Mandarin Oranges and Iced in Chocolate Orange Icing

## **Yuzu Tart**

With Mango Mousse, Yuzu Gelee, Yuzu Custard and Butter Tart

## **Gâteau Trois Chocolate Torte**

Layered Dark Chocolate, Milk Chocolate and White Chocolate Mousse

## **Red Berry Mousse Torte**

With Fresh Berries and Red Berry Sauce

## **Wild Berry and Chocolate Torte**

Wild Berry Mousse, Milk Chocolate Mousse and Vanilla Genoise Wrapped in Marbled White and Dark Chocolate and Topped with Fresh Berries

## **Hazelnut Praline and Chocolate Mousse Torte**

Dark Chocolate Mousse, Crunchy Hazelnut Wafer, Almond Hazelnut Daquoise

## **Caramelized Banana and Milk Chocolate Mocha Mousse Torte**

## **Sacher Torte**

Dark Chocolate Mousse, Raspberry Crème and Raspberry Infused Chocolate Genoise

## **MONTAGE LUNCHEON BUFFET**

(Continued)

### **Strawberry Shortcake Torte**

Vanilla Sponge Cake Layered with Vanilla Bean Bavarian and Soaked Strawberries and Iced in White Chocolate

### **Chocolate Raspberry Torte**

Chocolate Sponge Cake Layered with Milk Chocolate Chambord Silk and Raspberries and Iced in Chocolate

### **Assorted Miniature Pastries**

Chef's Choice of Chocolate Caramel Macadamia Nut Tart, Lemon Curd Tart, Key Lime Tart, Fresh Fruit Tart, Cappuccino Cup, Chocolate Dipped Strawberries, Miniature Éclairs, Assorted Petite Fours, Chocolate Raspberry Almond Toska, Chocolate Strudel, Kuglach Chocolate Carmel Brownie

*\$27.00 per person plus 22% service charge and 9% tax*

## **THEMED LUNCHEONS**

### **Italian Luncheon Buffet** (Minimum 25)

#### **Mixed Field Greens**

With Frissee, Fresh Mozzarella, Cherry Grape Tomatoes, Edible Flowers and Grilled Lemons with Basil Vinaigrette

#### **Antipasto Salad**

With Salamis, Mortadella, Prosciutto, Provolone, Olives and Parmesan and tossed with Italian Vinaigrette

#### **Stuffed Chicken Florentine with Seasoned Spinach and Wild Mushrooms**

Served in a Garlic Demi-glace

#### **Tri Color Tortellini with Pesto Cream and Grilled Chicken**

#### **Parmesan Risotto with Wild Mushrooms**

#### **Zucchini with Tomato and Caramelized Onion in Gorgonzola Sauce**

#### **Assorted Breads**

With French Butter and Olive Butter

#### **Grand Tiramisu**

Mascarpone Cheese, Lady Fingers, Cocoa Powder and Whipped Cream

#### **European Roast Coffee**

Regular Coffee and Decaffeinated with Cream, Sugar, Sweet & Low and Equal

*\$27.00 per person plus 22% service charge and 9% tax*

## **THEMED LUNCHEONS**

(Continued)

### **Mediterranean Luncheon Buffet** (Minimum 25)

#### **Tabouli and Hummus**

With Pita Rounds and Pita Crackers

#### **Greek Salad**

Romaine, Garbanzo Beans, Feta, Olives, Red Onions and Cucumber Tossed with Basil Vinaigrette

#### **Eggplant Caponata Salad**

With Bruschetta Breads and Flatbreads

#### **Spinach Pie**

Phyllo Filled with Feta and Spinach

#### **Roasted Mint Marinated Leg of Lamb with Quince Paste**

#### **Rosemary Lemon Orzo**

#### **Vegetable Medley**

With Oregano and Olive Oil

#### **European Roast Coffee**

Regular Coffee and Decaffeinated with Cream, Sugar, Sweet & Low and Equal

#### **Baklava**

#### **Assorted Breads**

With French Butter and Olive Butter

*\$27.00 per person plus 22% service charge and 9% tax*

## **THEMED LUNCHEONS**

(Continued)

### **Asian Luncheon Buffet** (Minimum 25)

#### **Chicken Pot Stickers**

With Ginger Soy Dipping Sauce

#### **Crab Rangoons**

With Sweet & Sour Sauce

#### **Mixed Greens Salad**

With Snow Peas, Water Chestnuts, Mandarin Oranges, Almonds and Rice Wine Vinaigrette

#### **Pad Thai**

With Chicken, Crushed Peanuts, Sugar Snap Peas, Green Onions, Basil and Red Chili

#### **Vegetable Stir Fry with White Rice**

#### **White Chocolate Macadamia Nut Cookies**

#### **Fresh Fruit Tarts with Mandarin Oranges**

#### **European Roast Coffee**

Regular Coffee and Decaffeinated with Cream, Sugar, Sweet & Low and Equal

*\$27.00 per person plus 22% service charge and 9% tax*

### **German Luncheon Buffet**

#### **Assorted Bratwurst**

Served with Egg Buns

#### **Warm Red Bliss Potato Salad**

#### **Sauerkraut, Pickles and Onion Platter**

#### **Cabbage Fruit Salad with Sour Cream Dressing**

#### **Apple Strudel**

*\$9.00 per person plus 22% service charge and 9% tax*

## **THEMED LUNCHEONS**

(Continued)

### **Asian Luncheon**

#### **Egg Rolls**

With Sweet and Sour Dipping Sauce

#### **Pot Stickers**

With Sesame-Soy Dipping Sauce

#### **Beef Stir Fry with Vegetables**

#### **Chinese Chicken Salad**

With Peanut Dressing

#### **White Chocolate Macadamia Nut Cookie**

*\$20 per person plus 22% service charge and 9% tax*

## **Deli Meat and Cheese Luncheon**

(Minimum 25)

### **Featuring Boar's Head Brand Deli Meats and Cheeses**

Roast Beef, Oven-Roasted Turkey, Honey-Baked Ham with Canadian Cheddar, Emmental Swiss and Monterey Jack

Rye, Wheat and Sourdough Breads

Mustard and Mayonnaise

### **Deli Salads (Choice of 2)**

Exotic Fresh Fruit Salad

Greek Pasta Salad

Kahn's Potato Salad

Vegetable Pasta Salad

Penne Pasta Salad with Asparagus, Parmesan and Roasted Tomatoes

Caesar Salad

### **Assorted Bars, Chocolate Chip Cookies and Brownies**

*\$20 per person plus 22% service charge and 9% tax*

# Hoagie Lunch

(Minimum 25)

## **Ron's Submarine Hoagie Sandwiches**

With Oven-Roasted Turkey, Genoa Salami, Mortadella, Prosciutto, Provolone, Tomatoes, Red Onions, Pepperoncini

Beano's Sub Sauce, Mustard and Mayonnaise

Served on a Hoagie Bun

## **Deli Salads** (Choice of 2)

Exotic Fresh Fruit Salad

Greek Pasta Salad

Kahn's Potato Salad

Vegetable Pasta Salad

Penne Pasta Salad with Asparagus, Parmesan and Roasted Tomatoes

Caesar Salad

## **Assorted Bars, Cookies and Brownies**

*\$19.00 per person plus 22% service charge and 9% tax*

## **Deli Assortment Luncheon**

(Minimum 25)

### **Featuring Boars Head Brand Deli Meats and Kahn's International Cheeses**

Assorted Sandwiches with Lettuce, Cheese and Sliced Tomatoes

Served with Mustard and Mayonnaise

### **Deli Salads (Choice of 2)**

Exotic Fresh Fruit Salad

Greek Pasta Salad

Kahn's Potato Salad

Vegetable Pasta Salad

Penne Pasta Salad with Asparagus, Parmesan and Roasted Tomatoes

Caesar Salad

### **Assorted Cookies, Brownies and Bars**

*\$19 per person plus 22% service charge and 9% tax*

## **Grilled Chicken Breast Platter Lunch**

(Minimum 25)

### **Three Varieties of Grilled Chicken Breast**

Brazilian Mustard Glaze, Tamarind Orange and Barbecue Glaze

Served Hot with Egg Buns and a Platter of Sliced Tomato, Onion, Lettuce and Pickles

### **Choice of 2 Deli Salads**

Exotic Fresh Fruit Salad

Greek Pasta Salad

Kahn's Potato Salad

Vegetable Pasta Salad

Penne Pasta Salad with Asparagus, Parmesan and Roasted Tomatoes

Caesar Salad

### **Assorted Cookies, Brownies, and Bars**

*\$21.00 per person plus 22% service charge, and 9% sales tax*

## **SALAD BOWLS**

*Includes roll with butter and a cookie, brownie or bar*

### **Grilled Chicken Caesar Salad**

Romaine Lettuce, Herb Croutons, Parmesan Reggiano and Grilled Chicken Breast with Caesar Dressing

*\$17.50 per person*

### **Mixed Field Greens and Teriyaki Grilled Salmon**

With Mandarin Oranges and Sesame Vinaigrette

*\$18.50 per person*

### **Mixed Greens with Spicy Grilled Shrimp**

With Avocado, Orange Slices, Grape Tomatoes, Goat Cheese and Citrus Vinaigrette

*\$18.00 per person*

### **Romaine Radicchio and Cajun Spiced Beef**

Hard Boiled Eggs, Cheddar, Cucumbers, Julienne Sun Dried Tomatoes and 3 Peppercorn Dijon Vinaigrette

*\$18.00 per person*

### **Grilled Smoked Beef Tenderloin**

Served on a Bed of Field Greens, Fresh Mozzarella and Tomatoes with Basil Vinaigrette Dressing

*\$18.00 per person*

## **High Roller Wrap Sandwiches**

*Includes Soup, Highrollers, Cookies, Brownies and Bars*  
(Minimum 15)

### **Armenian Flatbread and Tortillas Spread with Boursin Cheese with Choice of 3 Fillings:**

Hummus, Tabouli, Artichokes and Cucumbers

Grilled Portabella Mushrooms, Bacon, Lettuce and Pesto

Goat Cheese, Tomatoes, Avocado and Cucumbers

Triple-Mustard Chicken Salad with Swiss Cheese

Smoked Boar's Head Turkey, Swiss and Honeycup Mustard

### **Salads from our Deli Salad Selection (Choice of 2)**

### **Assorted Cookies, Brownies and Bars**

*\$19.00 per person*

## **Fajita Wrap Platter**

*Includes Soup, Fajita Wrap, Fruit and Cookies, Brownies and Bars*  
(Minimum 15)

### **Chicken and Beef Fajita Wraps**

Black Bean and Corn Relish

Guacamole, Salsa, Sour Cream, Shredded Cheese

Tortilla Chips

### **Fresh Fruit Salad**

### **Assorted Cookies, Brownies and Bars**

*\$20.00 per person*

## **MIXED SALAD SAMPLER** (Minimum 10)

*Soup of the day, Select 3 Salads from Our Deli Salad Selection, Cookies, Brownies and Bars*

### **Salads** (Choice of 3)

Deli Salads

Fruit Salad

Vegetable Pasta Salad

Greek Pasta Salad

Mozzarella, Tomato, Basil Salad

Girly Chicken Salad with Grapes, Celery, Walnuts, Red Onion, Zesty Cream Dressing

Smoked Chicken Salad with Broccoli and Lemon Dressing

Tuna Remoulade Salad

Green Bean, New York Strip and Blue Cheese Salad

Rustic Potato Salad w/ Boiled Egg, Celery, Onion, Pickle Relish, Mustard and Celery Seed Dressing

3 Bean Salad

Asian Long Noodles with Lemon Grass, Ginger, Scallion and Spicy Grilled Tofu

Honey Mustard Tomato and Cucumber Salad with Kalamata Olives and Red Onion

### **Assorted Cookies, Brownies or Bars**

*\$20.00 per person*

## **PLATED LUNCHEON**

*Select One Soup or Salad, One Entrée and One Dessert*

### **Soups** (Additional \$4 per person)

Hickory Chicken and Garden Vegetable with Wild Rice

Minestrone with Orzo Pasta, Tomatoes and Lentils

International Cheese and Potato Soup with Caramelized onions

Tuscan Tomato and Basil Bisque with Fresh Garlic and Parmesan

Indiana Chicken and Corn Chowder

Cinnamon Buffalo Chili

Mexican Summer Vegetable and Bean Soup

Roasted Red Pepper, Lime and Chihuahua Bisque

Wild Mushroom and Truffle Bisque with Shaved Asparagus Truffle Oil

Roasted Barley, Brandy and Caramelized Vegetable

Smoked Turkey, Tasso and White Bean with Cracked Pepper and Wild Scallions

Chicken Fajita Soup with Skillet-Roasted Bell Peppers, Onions and Garlic

Cream of Asparagus Soup with Mascarpone

### **Fresh Breads and Crackers**

### **Salads**

#### **Salad of Romaine Lettuce with Maytag Blue Cheese**

Red Onion and Spicy Pecans with a Maytag Blue Cheese Dressing

#### **Spinach Salad**

With Strawberries, Mandarin Oranges, Almonds and Poppyseed Vinaigrette

#### **Kahn's Salad**

Mixed Field Greens with Candied Almonds, Onion Confit, and Cherry Grape Tomatoes served with Roasted Red Pepper Vinaigrette

#### **Romaine with Grilled Asparagus**

Garbanzo Beans, Feta, and Roasted Red Peppers with Crispy Lavosh and Lemon Honey Thyme Vinaigrette

