

The Silver Platter Reception Menus

COCKTAIL RECEPTION SELECTIONS

Cold Hors D'oeuvres

Cherry Tomatoes Stuffed with Boursin
Cheese
Or Salmon Mousse
Fresh Vegetable Crudite with Dip
Fresh, Roasted, and Marinated
Vegetables
Tuscany Garden Antipasto with Grilled
Flatbreads
Crisp Chilled Asparagus with Raspberry
Vinaigrette
Chicken Bouchees
Vidalia Onion Bouchees
Crostini w/ Goat Cheese Mousse, Tomato
Confit
Wonton Cups with Asian Chicken Salad
Tomato and Fresh Basil Bruchetta
Seasonal Fruit and Berries Display
Black Bean or Roasted Veggie Tortilla
Pinwheel Rolls
Lobster and Crab and Lemon Chive
Cream Pinwheels
Turkey, Roast Beef, Ham Tortilla
Pinwheels
Petite Focaccia Sandwiches
French Café Peppered Beef on Cocktail
Brioche

Hot Hors D'oeuvres

Cocktail Corn Cakes with Cilantro Mango
Aioli
Yukon Gold Potato and Asiago Cheese
Strudel
Wild Mushroom Strudel
Caramelized Onion and Potato Puffs
Spinach and Feta Cheese Spanokopita
Vegetable Studded Polenta Squares
Crisp Potato Cake w/ Smoked Salmon

Dips

Roasted Garlic Hummus with Pita Chips
Mexican 7 Layer Dip with Tortilla Chips
Spinach and Artichoke Dip
Crab and Gruyere Dip with Croustades
Queso Dip with tortilla Chips
Eggplant Dip with Raisins and Walnuts
Artichoke and Roasted Red Pepper Dip
Olive Tapenade with Toasted Croustades
International Breads and Spreads

Cheese

Display of Imported and Domestic
Cheese, Crackers
Sun Dried Tomato and Basil Cheesecake
Torte
Brie and Strawberry on Water Cracker
Baked Brie en Croute, Fruit and Nuts,
Ginger Snaps
Brie with Raspberry Melba and Fresh
Berries
Goat Cheese and Fig Spread

Poultry

Pecan Crusted Chicken Tenders, Honey
Mustard
Chicken Drumettes, Asian, Barbecue,
Spicy
Thai Chicken Skewers with Peanut Sauce
Hawaiian Style Chicken Brochettes
Chicken Roulades, Sun Dried Tomato,
Basil
Thai Duck Breast Medallions on Toast
Points

Meat

Sliced Baked Honey Ham with Herb
Biscuits
Sliced Turkey with Cranberry Dijon Sauce,
Rolls
Apricot Glazed Pork, Cocktail Rolls
Barbecue Pork, Beef, Chicken, Cocktail
Rolls
Petite Beef Wellingtons, Wild Mushroom
Duxelle
Sliced London Broil with Cocktail Rolls
Sliced Beef Tenderloin with Cocktail Rolls
Beef Tenderloin Croustade w/Sweet
Pepper Jam

Seafood

Whole Decorated Poached Salmon,
Condiments
Smoked Salmon Rosettes on Croustade
Petite Salmon or Crab Cakes, Sauces
Grilled Lobster Cakes w/ Lime Spiked
Avocado
Grilled Spicy Shrimp, Apricot Jam on
Croustade
Jumbo Shrimp Cocktail
Pepper Crusted Seared Tuna, Pickled
Ginger, Wasabi

CELEBRATION

International Breads and Spreads

Cascades of Pita Chips, Walnut Oil
Toasted Croustades, Lavosh Cracker,
Flatbreads
Roasted Red Pepper Hummus, Feta and
Parmesan Spread, Terrine of Blue Cheese
Mousse

