

**Menu Proposal One**

Sit Down

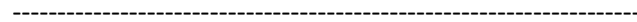
*Choice of*  
**Cream of Asparagus Soup**  
**Spring Greens, with *early berries***

**Main Course**

*Choice of*  
**Chicken Rollatini with spinach, goat cheese sundried tomato and prosciutto, garlic mashed**  
**Flounder Veronique with grapes and almonds**  
**Seasonal Vegetables**  
**Basmati Rice or angel hair pasta**  
**Vegetables Julienne, sage butter sauce**

**Dessert Sampler**

Coffee, soda included



**Menu Proposal Two**

Buffet Style

**Appetizers Placed at the Bar**

**Hummus and herbed pita chips**

**Cheese Tray**

**Quesadillas w/asparagus and brie**

**House Made Parmesan Bread Sticks**

**Vegetable Shooters**



## Dinner Menu

Buffet Style

Lemon chicken *with capers*

Sliders

Whole Salmon Platter, *vegetable couscous*

House Made Ravioli, *sage cream sauce*

Garden Greens, *caramelized walnuts, early berries, blue cheese, raspberry vinaigrette*

Dessert

Choice of

Cake

Gourmet Cupcakes

Pastry selection

Coffee Service included

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## Menu Proposal Three

Buffet Style

Hors d'oeuvre Butler Style

Smoked Trout, *cucumber chip*

Coconut shrimp

Crab Cakes *with jicama*

Sesame Tuna *on wonton chips*

Placed at Counter

*International Cheese Display*

Wild Mushroom Bruschetta's

Variety of Hummus

Asparagus and Brie quesadilla

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## Dinner Menu

Buffet Style

### Salad

Caesar salad or  
Seasonal greens

Whole Grilled Salmon, *vegetable couscous*

Chicken Marsala

Gnocchi Primavera, *seasonal vegetables*

Filet Mignon *on baguette horseradish cream*

### Dessert

*Gourmet Cup Cakes, Mini Pastries or Cake*

*Coffee service included.*