#### **Bibb Lettuce**

With Grapefruit, Toasted Coconut, Roasted Peanuts and Scallion Lime Dressing

#### **Salad of Butter Lettuce**

With Fried Capers, Beefsteak Tomato and Artichokes with Parmesan Tuile and Foccacia Crouton Ring with Balsamic Shallot Vinaigrette

#### **Escarole and Pickled Beet Salad**

With Feta, Gala Apples, Walnuts and Honey Sherry Vinaigrette

## **PLATED LUNCHEON**

(Continued)

### **Spinach and Radicchio Salad**

With Shaved Fennel, Serrano Ham, Dried Figs, Petite Basque Chards and Brown Mustard Vinaigrette

### **Mixed Greens**

With Cobb Smoked Bacon, Red Pears, Peppered Goat Cheese and Maple Cider Vinaigrette

### **Romaine Salad**

With Roasted Parsnips, Aged Gruyere, Almonds, Dried Cranberries and Creamy Poppyseed Dressing

### **Garden Spinach Salad**

With Crisp Prosciutto, Sliced Mushroom, Hard Boiled Eggs and Goat Cheese Dressing

### **Asian Pear and Tamari Pecan Salad**

With Bitter greens, Maytag Blue Cheese and Simple Pear Cider and Fresh Cracked Pepper

## **Entrees**

### **Chicken Saltimbocca**

Chicken Breast Topped with Prosciutto Ham and Fontina Cheese with Sage Cream Sauce  
Served with Gorgonzola Polenta Timbale and Broccoli Rabe in Spicy Garlic Oil

*\$27.00 per person plus 22% service charge and 9% tax*

### **Apple Wood Smoked Pork Loin**

With Mushroom Barley Risotto, Cauliflower-Horseradish Gratin  
Served with a Bourbon Demi-glace

*\$28.50 per person plus 22% service charge and 9% tax*

### **Chicken Breast Stuffed with Shiitake Mushroom and Boursin Fondue**

With Herb Cream Sauce Rosemary Lemon Orzo and Asparagus with Toasted Pinenut Butter

*\$27.00 per person plus 22% service charge and 9% tax*

### **Sautéed Chicken Breast**

With sautéed Mushrooms and Pancetta, Barolo Wine Reduction and Soft Polenta  
With Mascarpone and Rosemary and Herb-Roasted Fresh Squash

*\$27.00 per person plus 22% service charge and 9% tax*

## **PLATED LUNCHEON**

(Continued)

### **Seared Barramundi Filet**

With Broccolini Sautéed Wild Rice Pilaf with Herbed Squash, Diced Carrots and Parmesan Red Pepper Alfredo

*\$30.00 per person plus 22% service charge and 9% tax*

### **Smoked Medallions of Beef Tenderloin**

With Turnip Potato Gratin French Green Beans and Crispy Fried Shallots

Served with Red Wine Demi-glace

*\$33.00 per person plus 22% service charge and 9% tax*

### **Stuffed Breast of Chicken Florentine**

With Grilled Artichoke Hearts tossed in Tomato, Lemon, Garlic, Wild Mushrooms, White Truffle Orzo Risotto and Garlic Demi-glace

*\$27.00 per person plus 22% service charge and 9% tax*

### **Grilled Chicken Breast**

With Pancetta, Oven-dried Tomato Relish, Potato Gratin with Goat Cheese Thyme, Olives and Caramelized Zucchini with Mint

*\$27.00 per person plus 22% service charge and 9% tax*

### **Grilled Salmon Filet**

With Cilantro Lime Glaze, Long Grain Rice Pilaf, Dried Fruit and Pinenuts

Served with Caramelized Carrots

*\$28.00 per person plus 22% service charge and 9% tax*

# **PLATED LUNCHEON**

(Continued)

## **Desserts**

New York Cheesecake with fresh fruit topping

New York Cheesecake with fresh lemon curd

Chocolate Cheesecake

Key Lime Cheesecake

Turtle Cheesecake

Key Lime Tart

Peanut Butter Pie

Hazelnut Praline and Chocolate Mousse Tower

Wild Berry and Chocolate Mousse Tower topped with fresh berries

Gâteau Trois Chocolate Torte

Lemon Curd Tart with fresh raspberries (individual size only)

Brazilian Almond Daquoise with Chocolate Mousse, Pecan Praline and Coffee Custard

Valencia Dome, Crunchy Peanut Butter Wafer with Milk Chocolate Mousse and Strawberry Coulis

## **Assorted Breads and Butter**

Assorted Hard Crusted Rolls and Lemon Rosemary Flatbread with French Butter Balls and Olive Butter

## **European Roast Coffees**

Coffee and Decaffeinated Coffee

Cream, Sugar, Sweet and Low and Equal

## **PLATED LUNCHEON PRIE FIXE MENU**

*A selection of menus created by our Executive Chef*

### **Menu One**

#### **Soup**

Tomato and Onion Bisque

#### **Entrée**

Chicken Breast Stuffed with Boursin and Mushroom Fondue served with Rosemary Lemon Orzo Pilaf

#### **Dessert**

Chocolate Hazelnut Tower with Fresh Raspberry Sauce

*\$28.00 per person plus 22% service charge and 9% tax*

### **Menu Two**

#### **Salad**

Romaine Salad with Roasted Parsnips, Aged Gruyere, Almonds, Dried Cranberries and Creamy Poppyseed Dressing

#### **Entrée**

Lemon Herb Marinated Salmon with Capers and Chardonnay Cream Sauce Served with Grilled Artichoke Hearts Marinated in Garlic and Basil and Herb Roasted Yukon Potatoes

#### **Dessert**

Brazilian Almond Daquoise with Chocolate Mousse, Pecan Praline and Coffee Custard

*\$28.00 per person plus 22% service charge and 9% tax*

### **Menu Three**

#### **Salad**

Garden Spinach Salad with Crisp Prosciutto, Sliced Mushroom, Hard Boiled Eggs and Goat Cheese Dressing

#### **Entrée**

Sautéed Chicken Breast with Cremini Mushrooms and Pancetta, Barolo Wine Reduction, served with Soft Polenta with Mascarpone and Rosemary and Herb-Roasted Fresh Squash

#### **Dessert**

Rustic Lemon Curd Tart with Fresh Blueberry Compote and Powdered Sugar

*\$28.00 per person plus 22% service charge and 9% tax*

## **PLATED LUNCHEON PRIE FIXE MENU**

(Continued)

### **Menu Four**

#### **Salad**

Vegetable Tian with Goat Cheese, Pesto, Micro Greens and Basil Oil

#### **Entrée**

Seared Barramundi Filet with Grilled Sweet Pepper and Portabella Medley and Turnip Potato Puree in a Red Pepper Alfredo Sauce

#### **Dessert**

Lemon Curd Tart with Fresh Raspberries

*\$30.00 per person plus 22% service charge and 9% tax*

### **Menu Five**

#### **Salad**

Spinach and Radicchio Salad with Shaved Fennel, Serrano Ham, Dried Figs, Petite Basque Chards and Brown Mustard Vinaigrette

#### **Entrée**

Smoked and Grilled Prime Ribeye with Caramelized Onions and Garlic Mushrooms in a Bed of Horseradish Mashed Yukon Potatoes and Montage House Made Steak Sauce

#### **Dessert**

Sacher Torte: Dark Chocolate Mousse, Raspberry Creme and Raspberry Infused Chocolate Genoise

*\$31.00 per person plus 22% service charge and 9% tax*

### **Menu Six**

#### **Soup**

Yukon Gold with Peppered Bacon and Leeks

#### **Entrée**

Toasted Fennel and Peppercorn Crusted Chicken Breast with Wild Mushrooms, White Truffle Orzo Risotto, and Grilled Asparagus and Red Pepper Napa Sauté in a Natural Pan Sauce

#### **Dessert**

Gâteau Trois Chocolate Tower: White, Milk and Dark chocolate Mousse with Red Berry Sauce

*\$28.00 per person plus 22% service charge and 9% tax*

## **PLATED LUNCHEON PRIE FIXE MENU**

(Continued)

### **Menu Seven**

#### **Soup**

Cream of Asparagus Soup with Mascarpone

#### **Entrée**

Medallions of Beef Tenderloin with a Turnip Potato Gratin served with French Green Beans and Crispy Fried Shallots

#### **Desserts**

Valencia Dome, Crunchy Peanut Butter Wafer with Milk Chocolate Mousse and Strawberry Coulis

*\$33.00 per person plus 22% service charge and 9% sales tax*

### **Menu Eight**

#### **Appetizer**

Hummus Trio with Traditional Roasted Red Pepper and Grilled Artichoke Hummus and Kalamata Olive and Feta Relish Flatbreads

#### **Entrée**

Roasted Pork Loin with Wild Mushrooms in Mushroom Demi-glace served with Toasted Barley and Orzo Pilaf and Baby Carrots

#### **Dessert**

Rustic Lemon Curd with Fresh Raspberries and Raspberry Coulis

*\$29.00 per person plus 22% service charge and 9% tax*

### **Menu Nine**

#### **Salad**

Grilled Asparagus, Garbanzos, Red Pepper and Feta Salad with Basil Vinaigrette

#### **Entrée**

Chicken Breast Florentine with Seasoned Spinach and Wild Mushrooms served with Truffled Yukon Potato Puree and Baby Bok Choy in a Natural Pan Sauce

#### **Dessert**

Chocolate Cheesecake with Crème Anglaise Fresh Berries

*\$28.00 per person plus 22% service charge and 9% tax*

## **PLATED LUNCHEON PRIE FIXE MENU**

(Continued)

### **Menu Ten**

#### **Salad**

Mixed Green Salad with Smoked Duck Breast and Gorgonzola in a Toasted Walnut Pear Vinaigrette

#### **Entrée**

Petit Filet of Beef with Wild Mushroom Mousse en Croûte served with Horseradish Mashed Yukon Gold Potatoes and Brussels Sprouts  
With Chestnuts and Bacon and a Red Wine Reduction

#### **Dessert**

Wild Berry and Chocolate Torte: Wild Berry Mousse, Milk Chocolate Mousse and Vanilla Genoise wrapped in Marbled White and Dark Chocolate and topped with Fresh Berries

*\$33.00 per person plus 22% service charge and 9% tax*

Served with all Prie Fixe Luncheons:

#### **Assorted Breads and Butter**

Hard Crusted Rolls and Lemon Rosemary Flatbread with French Butter Balls and Olive Butter

#### **European Roast Coffees**

Coffee and Decaffeinated Coffee  
Cream, Sugar, Sweet and Low and Equal

## COLD HORS D'OEUVRES

(Minimum 100 Pieces)

### Vegetarian

Camembert with Fig Tart and Port Wine Syrup Sauce	\$230
Miniature Granola Shots with Flax Seed, Currants and Vanilla Yogurt	\$230
Bruschetta with Olive Tapenade and Pepper Goat Cheese	\$225
Goat Cheese and Walnut Lollipop	\$240
Peppered Pecan Blini Topped with Gingered Apple Crush and Mascarpone Cheese	\$230
Assorted Goat Cheese Truffles	\$240
Tomato, Basil and Garlic Bruschetta	\$225
Roasted Watermelon with Balsamic Glazed Shallot and Fresh Thyme	\$180
Oven Roasted Tomato Brochettes with Kalamata Olive and Fresh Basil	\$220
Corn Muffin Stuffed with Avocado and Tomato Salsa with Tortilla Triangle Tuile	\$215
Smoked Tomato Bruschetta with Basil Pesto and Shaved Sheeps Milk Cheese	\$225
“Ice Cream Cone” Miniature Waffle Cone with Goat Cheese Scoop and Pistachio	\$250
Chilled Miniature Rosti Potatoes with Garlic, Thyme and Whipped Blue Cheese	\$215

*plus 22% service charge and 9% tax*

### Meat

“Foie and Jam,” Foie gras Pate with Strawberry Preserves on Toasted White Bread	\$370
Filet of Beef with Cassis Marmalade	\$260
Filet of Beef with Arugula, Blue Cheese and Whole Roasted Garlic	\$270
Serrano Ham-wrapped Asparagus with Lemon Oil	\$240
Chorizo and Shrimp Bread Pudding Squares	\$240
Ginger and Peppercorn Marinated Duck Breast with Cranberry Compote on Petite Toast	\$275
Dried Fig Wrapped Prosciutto Stuffed with Blue Cheese and Balsamic Reduction	\$250
Cuban Stuffed Flatbread with Ham, Dill Pickle and Swiss Cheese	\$230
Roasted Peach Tatin with Grilled Duck Breast and Vanilla Butter	\$240
“Spicy Chicken Sandwich”: Breaded Chicken Tenderloin with Roma Tomatoes, Lettuce and Chipotle Mayonnaise on Miniature House Made Kaiser Roll	\$240
Cucumber Cups with Thai Beef Salad and Fresh Baby Cilantro	\$245

*plus 22% service charge and 9% tax*

## COLD HORS D'OEUVRES

(Minimum 100 Pieces)