Wild Mushroom and Asiago Cheese Strudel

Jumbo Chilled Shrimp Display

Cognac Cocktail Sauce

Tenderloin of Beef Au Poivre

Seared and Marinated Beef Tenderloin,
Dijon Horseradish Sauce & Petite Potato
Rolls

Chicken Roulade Pinwheels

Stuffed with Fresh Spinach, Sun Dried
Tomatoes and Artichokes

Chilled Grilled Asparagus

Topped with Creamy Caesar Dressing,
Shaved Parmesan Cheese, and Fresh
Cracked Pepper

ELEGANCE REFINED

Grilled Mediterranean Platter

Baby Vegetables, Eggplant, Portobello
Mushrooms, Tomatoes, Asparagus,
Balsamic Dried Figs, Olives, and Sun
Dried Tomato Hummus

Baked Brie en Croute

Apricot Brie Baked in a Pastry Crust and
Served with Dried Fruits and Nuts
Accompanied by Ginger Snaps and
Sesame Wafers

Dungeneous Crab Cakes With Red Pepper Aioli

Marinated Flank Steak Mosaic

Grilled to perfection and sliced into tender
slices artistically displayed with spicy
Horseradish Sauce and Cocktail Rolls

Cajun Crusted Turkey Breast

Thinly sliced and served with Mini Cheese,
Corn, and Red Pepper Potato Muffins
And Cranberry Chutney

Bread Pudding Martinis

Topped with a Chocolate Rum Sauce

ENCHANTED EVENING

Tuscany Garden

Antipasto, Marinated Artichoke Hearts, Roasted Peppers, Grilled Zucchini and Yellow Squash, Kalamata Olives, Marinated Mushrooms, and Pepperoncini, Garlic and Basil Marinated Cheese, and Mozzarella Artfully Presented with Flatbreads and Basil Gremolata

Rum Roasted Pork Loin

With a Medley of Chopped Dried Fruit and Poached Seckel Pears

Gemmeli Pasta Primavera

With a Parmesan Cream Sauce

Chicken and Caramelized Onion Quesadillas

With Roasted Tomato Salsa

Yukon Gold Potato and Asiago Cheese Strudel

Seasonal Fruit and Berries

With a Rich Chocolate Chambord Sauce

LIGHT ELEGANCE

Hot Crab, Artichoke, and Gruyere Dip

A party favorite, rich and creamy, and served with Black Breads and Pita Chips

Apricot Glazed Black Forest Ham

Accompanied by Silver Dollar Rolls and Tarragon Mustard

Thai Chicken Sates

Tender Chicken Skewers served with an Asian Peanut Sauce

Market Fresh Seasonal Vegetable Crudités

With a Roasted Red Pepper Dip and Creamy Herb Ranch Dip

Feta Cheese and Sun Dried Tomato Spanokopita

Seasonal Fruit Display

With a Rich Chocolate Chambord Sauce

A GALA RECEPTION

International Breads and Spreads

A bountiful display on glass bricks & marble slabs

Cascades of pita chips, walnut oil toasted croustades, Lavosh, rich olive bread, sun dried tomato bread and more...

Roasted garlic hummus, feta and Parmesan spread, goat cheese and pine nuts, sun dried tomato and pesto torte, black olive Tapenade

From the Butcher Block Your Choice of One:

Lamb Stuffed with Herbs and Asiago Cheese, Oven Roasted Top Round of Beef, Pepper Cured Pork Loin
Maple Glazed Virginia Ham
Atlantic Salmon Wrapped in Puff Pastry
Rosemary Roasted Breast of Turkey

Thai Chicken Skewers

Dramatically presented in pineapples
Accompanied by a Peanut Dipping Sauce

Soy and Ginger Glazed Tuna

With Wasabi Cream Sauce and Pickled Ginger

Vegetable Studded Polenta Squares

Over a creamy corn ragout

Our Fabulous Selection of Finger Pastries

THE SEATED AND SERVED EXPERIENCE

Our three course dinners are expandable to include appetizer and intermezzo courses. We relish customizing menus and often tailor meals designed to accommodate many dietary needs.