### Seafood

Blackened Tuna Nigiri with Mango Mayonnaise	\$220
Tamarind Glazed Tuna Wrapped with a Snow Pea	\$250
BBQ Salmon Crepe with Tequila Aioli	\$220
Mini Smoked Salmon Timbale with Capers, Cream Cheese and Red Onions	\$295
Jumbo Shrimp Cocktail Shooter	\$320
Smoked Salmon Lollipop	\$280
Tuna Tartare Spoons	\$215
Smoked Salmon, Tempura Asparagus and Cream Cheese Terrine rolled in Spicy Tabiko	\$270
“Watermelon Sushi” Cucumber Rind, Tuna Tartar, Black Sesame Seeds and Sea Salt served with Wasabi Soy Sauce	\$290
Sesame Shrimp Toast Coins with Cilantro and Pineapple Sour Sauce	\$270
Grilled Artichoke Heart Cups with Truffle Lobster Claw and Pan Roasted Anise Seed	\$345
Crab, Artichoke and Caper Tatin with Horseradish Whipped Cream	\$230
Olive and Anchovy Choux Puffs with Gruyere and Sun Dried Tomato	\$245
Celeriac Waffles with Smoked Salmon, Horseradish Cream and Caviar	\$270

*plus 22% service charge and 9% tax*

## HOT HORS D'OEUVRES

(Minimum 100 pieces)

### Vegetarian

Fingerling Potatoes Stuffed with Camembert and Truffle Oil	\$235
Char Grilled Indian Paneer Cheese Served with Mint Chutney Dipping Sauce	\$200
Wild Rice Cakes with Oyster Mushrooms	\$215
Gruyere, Apricot, and Fennel Strudel	\$225
Goat Cheese and Red Chili Fritters	\$245
Miniature Chow Mein Noodle Cakes with Ginger, Scallions and Black Bean Dipping Sauce	\$200
Brie, Papaya and Onion Quesadillas	\$225
Wild mushroom Phyllo Triangles	\$225
Potato Petals with Cremini Mushrooms	\$215
Parmesan Risotto Cakes with Radicchio	\$215
Tempura Portabella Fries with Dipping Sauce	\$245
Stuffed Mushrooms with Boursin and Walnuts	\$210
Miniature Manchego and Corn Gratin with Fresh Pico de Gallo	\$215
Miniature Wild Mushroom Pan Pizzas with Smoked Buffalo Mozzarella	\$250
Phyllo Purses Filled with Humboldt Fog and Mascarpone Cheese	\$225
North American Mushroom Tart with Cream Cheese Shallots and Hazelnuts	\$240
Tortilla Fritters, Stuffed with Spicy Potatoes with Hollandaise Dipping Sauce	\$215

*plus 22% service charge and 9% tax*

## HOT HORS D'OEUVRES

(Continued)

### Meat

Spicy Peanut Crusted Pork and Green Pepper Kabobs with Gingered Honey	\$245
Beef Negamaki with Scallions, Ginger Puree and Teriyaki	\$245
Mini Corned Beef and Cabbage Potato Soufflés with Vintage Irish Cheddar	\$225
Middle Eastern fija (arab empanadas) with Spicy Tahini Dipping Sauce	\$230
Stuffed Cremini Mushrooms with House Made Chicken Jalapeño Sausage	\$235
Coconut Chicken Satay, on Lemon Grass Skewers with Thai Red Curry	\$230
Chinese BBQ Pork Shomai with Wasabi Soy Sauce	\$230
Spicy Beef Wontons with Ginger Dipping Sauce	\$225
Chicken Negamaki with Spicy Red Pepper Dipping Sauce	\$225
Skewered Lamb with Almond Mint Pesto	\$250
Thai Chicken Skewers with Peanut Dipping Sauce	\$215
Caribbean Meatballs	\$180
Swedish Meatballs	\$180
Pot Stickers with Ginger Soy Sauce	\$200
Petite Filet of Beef Wrapped in Prosciutto with Rosemary Infused Demi	\$285
Roasted Cilantro Lime New Zealand Lamb Chop with Chipotle Adobo Sauce	\$390
Buffalo Empanada with Pickled Peppers, Grilled Onions, Pepper Jack Cheese	\$240
Coriander Roasted Sweet Potato Wrapped with Grilled Duck with Sweet Plum Dipping Sauce	\$240
Singapore Beef Staty with Sesame Chili Dipping Sauce <i>plus 22% service charge and 9%</i>	\$270

### Seafood

Crispy scallop with Horseradish Lime Sauce	\$260
Lobster and Tarragon Croquettes with White Pepper Cream	\$310
Salmon Spring Rolls with Coriander Dipping Sauce	\$245
Crab Rangoons with Chili Scallion Dipping Sauce	\$255
Smoked Trout, Corn, and Black Bean Stuffed Potato Chips	\$240
Miso Buttered Salmon Satay with English Pea Sauce	\$280
Miniature Crab Cakes with Red Pepper Remoulade Sauce	\$290
Shrimp Wrapped with Peppered Bacon	\$345
Spicy Sesame Shrimp with Wasabi Mayonnaise	\$320
Crab and Anduille Risotto Cakes with Creole Mustard Remoulade	\$260
Grilled Prawn Skewers with Oven Roasted Fennel and Tomatoes Basil Infused Olive oil	\$320
Orange Dusted Seared Scallop on Bamboo Knots with Sour Soy Chili Glaze	\$330
Shrimp Frittata with Spicy Lemon Hollandaise	\$225
Black Cod Brandade Cakes with Grilled Asparagus and Truffle Oil	\$225
Garlic and Hoison Marinated Tiger Shrimp Spring Rolls with Lemon Grass Wasabi Mayonnaise <i>plus 22% service charge and 9% tax</i>	\$240

## HORS D'OEUVRES DISPLAYS

### International Cheese Displays

Manchego, Emmental Swiss, Grie Courrone, Canadian Cheddar, Capriole Goat Cheese, Stilton Blue served with Crackers and Fresh Fruit.

Serves 50      \$190

Serves 100     \$355

### Domestic Artisan Cheese Display

Maytag Blue, Eichten Wild Rice Gouda, Capriole Goat Cheese, Fiscalini Bandages Cheddar, Boggy Meadow Baby Swiss, and Winchester Aged Gouda.

Serves 50      \$220

Serves 100     \$415

### Crudités of Vegetables Display

Baby Carrots, Celery, Cauliflower Buds, Broccoli Florets, Whole Mushrooms, Julienne of Red Bell Pepper, Blanched Green Beans, Waxed Beans, Asparagus, Green Onions and Sliced Cucumbers. Choice of Dip Served in Hollowed-out Bell Peppers to complement this abundant display. Choice of: Ranch, Spinach, Artichoke and Parmesan or Dill Dip.

Serves 50      \$165

Serves 100     \$315

### Olive Platter

Chili and Garlic Spiced Kalamata, Sea Salt Brined Mazanillo, Herbed Mission Olives with Roasted Red Peppers, Basil Pesto and Feta Cheese. Served with French Baguettes.

Serves 50      \$125

Serves 100     \$235

### Jeweled Baked Brie

With Buttered Almonds and Rothschild Raspberry Preserves.

One Kilo of Brie Wrapped with Puff Pastry and finished with Buttered Almonds. Served with Kahn's Baguettes and Assorted Crackers.

Fresh Raspberries or Strawberries may be added for an additional charge.

Serves 35      \$100

Serves 70      \$185

### Exotic Vegetable Display

Spicy Grilled Baby Thai Eggplant, Garlic Braised Baby Bok Choy, Organic Baby Carrots, Smoked Shitake Mushrooms, Basil Marinated Fresh Garbanzo Salad, Heirloom Radish and Ginger Mustard Dipping Sauce.

Serves 50      \$210

Serves 100     \$405

*plus 22% service charge and 9% tax*

## **HORS D'OEUVRES DISPLAYS**

### **Strawberry Platter**

Delicious fresh California Strawberries artfully displayed. Choice of Amaretto Cream Cheese Dip with Almonds or Chocolate Ganache Dip.

Serves 50      \$85  
Serves 100     \$155

### **Carved Melon Display**

Cantaloupe and Honeydew Melons decorated and filled with Melon, Pineapple, Berries, Grapes and Kiwi.

Serves 50      \$75

### **Dip Platter**

Parmesan and Artichoke Dip, Con Queso Dip, Spinach Dip, Hummus served with Assorted Tortilla and Pita Chips.

Serves 50      \$170  
Serves 100     \$325

### **Spread and Dip Platter**

Hummus, Herbed Goat Cheese, Charred Tomato Salsa and Con Queso Dip. Served with Pita Bread, Pita Chips, Crackers and Lemon Rosemary Flatbread.

Serves 50      \$165  
Serves 100     \$325

### **Antipasto Platter**

A lavish display of Olives, Pepperoncini, Roasted Red Peppers, Caponata Salad, Marinated Artichoke Hearts, Marinated Mushrooms, Chilled Pesto Tortellini, Soppresata Salami, Mortadella, Aged Provolone, Prosciutto-wrapped Mozzarella, Parmigiano Reggiano with Baguette Slices and Focaccia Bread.

Serves 50      \$320  
Serves 100     \$625

### **Kids Snack Platter**

Nachos and Cheese, Mini Bagel Dogs, Peanut Butter and Jelly Finger Sandwiches, Ants on a Log, Quesadillas, Pizza Pockets.

Serves 50      \$205  
Serves 100     \$400

### **Roasted Herb Crusted Beef Tenderloin**

Sliced and displayed with Mesclun Greens and Sliced Tomatoes with assorted Silver Dollar Rolls with Whole Grain Mustard, Horseradish Sauce and Pesto Mayonnaise.

Serves 50      \$405  
Serves 100     \$800

*plus 22% service charge and 9% tax*

## HORS D'OEUVRES DISPLAYS

### Raspberry Barbecue Salmon

Grilled salmon with raspberry barbecue glaze Served on a plank with miniature bagels and cream cheese and fresh raspberry garnish.

Serves 50      \$115

Serves 100     \$225

### Skewer Platter

Chicken skewers with peanut dipping sauce, beef satay with ginger dipping sauce, chile-garlic shrimp and balsamic marinated portabella mushrooms with balsamic dipping sauce.

400 Skewers    \$655

800 Skewers    \$1,205

### Mediterranean Sampler Platter

Hummus, tabouli, grape leaves, spinach pie, baba ghanouj, eggplant caponata, served with pita bread, pita chips and crackers.

Serves 50      \$180

Serves 100     \$350

### Marinated Grilled Vegetable Display

Portabella mushrooms, bell peppers, zucchini, eggplant, asparagus, green snap beans, squash, carrots and red onions with honey Dijon mustard dip.

Serves 50      \$190

Serves 100     \$365

### Mediterranean Brie

Wheel of Brie layered with sun-dried tomato purée and topped with roasted red peppers, kalamata olives, pesto, pinenuts and capers served with water crackers and baguette slices.

1 Kilo Wheel    \$100

2 Kilo Wheel    \$185

### Southwestern Fajita Baked Brie

Wrapped in Tomato Flour Tortilla with Spicy Sautéed Onions, Peppers and Cilantro served with Tortilla and Pita Chips.

Serves 35      \$100

Serves 70      \$185

### Quesadilla Display

Assortment of 3 Varieties of Quesadillas with Sour Cream and Salsa, Wild Mushroom, Gruyere, Chicken, Peppers, Onion, Manchego, Cilantro, Chihuahua Cheese, Black Bean, Peppers and Onions

Serves 50      \$210

Serves 100     \$405

*plus 22% service charge and 9% tax*

## **HORS D'OEUVRES DISPLAYS**

### **Shrimp Display**

Served with Wrath of Kahn's Cocktail Sauce and Lemon Slices

We Use 21/25 Size Shrimp Per Pound

100 shrimp     \$280

200 shrimp     \$545

300 shrimp     \$805

### **Fruit Display**

A Mélange of Fresh Melon, Grapes, Berries, Pineapple, Kiwi, Star Fruit and Mango with Poppyseed Yogurt Dip

Serves 50     \$180

Serves 100     \$380

### **Bruschetta Display**

Grilled Baguette Slices Rubbed with Garlic, Sea Salt and Olive Oil Accompanied by 3 Bruschetta

Toppings:

Goat Cheese, Cream Cheese and Marinara Sauce

Basil, Tomato and Garlic

Eggplant Caponata

Serves 50     \$185

Serves 100     \$360

### **Torta and Dip Display**

Vermont Farms Basil Pine nut Torta, Smoked Salmon Torta, Con Queso Dip, Garden Vegetable Dip and Spinach Dip, served with Crackers and Mini Toasts

Serves 50     \$195

Serves 100     \$380

### **Asian Platter Display**

Pot Stickers, Egg Rolls, Chinese Chicken Salad, Mango Coleslaw and Teriyaki Chicken Skewers served with Sesame-Soy Dipping Sauce and Sweet and Sour Sauce

Serves 50     \$305

Serves 100     \$600

### **Poached Salmon Display**

A Full Side of Salmon Poached in a Court Bouillon and Decorated Artfully with Cucumbers, Onions, Eggs and Capers and Dill Cream Sauce

Serves 25     \$120

Serves 50     \$215

*plus 22% service charge and 9% tax*

## HORS D'OEUVRES DISPLAYS

### **Tex-Mex Platter**

Shredded BBQ Beef, Pork, and Chicken Tamales, Spicy Pepper and Onion Sauté Roasted Corn and Black Bean Salsa, Pico de Gallo, and Mexican Papaya Wedges served with Sour Cream, Fresh Sliced Limes, Tortilla Chips and Silver Flour Tortillas

Serves 50      \$305

Serves 100     \$595

### **Lavosh and Tortilla Display**

Armenian Flatbreads and Tortillas with an Assortment of Fillings (Select 3):

Hummus, Tabouli, Artichokes, and Cucumbers

Grilled Portabella Mushrooms, Bacon, Lettuce and Pesto

Goat Cheese, Tomatoes, Avocado and Cucumbers

Triple Mustard Chicken Salad with Swiss Cheese

Smoked Boar's Head Turkey, Swiss and Honeycup Mustard

Serves 50      \$230

Serves 100     \$450

### **Sushi Display**

Assorted Vegetable Rolls, California Rolls, Tuna Rolls and Sashimi served with Soy Dipping Sauce, Pickled Ginger and Wasabi

Serves 50      \$355

Serves 100     \$700

### **Charcuterie Platter**

Pâté de Champagne, Italian Salami, Prosciutto, Mortadella and Smoked Maine Salmon with Cornichons, Caper Berries, Deviled Eggs, Three Mustards and Crustini and Crackers

Serves 50      \$305

Serves 100     \$600

### **Miniature Sandwich Display**

Triple Mustard Chicken Salad, Roast Turkey and Brie, Ham and Cheddar and Roast Beef with Blue Cheese Dressing served with Mayonnaise and Mustard

(2 sandwiches per person)

Serves 50      \$205

Serves 100     \$400

### **Pico De Gallo Salsita**

Tomatoes, Cilantro, Jalapeños, Jicama and Red Onions Surrounded by Black Bean and Corn Salsa and served with a variety of Artisan Tortilla Chips

Serves 50      \$165

Serves 100     \$320

*plus 22% service charge and 9% tax*

## **HORS D'OEUVRE ACTION STATIONS**

*Each station must be accompanied by an event or a la Carte to an Hors d'oeuvres party. They are not stand alone.*

*Chef/Attendant fees are \$125 for each Action Station*

### **CARVING STATIONS**

*Enjoy your selection of meat or seafood carved to order*

*Carving Stations must be accompanied by a uniformed chef or server*

*All carving stations include silver dollar rolls and condiments*

#### **Corned Steamship of Beef** (Minimum 150 people)

Marinated and Corned in a Brine then Roasted to Perfection

Served with Dijon Mustard, Horseradish Sauce and Mayonnaise

*\$6 per person plus 22% service charge and 9% tax*

#### **Roast Tenderloin of Beef** (Minimum 20 people)

With Peppercorn Merlot Sauce, Mayonnaise and Whole-Grain Mustard

*\$8 per person plus 22% service charge and 9% tax*

#### **Steamship of Beef** (Minimum 150 people)

Whole Seasoned Steamship of Beef

Served with Dijon Mustard, Mayonnaise and Horseradish Sauce

*\$5 per person plus 22% service charge and 9% tax*

#### **Oven-Roasted Fresh Turkey** (Minimum 20 people)

Fresh Amish Turkey

Served with Cranberry Chutney, Mayonnaise and Dijon Mustard

*\$4 per person plus 22% service charge and 9% tax*

#### **Smoked Pork Loin** (Minimum 20 people)

Smoked Fresh in Kahn's Kitchen In-House

Served with Brazilian Mustard Glaze, Mayonnaise and Whole-Grain Mustard

*\$5 per person plus 22% service charge and 9% tax*

#### **Mint Marinated Leg of Lamb** (Minimum 20 people)

Served with Tzatziki Sauce, Whole Grain Mustard, Hummus and Rosemary Infused Olive Oil

*\$6 per person plus 22% service charge and 9% tax*

#### **Smoked Herb-Crusted Beef Tenderloin** (Minimum 20 people)

With Bourbon Demi-glace

*\$8 per person plus 22% service charge and 9% tax*

## **HORS D'OEUVRE ACTION STATIONS**

### **Pork Tenderloin** (Minimum 20 people)

Served with Brazilian Mustard Glaze, Mayonnaise and Whole-Grain Mustard  
*\$6 per person plus 22% service charge and 9% tax*

### **Roast Prime Rib of Beef** (Minimum 20 people)

Served with Fresh Grated Horseradish, Horseradish Sauce and Au Jus  
*\$7 per person plus 22% service charge and 9% tax*

### **Applewood Smoked New York Strip Loin** (Minimum 20 people)

Served with Shallot Peppercorn Sauce  
*\$7 per person plus 22% service charge and 9% tax*

### **Pasta Station** (Select 2)

*Uniformed chef preparing cuts of pasta with a variety of sauces*

Penne with Pancetta and Sun-Dried Tomatoes Served with a Brie Cream Sauce

Rigatoni with Veal Bolognaise

Pappardelle with a Fresh Lamb Ragout

Orecchiette with Broccoli Rabe, Spicy Italian Sausage and Parmesan

Tagliatelle with Walnuts and a Gorgonzola Cream Sauce

*\$11 per person plus 22% service charge and 9% tax*

### **Omelet Station**

*Uniformed chef preparing omelets and eggs to order*

Ham, peppers, onions, shrimp, cheddar, Swiss, Monterey Jack, Smoked Salmon, salsa, bacon and sausage

*\$6 per person plus 22% service charge and 9% tax*

## HORS D'OEUVRE ACTION STATIONS

### **Stir Fry** (Select 2)

*Uniformed chef preparing stir fry with a variety of sauces*

*Choice of Beef, Chicken, Shrimp or Vegetarian served with Fried Rice, White Rice, or Asian Noodles*

Choice of the Following Condiments:

#### **Vegetables**

Bok Choy

Snow Peas

Bean Sprouts

Sweet Peppers

Red Onions

Broccoli

Water Chestnuts

Garlic

Fried Tofu

#### **Condiments**

Soy Sauce

Garlic Sauce

Spicy Mustard Sauce

Organic Miso Sauce

*\$12 per person plus 22% service charge and 9% tax*

# HORS D'OEUVRES PARTY ONE

## Buffet Displays

### International Cheese Platter

With Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue

Served with Crackers and Fresh Fruit

### Crudités Display

With Baby Carrots, Celery, Cauliflower Buds, Broccoli Florets, Whole Mushrooms, Julienne of Red Bell Peppers, Blanched Green Beans, Wax Beans, Asparagus, Green Onions and Sliced Cucumbers

Choice of Spinach or Artichoke Parmesan Dip

### Bruschetta Display

Grilled Baguette Slices Rubbed with Garlic, Sea Salt and Olive Oil

Accompanied by 3 Bruschetta Toppings:

Goat Cheese, Cream Cheese and Marinara Sauce

Basil, Tomato and Garlic

Eggplant Caponata

## Cold Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

## Hot Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

## Dessert

Assorted Miniature Pastries

Chef's Choice of Chocolate Carmel Brownies, Chocolate Dipped Strawberries, Chocolate Strudel, Rugelach, Lemon Tarts, Fresh Fruit Tarts, Chocolate Macadamia Nut Tarts, Almond Toska

*\$25 per person plus 22% service charge and 9% tax*

# HORS D'OEUVRES PARTY TWO

## Buffet Displays

### Dip Platter

With Smoked Salmon Dip, Con Queso Dip, Artichoke Parmesan Dip and Hummus  
Served with Pita Chips and Tortilla Chips

### International Cheese Platter

With Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue  
Served with Crackers and Fresh Fruit

### Asian Platter Display

Pot Stickers, Egg Rolls, Chinese Chicken Salad, Mango Coleslaw and Teriyaki Chicken Skewers served with Sesame-Soy Dipping Sauce and Sweet and Sour Sauce.

### Crudités Display

With Baby Carrots, Celery, Cauliflower Buds, Broccoli Florets, Whole Mushrooms, Julienne of Red Bell Pepper, Blanched Green Beans, Wax Beans, Asparagus, Green Onions and Sliced Cucumbers  
Choice of Spinach or Artichoke Parmesan Dip

## Cold Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

## Hot Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

## Carving Station (Select 1)

### Smoked Beef Brisket

Served With Silver Dollar Rolls, Mayonnaise, Mustard and Horseradish

### Roast Pork Tenderloin

Served with Brazilian Mustard Mayonnaise and Silver Dollar Rolls

## Dessert

Assorted Miniature Pastries

Chef's Choice of Chocolate Carmel Brownies, Chocolate Dipped Strawberries, Chocolate Strudel, Rugelach, Lemon Tarts, Fresh Fruit Tarts, Chocolate Macadamia Nut Tarts, Almond Toska

*\$30.00 per person plus 22% service charge and 9% sales tax*

## **HORS D'OEUVRES PARTY THREE**

### **Buffet Displays**

#### **Dip and Torta Platter**

Basil Pine Nut Torta and Smoked Salmon Torta with Con Queso Dip, Artichoke Parmesan Dip and Spinach Dip

Served with Pita Chips and Tortilla Chips

#### **International Cheese Platter**

6 Varieties of Domestic and International Cheeses: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue

Served with Crackers and Fresh Fruit

#### **Crudités Display**

Baby Carrots, Celery, Cauliflower Buds, Broccoli Florets, Whole Mushrooms, Julienne of Red Bell Pepper, Blanched Green Beans, Wax Beans, Asparagus, Green Onions and Sliced Cucumbers

Choice of Spinach or Artichoke Parmesan Dip

#### **Bruschetta Platter**

Grilled Baguette Slices Rubbed with Garlic, Sea Salt and Olive Oil

Accompanied by 3 Bruschetta Toppings:

Goat Cheese, Cream Cheese and Marinara Sauce

Basil, Tomato and Garlic

Eggplant Caponata

#### **Lavosh and Tortilla Display**

Armenian Flatbreads and Tortillas with an Assortment of Fillings (Select 3):

Hummus, Tabouli, Artichokes and Cucumbers

Grilled Portabella Mushrooms, Bacon, Lettuce and Pesto

Goat Cheese, Tomatoes, Avocado and Cucumbers

Triple Mustard Chicken Salad with Swiss cheese

Smoked Boar's Head Turkey, Swiss and Honeycup Mustard

### **Cold Hors d'oeuvres**

Select 3 from our Hors d'oeuvres Selection

### **Hot Hors d'oeuvres**

Select 3 from our Hors d'oeuvres Selection

## **HORS D'OEUVRES PARTY THREE**

(Continued)

### **Carving Station** (Select 1)

#### **Smoked Pork Loin**

Served with Horseradish, Whole-Grain Mustard and Mayonnaise and Silver Dollar Rolls

#### **Roast New York Strip Loin**

With Smoked Bacon Demi-glace or Bourbon Brown Sugar Demi-glace

### **Pasta Station**

Penne Pasta with Fresh Spinach and Ricotta with Tomato Basil Sauce

Tri-color Tortellini with Pesto Cream Sauce

Assorted Breads and Breadsticks

### **Dessert**

Assorted Miniature Pastries

Chef's Choice of Chocolate Carmel Brownies, Chocolate Dipped Strawberries, Chocolate Strudel, Rugelach, Lemon tarts, Fresh Fruit Tarts, Chocolate Macadamia Nut Tarts, Almond Toska

*\$34.00 per person plus 22% service charge and 9% tax*

## **HORS D'OEUVRES PARTY FOUR**

### **Buffet Displays**

#### **Dip and Torta Platter**

Basil Pine nut Torta and Smoked Salmon Torta with Con Queso Dip, Artichoke Parmesan Dip and Spinach Dip

Served with Pita Chips and Tortilla Chips

#### **International Cheese Platter**

With Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese, and Stilton Blue

Served with Crackers and Fresh Fruit

#### **Crudités Display**

Baby Carrots, Celery, Cauliflower Buds, Broccoli Florets, Whole Mushrooms, Julienne of Red Bell Pepper, Blanched Green Beans, Wax Beans, Asparagus, Green Onions and Sliced Cucumbers

Choice of Spinach or Artichoke Parmesan Dip

#### **Bruschetta Platter**

Grilled Baguette Slices Rubbed with Garlic, Sea Salt and Olive Oil

Accompanied by 3 Bruschetta Toppings:

Goat Cheese, Cream Cheese and Marinara Sauce

Basil, Tomato and Garlic

Eggplant Caponata

#### **Shrimp Display**

Jumbo Shrimp with Wrath of Kahn's Cocktail Sauce, Lemons and Herbs

### **Cold Hors d'oeuvres**

Select 3 from our Hors d'oeuvres Selection

### **Hot Hors d'oeuvres**

Select 3 from our Hors d'oeuvres Selection

### **Carving Station** (Select 1)

#### **Roast Tenderloin of Beef**

With Horseradish, Whole-Grain Mustard and Mayonnaise and Silver Dollar Rolls

#### **Roast New York Strip Loin**

With Smoked Bacon Demi-glace or Bourbon Brown Sugar Demi-glace

## **HORS D'OEUVRES PARTY FOUR**

(Continued)

### **Pasta Station**

Penne Pasta with Fresh Spinach and Ricotta with Tomato Basil Sauce  
Tri-color Tortellini with Pesto Cream Sauce  
Served with Assorted Breads

### **Dessert**

Assorted Miniature Pastries  
Chef's Choice of Chocolate Carmel Brownies, Chocolate Dipped Strawberries, Chocolate Strudel,  
Rugelach, Lemon tarts, Fresh Fruit Tarts, Chocolate Macadamia Nut Tarts, Almond Toska

*\$39 per person plus 22% service charge and 9% tax*

## **HORS D'OEUVRES STATION PARTY STATION ONE**

### **SALAD STATION** (Select 4 salads)

*Wire Baskets filled with Assorted Rolls, Lemon Rosemary Flatbread and Blue Cheese Flatbread with Olive Butter and Butter Balls*

#### **Caprese Salad**

Fresh Mozzarella, Tomatoes, Pesto and Basil Vinaigrette Dressing

#### **Grilled Teriyaki Marinated Asparagus**

With Red Bell Peppers

#### **Mixed Field Greens**

With Blue Cheese, Spiced Pecans and Cherry Grape Tomatoes with Raspberry Vinaigrette Dressing