SALADS

Chipotle Caesar Salad

with Jicama and Chile Croutons

Boston Lettuce, Tomato, Artichoke Hearts Champagne Vinaigrette

Mesclun Greens with Braised Wild Mushrooms and Maytag Blue Cheese with an Aged Balsamic Vinaigrette Dressing

Field Greens with Caramelized Walnuts, Dried Cranberries, Feta Cheese, Raspberry Citrus Vinaigrette

Silver Platter Starters

Personally Crafted for Your Content

ENTREES

Wild Mushroom Chicken Marsala

Truffle Oil Drizzle and accompanied by
Garlic and Rosemary Roasted New
Potatoes and Minted Sugar Snaps

Herb Crusted Tenderloin of Beef

Rosemary Demiglaze, Herb Spun Mashed Potatoes

Sautéed Green Beans with Portabellas

Seared Salmon with Braised Leeks

Wild and Long Grain Rice and Grilled Patty Pan Squash

Rum Roasted Center Cut Pork Chops

Soufflé of Sweet Potato and Sauté of Baby Squash

Pan Seared Grouper Filet

With a Sunflower Seed Crust and a Basil Broth, Sweet Potato Cake Julienne Vegetables

Tuscany Chicken

Sautéed Diced Tomatoes, Olives, Capers and Artichokes

Lentil Pilaf and Sautéed Squash with Toasted Pine nuts

Pork Tenderloin

Rhubarb Compote and Braised Seckel
Pears. Accompanied by Haricot Verte

Dry Rubbed and Roasted Prime Rib of Beef

Fingerling Potatoes with Sweet Garlic
Butter, Scallions and Fresh Mint, Baked
Fennel & Parmesan Cream Sauce

Mediterranean Salmon

Dried Herbs, Feta Cheese, Olive Oil, Black
Peppercorns, Lemon Scented Cous Cous
and Grilled Vegetable Ratatouille

Halibut Filets

Sambol Vinaigrette and Wasabi Cream
Sauce, Vegetable Stir Fry and Steamed
Jasmine Rice

Greek Cornish Hens

Stuffed with Mediterranean Herbs and
Spices, Diced Pita and Olives Finished
with an Apricot Citrus Glaze
Lemon Zest Rice and a Medley of Oven
Roasted Vegetables

Macadamia Nut Crusted Sea Bass

Laced with Turning Leaf Chardonnay
Grilled Asparagus Tips and Potato Gratin

Roasted Petite Tenderloin and Pan-Fried Jumbo Lump Crab Cake

New Potato and Vidalia onion Hash,
Grilled Asparagus Tips

Silver Platter Main Course

Limitless Customized Preparations

DESSERTS

White Chocolate and Raspberry Cheesecake on a Swirl of Raspberry Melba Sauce

Berry Tartlet with Almond Cream,
Red Currants, Blueberries, and Raspberries

Bread Pudding Martini on top of Walnut Brittle dressed with Caramel, Hot Fudge, Chantilly Cream and Topped with White Chocolate Curls

Triple Chocolate Cake with Raspberry Melba Sauce

Silver Platter Endings
An Amazing Exclusive Creation from our Bakery

Key Lime Parfait

Georgia Peach Crepes with Vanilla Bean Ice Cream
Drizzled with Raspberry Melba Sauce

~Also Available ~
Tenting
Centerpieces ~ Table Numbers
Place Cards ~ Name Tags
Lighting
Event Design
Favors ~ Hospitality Bags
Invitations
Transportation

Demitasse Cups of Crème Brulee
Petite Tiramisu Gelatos on Sponge Cake drenched in Coffee and Marsala Wine and Decorated with Chocolate

Cassis Mousse on Almond Biscuit with Caramelized Apples, Cassis Mousse and Strawberry Topping