#### **Penne Pasta**

With Asparagus, Parmesan and Roasted Grape Tomatoes

#### **French Green Beans, Artichokes, Wild Mushrooms and Bell Peppers**

With Champagne Vinaigrette

#### **Kahn's Salad**

Mixed Field Greens with Candied Almonds, Onion Confit, Cherry Grape Tomatoes with Roasted Red Pepper Vinaigrette

#### **Spinach Salad**

With Strawberries, Mandarin Oranges and Poppyseed Vinaigrette Dressing

#### **Seasonal Greens**

With Soppressata, Parmesan Reggiano, Pink Grapefruit and Cherry Grape Tomatoes with Basil Vinaigrette

#### **Romaine with Grilled Asparagus**

Garbanzo Beans, Feta and Roasted Red Peppers with Crispy Lavosh and Lemon Honey Thyme Vinaigrette

#### **Curly Endive and Seasonal Field Greens**

With Oven Roasted Garlic Tomatoes, Red Onion and Cucumber Slaw with Sherry Vinaigrette Dressing

#### **Fresh Fruit Display**

Gold Pineapple, Melons, Strawberries, Raspberries, Grapes and Kiwi with Raspberry Poppyseed Yogurt Dip

**Roquefort, Grapes, Pears and Mixed Field greens**

Served in a cucumber Ring with Apple Walnut Vinaigrette Dressing

**Summer Greens with Avocado, Red Onion and Oven Roasted Tomatoes**

With Champagne Vinaigrette and Parmesan Tuile

**Heirloom Tomatoes, Roasted Beets, Red Onions, Micro Greens**

With Fennel and Simple Cider Vinaigrette

**Arugula Salad**

With Romaine Lettuce, Grapefruit, Orange, and Yellow Plum tomatoes with Red Onions, Kalamata Olives and Spicy Lemon Vinaigrette Dressing

**Field Greens with Marinated Capriole Goat Cheese, Hazelnuts and Pears**

With a Dijon Mustard Vinaigrette

**Crudités Display**

Bell Peppers, Asparagus, Green Snap Beans, Broccoli, Cauliflower, Cucumbers, Cherry Grape Tomato and Mushrooms with Artichoke and Parmesan Dip and Ranch Dip

**Mixed Field Greens**

With Cashel Blue Cheese, Fresh Strawberries and Balsamic Vinaigrette

**Mixed Field Greens**

With Asparagus, Goat Cheese, Marinated Artichokes and Julienne of Bells Peppers with Dijon Mustard Vinaigrette

**Grilled Eggplant, Portabella Mushrooms and Roasted Red Peppers**

**Hummus, Tabouli and Phyllo Pies with Spinach and Feta**

## **HORS D'OEUVRES STATION PARTY STATION TWO**

### **Soup Station** (Select 2 hot soups)

Corn and Parsnip Bisque

Red Pepper and Blue Crab Bisque

International Cheese and Potato Soup

Toppings: Sour Cream, Roasted Pumpkin Seeds, Halved Baby Red Potatoes, Sautéed Shiitake Mushrooms, Pesto, Tortilla Strips and Spiced Pecans  
Served in Soup Demi-Tasse Cups

### **Soup Station** (Select 1 cold soup)

Potato Vichyssoise

Red Gazpacho

Golden Gazpacho

Toppings: Cucumber, Chopped Onion, Chopped Peppers, Sour Cream and Shrimp  
Served in Martini Glasses

## **HORS D'OEUVRES STATION PARTY STATION THREE**

### **Sushi and Seafood Station** (Select 1)

#### **Sushi Display**

Tuna, Smoked Salmon, Eel, Shrimp Sushi, California Roll, Tuna Roll, Salmon Roll, Avocado Roll and Carrot Roll

Served with Wasabi, Pickled Ginger and Soy Sauce

*A sushi chef can be added \*\$250 plus 22% service charge and 9% tax*

#### **Ceviche Station**

Scallops, Tuna, Shrimp, Lobster

Toppings: Peppers, Onions, Onions, Grapefruit Juices, Lime Juices, Lemon Juice and Orange Juice

Served in Martini glasses

#### **Seafood Station**

Smoked Salmon Lollipops

Shrimp Cocktail Shooters with Cocktail Sauce, Lemons and Micro Greens

Tuna Tar Tare with Avocado and Blush Wine Reduction

Served in Shooter and Pick-Ups

## **HORS D'OEUVRES STATION PARTY STATION FOUR**

### **Quesadilla Station** (Select 3)

Brie, Papaya and Onion

Chipotle Shrimp, Chiles and Toma Cheese

BBQ Buffalo with Wild Mushrooms and Jack Cheese

Chicken Quesadilla with Poblano Pesto

Barbecue Beef with Monterey Jack Cheese

Toppings: Shredded Manchego, Grafton 4 year Cheddar, and Pecorino Toscano, Sour Cream, Guacamole and Salsa

## **HORS D'OEUVRES STATION PARTY STATION FIVE**

### **Entrée Carving Station** (Select 2)

#### **Beef Tenderloin**

With Chipotle Salsa, Wild Mushrooms Demi-Glace, Whole Grain Mustard and Mayonnaise with Silver Dollar Rolls and Cowboy Biscuits \*Add additional \$2.00 per person

#### **NY Striploin**

With Horseradish Sauce, Smoked Bacon Demi-Glace and Mayonnaise with Silver Dollar Rolls and Cowboy Biscuits

#### **Steamship of Corned Beef**

With Horseradish Sauce, Pepper Mustard Glaze Chipotle Mayonnaise with Silver Dollar Rolls and Cowboy Biscuits

#### **Southwest Spice Rubbed Loin of Tuna**

Served with Wasabi Mayonnaise and Key Lime Horseradish Sauce with Silver Dollar Rolls and Cowboy Biscuits

#### **Amish Turkey Breast**

With Cranberry Chutney, Dijon Mustard and Basil Mayonnaise with Silver Dollar Rolls and Cowboy Biscuits

#### **Pork Tenderloin**

With Brazilian Mustard Glaze with Silver Dollar Rolls and Cowboy Biscuits

**Side Items** (Select 3)

Israeli Couscous Pilaf with Curried Apples and Macadamia Nuts  
Garlic White Cheddar and Chipotle Mashed Potatoes  
Triple Potato Pave with Onion  
St. Andre Gratin Potatoes  
Layered Root Vegetable Risotto (Red Beets, Golden Beets, and Parsnip)  
Wild Mushroom and White Truffle Orzo Risotto  
Potato Gratin with Goat Cheese, Tomatoes and Olives  
Roasted Garlic Mashed Potatoes  
Rice Pilaf with Asparagus, Artichokes, Tomato and Truffle Oil  
Roasted Turnip and Potato Puree  
Ratatouille Vegetables  
Grilled Balsamic Marinated Vegetables  
Yukon Gold Mashed Potatoes with Caramelized Onions  
White Cheddar Chipotle Mashed Potatoes  
Grilled Artichoke Hearts with Tomatoes, Lemon, Garlic and Basil  
Corn Pudding  
Roasted Portabella Mushrooms with Sage Vinaigrette, Herbs and Pinenuts  
Short Grain Rice with Pigeon Peas, Tomatoes and Caramelized Onions  
Roasted Potatoes with Smoked Corn, Bacon Fire Roasted Red Peppers and Mexican Oregano  
Baby Corn, Anaheim Chiles and Oven Roasted Tomatoes, Garlic and Cilantro  
Mexican Baked Zucchini with Epezote and Chihuahua Cheese  
Grilled Peppers and Onions with Mexican Seasoning  
Drunken Pintos with Cilantro Bacon Dressing  
Double Baked Parmesan and Prosciutto Potatoes

## **HORS D'OEUVRES STATION PARTY STATION SIX**

### **Pasta Station** (Select 2)

*Your choice of pastas prepared by a uniformed chef and served with assorted breads*

#### **Penne Pasta**

With Pancetta and Sun-Dried Tomatoes served with a Brie Cream Sauce

#### **Penne Pasta**

With Fresh Ricotta, Spinach and Tomato Basil Sauce

#### **Tri Color Tortellini**

With Grilled Chicken and Pesto Cream Sauce

#### **Farfalle Pasta**

With Prosciutto, Peas, Grilled Chicken and Parmesan Cream Sauce

#### **Linguine**

With Shrimp and Lemon Chardonnay Sauce

#### **Rigatoni**

With Veal Bolognaise

#### **Pappardelle**

With a Fresh Lamb Ragout

#### **Orecchiette**

With Broccoli Rabe, Spicy Italian Sausage and Parmesan

#### **Tagliatelle**

With Walnuts and a Gorgonzola Cream Sauce

## **HORS D'OEUVRES STATION PARTY STATION SEVEN**

### **Crepe Station**

Ratatouille, Indiana Goat Cheese and Baby Spinach

Chicken, Wild Mushrooms and Ricotta Fondue Herb Cream Sauce

Filled with choice of: Caviar, Salmon Caviar, Crème Fraiche, Mache, Smoked Salmon and Sour Cream

## **HORS D'OEUVRES STATION PARTY STATION EIGHT**

### **Tapas and Paella Station** (Select 4)

#### **Spanish Paella**

With Prawns, Chorizo, Mussels and Rice

#### **Curried Chicken Sausage Stuffed Petite Pan Squash**

With Saffron Tomato Broth

#### **Chorizo and Shrimp Bread Pudding Squares**

#### **Stuffed Piquillo Peppers**

With Caper Goat Cheese and Toasted Sesame

#### **Olive Oil Poached Shrimp Sate**

With Lemon Anchovy Mayonnaise

#### **Miniature Manchego and Corn Gratin**

With Fresh Pico de Gallo

#### **Buffalo Empanada**

With Picked Peppers, Grilled Onions and Pepper Jack Cheese

#### **Shrimp Frittata**

With Spicy Lemon Hollandaise

#### **Black Cod Brandade Cakes**

With Grilled Asparagus and Truffle Oil

## **HORS D'OEUVRES STATION PARTY STATION NINE**

### **Stir Fry**

*Uniformed chef preparing stir fry with a variety of sauces  
Served with Fried Rice, White Rice and Asian Noodles*

### **Entrees**

Beef  
Chicken  
Shrimp  
Fried Tofu

### **Vegetables**

Bok Choy  
Snow Peas  
Bean Sprouts  
Sweet Peppers  
Red Onions  
Broccoli  
Water Chestnuts  
Garlic

### **Sauces**

Soy Sauce  
Garlic Sauce  
Spicy Mustard Sauce  
Organic Miso Sauce

# HORS D'OEUVRES STATION PARTY STATION TEN

## Dessert Station

### Dessert Crepe Station (*Select 1*)

Crepes Brulatour

Cream Cheese Pecan Crepes with Grand Marnier Strawberry Sauce

Crepes Suzette with Grand Marnier Butter Sauce

### Dessert Bar (Select 5)

Marjolaine buttons

Lemon tarts

Fresh fruit tarts (raspberry, strawberry, kiwi or mandarin orange)

Chocolate macadamia nut tarts

Crème Bruleé

Chocolate and pistachio mousse tarts

Chocolate Concord with chocolate meringue and chocolate mousse

Swan cream puffs

Chocolate éclairs

Layered Napoleon slices

Chocolate and Grand Marnier mousse tarts

### Decadent Dessert Table

Chocolate Orange torte

New York cheesecake

Gateau Trois Chocolate Torte

Assorted Miniature Pastries

Fruit Tarts, Chocolate Eclairs, Chocolate Macadamia Nut Barquettes, Chocolate Dipped Strawberries

## **HORS D'OEUVRES STATION PARTY OPTIONS**

### **Four Station Party**

*\$34 per person plus 22% service charge and 9% tax*

### **Five Station Party**

*\$40 per person plus 22% service charge and 9% tax*

### **Six Station Party**

*\$46 per person plus 22% service charge and 9% tax*

## **BUFFET DINNER MENU**

*Kahn's Buffet: Select 2 salads, 2 entrees, 2 sides and 2 desserts*

*Montage Buffet: Select 3 salads, 3 entrees, 3 sides and 3 desserts*

### **Salads** (Minimum 50)

#### **Salad of Romaine Lettuce with Maytag Blue Cheese**

Red Onion, Spicy Pecans, with a Maytag Blue Cheese Dressing

#### **Spinach Salad**

With Strawberries, Mandarin Oranges, Almonds and Poppy seed Vinaigrette

#### **Fresh Fruit Display**

Fresh Berries, Gold Pineapple, Melons, and Grapes with Cherry Almond Dip

#### **Kahn's Salad**

Mixed Field Greens with Candied Almonds, Onion Confit, and Cherry Grape Tomatoes served with Roasted Red Pepper Vinaigrette

#### **Romaine with Grilled Asparagus**

Garbanzo Beans, Feta, and Roasted Red Peppers with Crispy Lavosh and Lemon Honey Thyme Vinaigrette

#### **Bibb Lettuce**

With Grapefruit, Toasted Coconut, Roasted Peanuts and Scallion Lime Dressing

#### **Salad of Butter Lettuce**

With Fried Capers, Beefsteak Tomato and Artichokes with Parmesan Tuile and Foccacia Crouton Ring with Balsamic Shallot Vinaigrette

#### **Spinach and Radicchio Salad**

With Shaved Fennel, Serrano Ham, Dried Figs, Petite Basque Chards and Brown Mustard Vinaigrette

#### **Mixed Greens**

With Cobb Smoked Bacon, Red Pears, Peppered Goat Cheese and Maple Cider Vinaigrette

#### **Romaine Salad**

With Roasted Parsnips, Aged Gruyere, Almonds, Dried Cranberries and Creamy Poppyseed Dressing

#### **Garden Spinach Salad**

With Crisp Prosciutto, Sliced Mushroom, Hard Boiled Eggs and Goat Cheese Dressing

#### **Asian Pear and Tamari Pecan Salad**

With Bitter Greens, Maytag Blue Cheese and Simple Pear Cider and Fresh Cracked Pepper

## **Entrées**

### **Penne Pasta**

With Sun-Dried Tomatoes and Pancetta in a Brie Cream Sauce

### **Farfalle Pasta**

With Grilled Chicken Breast, Prosciutto and Peas with a Parmesan Cream Sauce

### **Tri Color Tortellini**

With Pesto Cream Sauce and Grilled Chicken Breast

### **Penne Pasta**

With Fresh Ricotta, Spinach and Tomato Basil Sauce

### **Smoked Tomato and Mushroom Ravioli**

With Zucchini Slaw and Truffle Potato Puree

### **Asparagus and Roasted Eggplant Stuffed Sweet Pepper**

With Boursin Cream

### **Stuffed Breast of Chicken**

With Sun-Dried Tomatoes, Pesto, Walnuts and Marsala Wine Sauce

### **Cider Marinated Airline Breast**

With Molasses Chipotle Glaze

### **Sweet Lemon Grass and Ginger Marinated Airline Chicken**

With Sour Soy and Chili Glaze

### **Dry Rubbed Boneless Chicken breast**

With Espresso-Cascabel "BBQ" Chutney

### **Stuffed Breast of Chicken**

With Herb Boursin Cheese and Mushroom Fondue served with Herb Cream Sauce

### **Chicken Breast**

Stuffed with Garlic, Spinach and Roasted tomatoes and Wild Mushroom Demi-glace

### **Chicken Breast**

Stuffed with Capers, Artichokes and Goat Cheese with Lemon Cream Sauce

### **Grilled Chicken Breasts**

With Toasted Fennel and Peppercorn in a Natural Pan Sauce

### **Chile and Lime Glazed Duck Breast**

With Soy and Cilantro

**Apricot Glazed Turkey Breast**  
With Roasted Onion and Shallot Gravy

**Smoked and Grilled Ribeye**  
With Garlic Mushrooms and Caramelized Onions in Montage House Made Steak Sauce

**Seared Beef Tenderloin**  
With Peppered Tart Cherry Compote

**Citrus and Coriander Rubbed Beef**  
With Orange and Roasted Garlic Demi-glace

**Triple Mustard Crusted Filet of Beef**  
With Hickory Smoked Bacon Glaze

**Cracked Peppercorn Crusted N.Y. Strip**  
With Creole Mustard Cream

**Lemon Herb Marinated Salmon**  
With Capers and a Chardonnay Cream

**Grilled Marinated Barramundi**  
With Red Pepper and Papaya Chutney

**Seared Arctic Char Filet**  
With Parsnip Cream

**Blackened Shrimp and Scallop sugar Cane Skewers**  
With Sweet Corn and Parsley Broth

**Miso Buttered Salmon**  
With English Pea Sauce

**Grilled Salmon Modena**  
With Balsamic Marinade

**Tuscan Bake Cod**  
With Fresh Tomatoes, Basil, Garlic and Parmesan Crust

**Broiled Alaskan Halibut**  
With Pernod Sauce

**Cornish Game Hen**  
With Pancetta and Mushrooms served with a Barolo Demi-glace

**Slow-Roasted NY Strip Loin**

With Bourbon Demi-glace

**Grilled Beef Tenderloin**

With Peppercorn Merlot Sauce

**Roast Beef Tenderloin**

With Lingonberry Thyme Demi-glace

**Roast Prime Rib of Beef in Herbed Salt Crust**

Served Au Jus with Horseradish Sauce

**Beef Tenderloin Roulade**

With Pancetta, and Whole-Grain Mustard accompanied by a Beet Glaze

**Hazelnut Crusted Black Cod**

Served with a Sweet Pea Sauce

**Crispy Thai Style Black Cod**

With Spicy Tamarind Glaze

**Smoked Pork Loin**

Stuffed with Wild Mushrooms and Served with a Mushroom Cream Sauce

**Sautéed Pork Tenderloin**

With Pears and Mustard Port Sauce

**Seared Barramundi Filet**

With Red Pepper Parmesan Alfredo Sauce

## **SIDES**

Israeli Couscous Pilaf with Curried Apples and Macadamia Nuts  
Garlic White Cheddar and Chipotle Mashed Potatoes  
Baby top Carrots with Parsnip Chards, butter pecans and Fresh Thyme  
Candied Beets with Orange and Cardamom  
Lemon Butter Artichokes with Feta Crumbles  
Roasted Red Pepper and Garlic Potato Soufflé  
Potato Bread Pudding with Rosemary and Garlic  
Green Pea, Spinach and Parmesan Risotto  
Wild Mushroom and Arugula Risotto Cakes  
Yukon Gold Mashed Potatoes with Caramelized Onions  
Balsamic Grilled Portabella and Roasted Red Pepper Medley  
Broccolini with Garlic and Blue Cheese Butter  
Roasted Sweet Potatoes with Brown Sugar and Butter  
Pear and Walnut Rice  
Charred Green Beans with Red Onion Sambal  
Mediterranean Style Fennel, Braised with Garlic, Tomatoes and Oregano  
Oven Roasted Carrots and Beets with North African Spices  
Garlic Seared Sugar Snap Peas with Julienne of Red Bell Pepper  
Stir Fried Carrots with Shitake Mushrooms, Peanuts and Tamari  
Roasted Artichoke, Bacon and Cumin Rosti Potatoes  
Oven Dried Tomato and Thyme Turnips Dauphinois  
Grilled Yukon Potatoes and Shallots with Rosemary and Garlic Butter  
Grilled Pearl Onions and Baby Carrots with Candied Prosciutto Butter  
Marinated Long Stem Artichokes with Oven-Roasted Yellow Tomatoes  
Herb-Roasted Yukon Gold Potatoes  
Mexican Baked Zucchini with Queso and Cilantro  
Herb-Roasted New Potatoes  
Baby Long Stem Organic Carrots with Fresh Herb Compound Butter  
Green Snap Beans with Julienne of Red Peppers  
Grilled Artichoke Hearts with Tomatoes, Lemon, Garlic and Basil  
Grilled Asparagus with Julienne of Carrots and Sesame Seeds  
Grilled Vegetables with Garlic and Herbs

## **Desserts**

### **Cheesecakes**

New York Cheese Cake with Fresh Fruit Topping  
Chocolate Cheesecake  
Rich Velvety Chocolate with Chocolate Cookie Crumb Crust  
Chocolate Caramel Cheesecake with Praline Pecans and Crème Anglaise Sauce  
New York Cheesecake with Fresh Lemon Curd  
Turtle Cheesecake: Chocolate Cheesecake underneath a layer of Caramel Cheesecake with Toasted Pecans  
Key Lime Cheesecake with Toasted Coconut Dried Pineapple Crust  
Carrot Cake Cheesecake  
Homemade Carrot Cake Mixed with New York Style Cheesecake  
Carmel Apple Cheesecake  
Spiced Apples and Caramel Baked into a Creamy Cheesecake

### **Mousse Towers**

Hazelnut Praline and Chocolate Mousse Tower  
Wild Berry and Chocolate Mousse Tower Topped with Fresh Berries  
Chocolate Hazelnut Tower with Fresh Raspberry Sauce  
Gâteau Trois Chocolate Tower: White, Milk and Dark Chocolate Mousse with Red Berry Sauce  
Chocolate Raspberry Tower with Grand Marnier Syrup  
Raspberry Milk Chocolate Tower with Fresh Berry Sauce  
Almond Daquoise with Caramelized Bananas and Milk Chocolate Mocha Mousse

### **Tarts**

Key Lime Tart with Fresh Raspberries  
Lemon Curd Tart with Fresh Berries (individual size)  
Yuzu Tart with Mango Mousse, Yuzu Gelee, Yuzu Custard and Butter Tart

### **Cakes**

Grand Tiramisu: Mascarpone Cheese, Lady Fingers, Cocoa Powder and Whipped Cream  
Triple Chocolate Decadence with Blackberries and Red Current Sauce  
Banana Split Cake with Whipped Cream, Cherries, Pineapple and Chocolate Ganache Icing  
Peaches and Cream Cake: Almond Cake Filled with Roasted Peaches and Whipped Cream  
German Chocolate Cake with Creamy Coconut Pecan Filling iced in Dark Chocolate Ganache  
Lemon Blueberry Cake: Sponge Cake with Lemon Mousse and Blueberries, iced in Lemon  
Toasted Almond Orange Cake: Layered with Milk Chocolate Mousse and Mandarin Oranges and Iced in Chocolate Orange

**Tortes**

Gâteau Trois Chocolate Torte layered Dark Chocolate, Milk Chocolate and White Chocolate Mousse  
Red Berry Mousse Torte with Fresh Berries and Red Berry Sauce  
Wild Berry and Chocolate Torte with Wild Berry Mousse, Milk Chocolate Mousse and Vanilla Genoise wrapped in Marbled White and Dark Chocolate and Topped with Fresh Berries  
Hazelnut Praline and Chocolate Mousse Torte: Dark Chocolate Mousse, Crunchy Hazelnut Wafer and Almond Hazelnut Daquoise  
Caramelized Bbanana and Milk Chocolate Mocha Mousse Torte  
Sacher Torte: Dark Chocolate Mousse, Raspberry Crème and Raspberry Infused Chocolate Genoise  
Strawberry Shortcake Torte: Vanilla Sponge Cake layered with Vanilla Bean Bavarian and Soaked Strawberries and iced in White Chocolate  
Chocolate Raspberry Torte: Chocolate Sponge Cake Layered with Milk Chocolate Chambord Silk and Raspberries and Iced in Chocolate

**Assorted Miniature Pastries**

Chef's choice of Chocolate Caramel Macadamia Nut Tart, Lemon Curd Tart, Key Lime Tarts, Fresh Fruit Tart, Cappuccino Cup, Chocolate Dipped Strawberries, Miniature Éclairs, Assorted Petite Fours, Chocolate Raspberry Almond Toska, Chocolate Strudel, Kugalach Chocolate Carmel Brownie

**Assorted Bars, Cookies and Brownies**

Lemon Bars, Raspberry Bars, Chocolate Chip Cookies and Brownies

**European Roast Coffees**

With cream, sugar, Sweet n' Low and Equal

Kahn's Buffet: \$37.00 per person

*Plus 22% service charge and 9% sales tax*

Montage Buffet: \$46.00 per person

*Plus 22% service charge and 9% sales tax*

# MONTAGE SPECIAL OCCASION PACKAGE ONE

## Cocktail Reception (1 hour)

### Montage Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors:

All Mixers, Fruit Garnish and Ice

Dewars White Label Scotch, Beefeater Gin, Stolichnaya Vodka, Cruzan White Rum, Jim Beam Bourbon, Canadian Club, Starbucks Coffee Liqueur, Bailey's Irish Cream, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Cranberry Juice, Orange Juice, Soft Drinks, Bottled Water, House Red Wine, House White Wine and Blush Wine

### Cold Canapés (Select 3)

Assorted Goat Cheese Truffles

Peppered Pecan Blini Topped with Gingered Apple Crush and Mascarpone Cheese

Smoked Salmon Lollipop

Filet of Beef with Arugula, Blue Cheese and Whole Roasted Garlic

Blackened Tuna Nigiri with Mango Mayonnaise

Camembert with Fig Tart and Port Wine Syrup Sauce

Serrano Ham-wrapped Asparagus with Lemon Oil

Ginger and Peppercorn Marinated Duck Breast with Cranberry Compote on Petite Toast

Jumbo Shrimp Cocktail Shooter

Assorted California Rolls with Soy and Pickled Ginger and Wasabi

### Hot Hors D'oeuvres (Select 3)

Salmon Spring Rolls with Dipping Sauce

Chicken Negamaki with Spicy Red Pepper Dipping Sauce

Brie, Papaya and Onion Quesadillas

Beef Negamaki with Scallions, Ginger Puree and Teriyaki

Miniature Crab Cakes with Red Pepper Remoulade Sauce

Crispy Scallops with Horseradish Lime Sauce

Risotto Cakes with Radicchio

Tempura Portabella Fries with Dipping Sauce

Caribbean Meatballs

Wild Mushroom Phyllo Triangles

Spicy Sesame Shrimp with Wasabi Mayonnaise

Shrimp Frittata with Spicy Lemon Hollandaise

Filet of Beef wrapped with Prosciutto and Rosemary induced Demi-glace

## **Dinner**

### **Champagne Toast**

A Montage toast with Rotari Brut served to all of your guests

### **First Course**

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

### **Dessert**

Wedding cake individualized to your specifications

Choice of design, cake type and filling

### **European Roast Coffees**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

White or black linens and a selection of skirting colors are available.

Complimentary centerpiece including mirror tile, silver lamp, votive candles.

*\$66 per person plus 22% service fee and 9% tax*

## **MONTAGE SPECIAL OCCASION PACKAGE TWO**

### **Cocktail Reception** (1 hour)

#### **Montage Package**

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors:

All Mixers, Fruit Garnish and Ice

Dewars White Label Scotch, Beefeater Gin, Stolichnaya Vodka, Cruzan White Rum, Jim Beam Bourbon, Canadian Club, Starbucks Coffee Liqueur, Bailey's Irish Cream, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Cranberry Juice, Orange Juice, Soft Drinks, Bottled Water, House Red Wine, House White Wine and Blush Wine

#### **Cold Canapés** (Select 3)

Assorted Goat Cheese Truffles

Peppered Pecan Blini Topped with Gingered Apple Crush and Mascarpone Cheese

Smoked Salmon Lollipop

Filet of Beef with Arugula, Blue Cheese and Whole Roasted Garlic

Blackened Tuna Nigiri with Mango Mayonnaise

Camembert with Fig Tart and Port Wine Syrup Sauce

Serrano Ham-wrapped Asparagus with Lemon Oil

Ginger and Peppercorn Marinated Duck Breast with Cranberry Compote on Petite Toast

Jumbo Shrimp Cocktail Shooter

Assorted California Rolls with Soy and Pickled Ginger and Wasabi

#### **Hot Hors d'oeuvres** (Select 3)

Salmon Spring Rolls with Dipping Sauce

Chicken Negamaki with Spicy Red Pepper Dipping Sauce

Brie, Papaya and Onion Quesadillas

Beef Negamaki with Scallions, Ginger Puree and Teriyaki

Miniature Crab Cakes with Red Pepper Remoulade Sauce

Crispy Scallops with Horseradish Lime Sauce

Risotto Cakes with Radicchio

Tempura Portabella Fries with Dipping Sauce

Caribbean Meatballs

Wild mushroom Phyllo Triangles

Spicy Sesame Shrimp with Wasabi Mayonnaise

Shrimp Frittata with Spicy Lemon Hollandaise

Filet of Beef wrapped with Prosciutto and Rosemary induced Demi-glace

## **Dinner**

### **Champagne Toast**

A Montage toast with Rotari Brut served to all of your guests

### **First Course**

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Your choice of chicken and beef duo entrée

Accompanied by your choice of vegetable and starch

### **Third Course**

Chocolate Mousse and Hazelnut Praline Torte with fresh raspberries and raspberry sauce

Or

Custom Wedding Cake

### **European Roast Coffees**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

White or black linens and a selection of skirting colors are available.

Complimentary centerpiece including mirror tile, silver lamp, votive candles.

*\$73.00 per person plus 22% service charge and 9% sales tax*

## **MONTAGE SPECIAL OCCASION PACKAGE THREE**

### **Cocktail Reception** (1 hour)

#### **Connoisseur Club Bar Package**

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors:

All Mixers, Fruit Garnish and Ice Dewar's 12 yr Blended Scotch, Bombay Sapphire Gin, Belvedere Vodka, Bacardi White Rum, Captain Morgan's Spiced Rum, Maker's Mark Bourbon, Canadian Club, Crown Royal, Starbuck's Coffee Liqueur, Amaretto di Saronno, Bailey's Irish Cream, Sauza Gold Tequila, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Orange Juice, Cranberry Juice, Soft Drinks, Bottled Water, Coor's Light, MGD, Heineken, Amstel Light, House Red Wine, House White Wine and Blush Wine  
Mixed Bar Nuts and Spiced Olives

#### **Cold Canapés** (Select 3)

Assorted Goat Cheese Truffles

Peppered Pecan Blini Topped with Gingered Apple Crush and Mascarpone Cheese

Smoked Salmon Lollipop

Filet of Beef with Arugula, Blue Cheese and Whole Roasted Garlic

Blackened Tuna Nigiri with Mango Mayonnaise

Camembert with Fig Tart and Port Wine Syrup Sauce

Serrano Ham-wrapped Asparagus with Lemon Oil

Ginger and Peppercorn Marinated Duck Breast with Cranberry Compote on Petite Toast

Jumbo Shrimp Cocktail Shooter

Assorted California Rolls with Soy and Pickled Ginger and Wasabi

#### **Hot Hors d'oeuvres** (Select 3)

Salmon Spring Rolls with Dipping Sauce

Chicken Negamaki with Spicy Red Pepper Dipping Sauce

Brie, Papaya and Onion Quesadillas

Beef Negamaki with Scallions, Ginger Puree and Teriyaki

Miniature Crab Cakes with Red Pepper Remoulade Sauce

Crispy Scallops with Horseradish Lime Sauce

Risotto Cakes with Radicchio

Tempura Portabella Fries with Dipping Sauce

Caribbean Meatballs

Wild mushroom Phyllo Triangles

Spicy Sesame Shrimp with Wasabi Mayonnaise

Shrimp Frittata with Spicy Lemon Hollandaise

Filet of Beef wrapped with Prosciutto and Rosemary induced Demi-glace

## **DINNER**

### **Champagne Toast**

A Montage toast with Rotari Brut served to all guests

### **Amuse Bouche (Select 1)**

Smoked Salmon Parfait with Granny Smith Apple

Licorice Exploratour Bomb with Triple Crème Cheese

Miniature St Andre Soup with Shaved Asparagus and White Truffle Oil

Crème of Brie with Blue Cheese Crouton

Blackened Tuna with Wasabiko and Pickled Ginger on a Wonton Chip

White and Green Asparagus Soup with Parsnip

Spiced Tapioca Timbale with Salsify Cream and Mango Chip

Roasted Strawberry Mascarpone Terrine with Mint Chiffonade and Amaretto Vanilla Bean Syrup

Tuna Tar Tare with Avocado and Blush Wine Reduction

Potato Petal with Cremini Mushrooms and a dollop of Crème Fraiche

Camembert and Fig Tart with Port Syrup

Miniature Blue Cheese and Apple Mille Feuile

Sweet Pea Flan with Crème Fraiche

### **First Course**

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Your choice beef and fish duo entrée or beef and chicken duo entrée

Accompanied by your choice of vegetable and starch

### **Third Course**

Chocolate Mousse and Hazelnut Praline Torte with Fresh Raspberries and Raspberry Sauce

Or

Custom Wedding Cake

### **Mignardise**

Your choice of a chocolate dipped strawberry or delicate chocolate truffle displayed at each setting

### **European Roast Coffees**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

### **House Red and White Wine**

Guests will be offered a choice between our selections of House Wines throughout the course of the meal

White or black linens and a selection of skirting colors are available.  
Complimentary centerpiece including mirror tile, silver lamp, votive candles.

*\$84.00 per person plus 22% service charge and 9% sales tax*

Including colored, imperial stripe or summerset full length lines, specialty colored napkins and colored, cotton, polyester or satin chaircovers

*\$94.00 per person plus 22% service charge and 9% sales tax*

## **MONTAGE SPECIAL OCCASION PACKAGE FOUR**

### **COCKTAIL RECEPTION (1 hour)**

#### **Connoisseur Club Bar Package**

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors:

All Mixers, Fruit Garnish and Ice

Dewar's 12 yr Blended Scotch, Bombay Sapphire Gin, Belvedere Vodka, Bacardi White Rum, Captain Morgan's Spiced Rum, Maker's Mark Bourbon, Canadian Club, Crown Royal, Starbuck's Coffee Liqueur, Amaretto di Saronno, Bailey's Irish Cream, Sauza Gold Tequila, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Orange Juice, Cranberry Juice, Soft Drinks, Bottled Water, Coor's Light, MGD, Heineken, Amstel Light, House Red Wine, House White Wine and Blush Wine

Mixed Bar Nuts and Spiced Olives

#### **Cold Canapés (Select 3)**

Assorted Goat Cheese Truffles

Peppered Pecan Blini Topped with Gingered Apple Crush and Mascarpone Cheese

Smoked Salmon Lollipop

Filet of Beef with Arugula, Blue Cheese and Whole Roasted Garlic

Blackened Tuna Nigiri with Mango Mayonnaise

Camembert with Fig Tart and Port Wine Syrup Sauce

Serrano Ham-wrapped Asparagus with Lemon Oil

Ginger and Peppercorn Marinated Duck Breast with Cranberry Compote on Petite Toast

Jumbo Shrimp Cocktail Shooter

Assorted California Rolls with Soy and Pickled Ginger and Wasabi

#### **Hot Hors d'oeuvres (Select 3)**

Salmon Spring Rolls with Dipping Sauce

Chicken Negamaki with Spicy Red Pepper Dipping Sauce

Brie, Papaya and Onion Quesadillas

Beef Negamaki with Scallions, Ginger Puree and Teriyaki

Miniature Crab Cakes with Red Pepper Remoulade Sauce

Crispy Scallops with Horseradish Lime Sauce

Risotto Cakes with Radicchio

Tempura Portabella Fries with Dipping Sauce

Caribbean Meatballs

Wild mushroom Phyllo Triangles

Spicy Sesame Shrimp with Wasabi Mayonnaise

Shrimp Frittata with Spicy Lemon Hollandaise

Filet of Beef wrapped with Prosciutto and Rosemary induced Demi-glacé

## **DINNER**

### **Champagne Toast**

A Montage toast with Rotari Brut served to all of your guests

### **Amuse Bouche (Select 1)**

Smoked Salmon Parfait with Granny Smith Apple

Licorice Exploratour Bomb with Triple Crème Cheese

Miniature St Andre Soup with Shaved Asparagus and White Truffle Oil

Crème of Brie with Blue Cheese Crouton

Blackened Tuna with Wasabiko and Pickled Ginger on a Wonton Chip

White and Green Asparagus Soup with Parsnip

Spiced Tapioca Timbale with Salsify Cream and Mango Chip

Roasted Strawberry Mascarpone Terrine with Mint Chiffonade and Amaretto Vanilla Bean Syrup

Tuna Tar Tare with Avocado and Blush Wine Reduction

Potato Petal with Cremini Mushrooms and a dollop of Crème Fraiche

Camembert and Fig Tart with Port Syrup

Miniature Blue Cheese and Apple Mille Feuille

Sweet Pea Flan with Crème Fraiche

### **First Course**

Choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Intermezzo**

Choice of sorbet: Lemon, Raspberry, Grapefruit, Avocado or Ginger

### **Second Course**

Your choice of beef and fish duo entrée or beef and chicken duo entrée

Accompanied by your choice of vegetable and starch

### **Third Course**

Chocolate Mousse and Hazelnut Praline Torte with Fresh Raspberries and Raspberry Sauce

Or

Custom Wedding Cake

### **Mignardise**

Choice of a chocolate dipped strawberry or chocolate truffles displayed at each setting

### **European Roast Coffees**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

### **House Red and White Wine**

Guests will be offered a choice between our selections of House Wines throughout the course of the meal

White or black linens and a selection of skirting colors are available.  
Complimentary centerpiece including mirror tile, silver lamp, votive candles.

*\$89.00 per person plus 22% service charge and 9% tax*

Including colored, imperial stripe or summerset full length lines, specialty colored napkins and colored, cotton, polyester or satin chaircovers

*\$100.00 per person plus 22% service charge and 9% tax*

# PLATED DINNER MENU 1

## **First Course**

Mixed Greens with Spiced Pecans and Blue Cheese with Raspberry Vinaigrette  
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

## **Second Course**

Black Cod with Boursin and Pinenut Crust with Sweet Pea Garlic Cream Sauce  
Gruyere and Nutmeg Gratin Potatoes and French Green Beans with Julienne of Bell Peppers

## **Third Course**

Trois Chocolate Tower with Red Berry Sauce

## **European Roast Coffees**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$40.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 2**

### **First Course**

Mesclun Greens with Avocado, Red Onion and Roasted Tomatoes with Champagne Vinaigrette and Parmesan Tuile

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Stuffed Breast of Chicken with Sun-Dried Tomatoes, Pesto and Walnuts with Marsala Wine Sauce

Lemon Herb Marinated Salmon with Capers and Chardonnay Cream Sauce

Served with Lemon Rosemary Orzo Pilaf and Asparagus Bundles

### **Third Course**

Gâteau Trois Chocolate Mousse with Red Berry Sauce

### **European Roast Coffees**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$36.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 3**

### **First Course**

Asian Pear and Tamari Pecan Salad with Bitter greens, Maytag Blue Cheese and Simple Pear Cider and Fresh Cracked Pepper

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Pan Seared Arctic Char with Sweet Onion & Herb Cream Sauce and Filet of Beef Tenderloin with Blue Cheese Crumbles

Smoked Cremini and Garlic Baby Bok Choy and Fennel Risotto

### **Third Course**

Lemon Curd Tart with Fresh Raspberries

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$38.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 4**

### **First Course**

Mixed Fields with Cobb Smoked Bacon, Red Pears, Peppered Goat Cheese and Maple Vinaigrette Dressing

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Stuffed Chicken Breast with Garlic, Spinach and Roasted Tomatoes with Wild Mushroom Demi-glace

Roasted Beef Tenderloin in a Lingonberry Thyme Demi-glace

Asparagus Bundles and Gruyere Potato Soufflé

### **Third Course**

Brazilian Almond Daquoise with Chocolate Mousse, Pecan Praline and Coffee Custard

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$39.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 5**

### **First Course**

Field Greens with Marinated Capriole Goat Cheese, Hazelnuts and Pears in a Dijon Mustard Vinaigrette  
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Black Grouper with Fresh Tomatoes, Basil and Garlic Tossed in Olive Oil  
Roasted Tenderloin of Beef with Peppered Tart Cherry Compote  
Potato and Goat Cheese Soufflé  
Haricot Vert with Baby Organic Carrots

### **Third Course**

Valencia Dome: Crunchy Peanut Butter Wafer with Milk Chocolate Mousse and Strawberry Coulis

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$42.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 6**

### **First Course**

Mixed Field Greens with Brie, Walnuts and Cherry Grape Tomatoes and Raspberry Balsamic Vinaigrette  
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Filet of Barramundi with Hazelnut Mustard Crust served with Sweet Garlic Pea Sauce  
Roast Tenderloin of Beef with Peppercorn Merlot Sauce  
Haricot Vert with Oyster Mushrooms  
Gruyere Soufflé Potatoes

### **Third Course**

Red Berry Mousse Torte with Fresh Berries and Red Berry Sauce

### **European Roast Coffees**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$42.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 7**

### **First Course**

Quartered Boston Bibb Salad with Sliced Hearts of Palm, Julienne of Red Peppers and Candied Pecans in Raspberry Kiwi Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Stuffed Chicken Breast with Capers, Artichokes and Goat Cheese and Lemon Cream Sauce

Fennel and Spinach Risotto Cake

Sautéed Asparagus and Baby Carrots

### **Third Course**

Lemon Curd Tart with Raspberries

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$32.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 8**

### **First Course**

Diver Scallops with Orange Rind Vapor and Osetra Caviar

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Seared Breast of Maple Leaf Farms Duck with Lavender Rhubarb and Foie Gras

Triple Potato Pave and Organic Baby Carrots

Haricot Vert with Stem on Carrots

### **Third Course**

Wild Berry and Chocolate Mousse Topped with Fresh Berries and Red Berry Sauce

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$48.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 9**

### **First Course**

Papaya, Mango, Prosciutto Tower with Goat Cheese Crumbles in Sweet Chervil Vinaigrette  
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Fruit Smoked Cardamom Crusted Filet of Beef  
Sweet Potato Pave and Sweet Butter Poached Fennel with Fried Basil Salad

### **Third Course**

Triple Chocolate Decadence with Blackberries and Red Current Sauce

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$43.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 10**

### **First Course**

Smoked Salmon Tower with Basil Pesto Angel Hair in a Red Onion Vinaigrette  
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Triple Mustard Crusted Filet of Beef with Hickory Smoked Bacon Glaze  
Yukon Gold Mashed Potatoes with Caramelized Onions  
Grilled Asparagus with Red Bell Peppers

### **Third Course**

Raspberry Milk Chocolate Tower with Fresh Berry Sauce

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$50.00 per person plus 22% service charge and 9% tax*

# PLATED DINNER MENU 11

## **First Course**

Salad of Butter Lettuce with Fried Capers, Beefsteak Tomato and Artichokes with Parmesan Tuile and Foccacia Crouton Ring and Balsamic Vinaigrette  
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

## **Second Course**

Pan Seared Barramundi with Sun-Dried Tomato Crust with a Butternut Squash Puree, Asparagus and Spinach Spatzle in Pesto Cream

## **Third Course**

Key Lime Cheesecake

## **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$38.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 12**

### **First Course**

Yukon Gold Potato Soup with Peppered Bacon

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Medallions of Beef Tenderloin Peppercorn Merlot

Turnip Potato Gratin

French Green Beans and Crispy Fried Shallots

### **Third Course**

New York Cheesecake with Fresh Lemon Curd Topping

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$42.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 13**

### **First Course**

Poached Apple Cup with Spinach, Dried Fruit, Brie Cheese and Balsamic Raspberry Vinaigrette  
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Fire Roasted Pork Loin with Apple Cranberry Chutney  
Toasted Barley and Orzo Pilaf  
Baby Organic Carrots and Snow Peas

### **Third Course**

Hazelnut Praline and Chocolate Mousse Torte with Fresh Raspberry Sauce

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$37.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 14**

### **First Course**

Gingered Salmon Wontons with Napa Cabbage, Baby Corn, Radish Timbale and Lemongrass Soy Broth  
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Spinach Tat Soi Mix with Mandarin Oranges, Dried Pineapple, Five Spiced Cashews, Red Pepper and Spring Onion Sake Vinaigrette

### **Third Course**

Black Grouper with Garlic Oiled Baby Bok Choy  
Enoki Mushroom Julienne of Carrot Sauté  
Kaffir Lime Sesame Jasmine Rice and Curried Coconut Sauce

### **Fourth Course**

Key Lime Tart with Fresh Raspberries

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$45.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 15**

### **First Course**

Mixed Green Salad with Smoked Duck Breast and Gorgonzola in a Toasted Walnut Pear Vinaigrette  
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Grilled Chicken Breast with Toasted Fennel and Peppercorn in a Natural Pan Sauce  
Grilled Artichoke Heart with Tomatoes, Lemon, Garlic and Basil  
Herb Roasted Yukon Gold Potatoes

### **Third Course**

Yuzu Tart with Mango Mousse, Yuzu Gelee, Yuzu Custard and Butter Tart

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$33.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 16**

### **First Course**

Salad of Arugula, Frisee and Sorrel wrapped in a Web Crepe with Shaved Manchego in Creamy Peppercorn Dressing.

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Pear Champagne Sorbet

### **Third Course**

Grilled Leek Wrapped Lamb Loin with Rosemary Demi-Glace

Grilled Asparagus with Julienne of Carrots

Roasted Tomatoes and Onions with Smoked Gouda Risotto

### **Fourth Course**

Chocolate and Red Berry Mousse Tower with Red Berry Sauce

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$52.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 17**

### **First Course**

Mixed Greens with Orange and Grapefruit Brunoise Chevre in a Peppercorn Vinaigrette and Crispy Beef Dried Potato Hay

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Cider Marinated Airline Breast with Molasses Chipotle Glaze

Roasted Garlic Mashed Potatoes

Baby Organic Carrots and Garlic Chips in Roasted Tomato Demi-glace

### **Third Course**

Trois Chocolate Tower with Red Berry Sauce

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$32.00 per person plus 22% service charge and 9% tax*

# PLATED DINNER MENU 18

## **First Course**

Foie Gras Buttered Seared Diver Scallops with Spaghetti Squash Nest and Shaved Carrots

## **Second Course**

Rainbow Tomato Salad with Micro Greens, Toasted Garlic Chips, Balsamic Syrup and Extra Virgin Olive Oil

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

## **Third Course**

Avocado Sorbet with Candied Lemon Dust

## **Fourth Course**

Coriander Duck Breast with Ginger Sweet Potato Sauce

Green Pea, Spinach and Parmesan Risotto

Baby Stem-on Carrots with Compound Butter and French Green Beans

## **Fifth Course**

Hazelnut Praline and Chocolate Mousse Torte with Fresh Berries

## **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$61.00 per person plus 22% service charge and 9% tax*

# PLATED DINNER MENU 19

## **First Course**

Lobster Bisque

## **Second Course**

Baby Field Greens with Smoked Duck Breast with a Blue Cheese Walnut Napoleon with Anjou Pear Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

## **Third Course**

Grilled Veal Chop with Sage Au Jus

Rosemary Potato Bread Pudding

Grilled Asparagus Bundles

## **Fourth Course**

Artisan Cheese Plate with Quince Paste and Fruit Garnish

## **Fifth Course**

Chocolate Raspberry Tower with Grand Marnier Syrup

## **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$77.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 20**

### **First Course**

Romaine and Grilled Asparagus with Garbanzo Beans, Feta and Roasted Red Peppers with Crispy Lavosh and Lemon Honey Thyme Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Chicken Breast stuffed with Boursin and Mushroom Fondue in Herb Cream Sauce

Grilled Asparagus with Organic Stem on Carrots and Rosemary Lemon Orzo Pilaf

### **Third Course**

Valencia Dome, Crunchy Peanut Butter Wafer with Milk Chocolate Mousse and Strawberry Coulis

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$33.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 21**

### **First Course**

Tomato Carpaccio with Grilled Herb Artichoke Hearts, Frisse, Kalamata Olives, Balsamic Reduction and Basil Oil

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Chopped Romaine with Feta, Capers, Shaved Red Onion, Oregano Croutons and Roasted Red Peppers

### **Third Course**

Sage Roasted Rack of Lamb with Saffron Risotto, Grilled Fennel, Sautéed Swiss Chard and Shiraz Lamb Glace

### **Fourth Course**

Chocolate Caramel Cheesecake with Praline Pecans and Crème Anglaise

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$62.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 22**

### **First Course**

Boston Bibb Lettuce with Brie, Candied Pecans, Grape Tomatoes, Julienne Apples and Strawberry Balsamic Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Pancetta, Mozzarella, Basil Stuffed Chicken

Oregano Grilled Eggplant and Yellow Bell Peppers

Roasted Garlic Mashed Potatoes and Tomato Coulis

### **Third Course**

Chocolate Hazelnut Tower

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$33.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 23**

### **First Course**

Mixed Field Greens with Oven Roasted Tomatoes, Blue Cheese, Cucumbers, Toasted Sunflower Seeds and Lime Honey Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Grilled Filet of Beef with Caramelized Onion Demi

Herb Buttered French Beans, Three Beet Salad, Goat Cheese and Thyme Potato Gratin

### **Third Course**

Turtle Cheesecake: Chocolate Cheesecake underneath a layer of Caramel Cheesecake with Toasted Pecans

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$42.00 per person plus 22% service charge and 9% tax*

## **PLATED DINNER MENU 24**

### **First Course**

Searched Pepper Crusted Tuna Thinly Sliced with Cucumber and Champagne Vinegar Dressing  
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

### **Second Course**

Arugula with Poached Pear Slices, Toasted Hazelnuts, Maytag Blue, Crispy Shallots and Fig Vinaigrette

### **Third Course**

Bison Fillet with Balsamic Figs and Onion Soubise  
Potato Bread Pudding with Rosemary and Garlic  
Baby Top Carrots with Parsnip Chards, Buttered Pecans and Fresh Thyme

### **Fourth Course**

Yuzu Tart with Mango Mousse, Yuzu Gelee, Yuzu Custard and Butter Tart

### **European Roast Coffee**

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

*\$52.00 per person plus 22% service charge and 9% tax*

## BEVERAGE PACKAGES

Upgrade your bar for \$2 per hour

We can also make specialty drinks; inquire with salesperson

### **Montage Bar Package**

All Mixers, Fruit Garnish and Ice

Dewars White Label Scotch, Beefeater Gin, Stolichnaya Vodka, Cruzan White Rum, Jim Beam Bourbon, Canadian Club, Starbucks Coffee Liqueur, Bailey's Irish Cream, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Cranberry Juice, Orange Juice, Soft Drinks, Bottled Water, House Red Wine, House White Wine and Blush Wine

5-hour open bar:	\$25 per person
4-hour open bar:	\$23 per person
3-hour open bar:	\$22 per person
2-hour open bar:	\$19 per person
1-hour open bar:	\$17 per person

*plus 22% service charge and 9% tax*

### **Connoisseur Club Bar Package**

All Mixers, Fruit Garnish and Ice

Dewar's 12 yr Blended Scotch, Bombay Sapphire Gin, Belvedere Vodka, Bacardi White Rum, Captain Morgan's Spiced Rum, Maker's Mark Bourbon, Canadian Club, Crown Royal, Starbuck's Coffee Liqueur, Amaretto di Saronno, Bailey's Irish Cream, Sauza Gold Tequila, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Orange Juice, Cranberry Juice, Soft Drinks, Bottled Water, Coor's Light, MGD, Heineken, Amstel Light, House Red Wine, House White Wine and Blush Wine

Mixed Bar Nuts and Spiced Olives

5-hour open bar:	\$28 per person
4-hour open bar:	\$26 per person
3-hour open bar:	\$25 per person
2-hour open bar:	\$23 per person
1-hour open bar:	\$21 per person

*plus 22% service charge and 9% tax*

**The Vineyard Package**

House White Wine

House Red Wine

Blush Wine

Coor's Light

Miller Genuine Draft

Heineken

Soft Drinks

Bottled Water

Bottle Nantucket Juices

5-hour wine, beer and soft drink bar: \$23 per person

4-hour wine, beer and soft drink bar: \$21 per person

3-hour wine, beer and soft drink bar: \$19 per person

2-hour wine, beer and soft drink bar: \$17 per person

1-hour wine, beer and soft drink bar: \$15 per person

*plus 22% service charge and 9% tax***Cash Bar**

Connoisseur Club Brands – add \$1.50 to mixed drinks

\$150 per bartender

Premium Mixed Drink: \$6.50 per drink

Domestic Beer: \$3 each

Import beer: \$4 each

Wine: \$5.50 per glass

Soft Drinks: \$2 each

Bottled Water: \$2 each

After- Dinner Liquor: \$8 per drink

### **Consumption Bar**

Connoisseur Club Brands – add \$1.50 to Mixed Drinks

Premium Mixed Drink: \$6 per drink  
Domestic Beer: \$3 each  
Import Beer: \$3.50 each  
Wine: \$5 per glass  
Soft Drinks: \$2 each  
Bottled Water: \$2 each  
After-Dinner Liquor: \$7 per drink

*plus 22% service charge and 9% tax*

### **Consumption by the Bottle**

House White Wine  
\$25 per bottle

House Red Wine  
\$25 per bottle

House Blush Wine  
\$25 per bottle

Champagne  
House Champagne  
\$25 per bottle

Non-Alcoholic Champagne  
\$12 per Bottle

*plus 22% service charge and 9% tax*

Premium Liquors  
Special request wines  
Special request champagnes  
Please inquire for market price