Buffet Dinner Reception

Your selections are made easy with our buffet reception menu

The menu itself gently guides you through the creating process

Our professional consultation refines all of the details for you

One Salad Selection

Hearts of Romaine Caesar Salad

Parmesan, Romano, and Asiago Cheese and Garlic Herb Croutons

Lavender Scented Grilled Vegetables on Baby Spinach Aged Balsamic Vinaigrette Dressing

Mixed Greens cradling Caramelized Onions, Honey Glazed Walnuts, and Heirloom Tomatoes, Sun-dried Tomato Vinaigrette Dressing

Oak Leaf Lettuce, Ginger Balsamic Vinaigrette

Toasted Walnuts, Roquefort Cheese, and Asian Pears

California Butter Lettuce and tender Greens

Water Chestnuts, Sesame Seeds, Scallions, Honey Soy Dressing

Braised Wild Mushrooms finished with Maytag Blue Cheese Nestled on Mesclun Greens, Port Wine Vinaigrette Dressing

Greek Salad

Garlic Romano Dressing
Nicoise Olives, Cucumbers, Red Onion,
Feta Cheese, Cherry Tomatoes

Two or Three Entrée Selections

Sesame Crusted Tuna

Ginger Soy Demi-Glaze

Sage Roasted Turkey Breasts**

Orange Apricot Chutney

Macadamia Nut Crusted Chilean Sea Bass

Warm Pineapple Salsa

Mediterranean Baked Chicken with Nicoise

Olives, Sun-dried Tomatoes, and Capers
with a Pommery Mustard Sauce

Pan Fried Georgia Rainbow Trout

Bourbon Pecan Butter

Chicken Breast Peach Schnapps Glaze

Fresh Peach Chutney

Smoked Chicken Ravioli

Cajun Cream Sauce

Louisiana Snapper

Creole simmered in Cajun Spices

Norwegian Salmon and Wild Mushrooms**

Wrapped in Puff Pastry, Champagne
Cream Sauce

Roast Veal with Michigan Sun-dried Cherries**

Port Wine Sauce

Entrée Selections Continued

Boneless Leg of Lamb**

Rosemary Herb Crust and Fresh
Mint Sauce

Oven Roasted Free Range Chicken

Maple Pecan Shell

Prime Rib of Beef**

Mushroom Au Jus & Caramelized Onion
Compote

Roasted Pork Loin**

Bourbon Apricot Glaze and Gayla Apple
Chutney

Marinated London Broil

Three Mushroom Sauce

Halibut with Sambol

Vinaigrette and Wasabi Cream Sauce

Boneless Breast of Chicken Medallions

Filled with Sun-dried Tomatoes,
Artichokes, and Fresh Basil

Seared Salmon amid Bowtie Pasta

White Wine Seafood Veloute

Crab Cakes and Assorted Toppings:

Crispy Vidalia Onions, Black Bean Salsa,
Chunky Walnut Pesto, and Papaya-Mango
Salsa

Two Starch Selections

Penne Puttanesca

Tomatoes, Capers, Olives, and Roasted Red Peppers

Bowtie Pasta Grilled Vegetables in a Spicy Basil Marinara Sauce

Tri-Colored Rotini Pasta

Fresh Spinach, and Black Olives in a Roasted Red Pepper Sauce

Potato and Parsnip Gratin

Cayenne Whipped Sweet Potatoes

Baby New Potatoes Pan

Roasted with Garlic and Fresh Rosemary

Roasted Garlic Mashed Red Skin Potatoes

Lemon Pepper Potatoes Boulangere

Sautéed Polenta Vegetable Ragu

Spicy Black Bean Cakes

Basmati Rice Pilaf

Wild and Long Grain Rice

Dried Cranberries and Toasted Pecans

Wild Mushroom and Asparagus Cous Cous

**Two Vegetable
Selections**

**Rosemary Roasted
Butternut Squash**

**Sugar Snap Peas in
Brown Butter**

**Steamed Broccoli and
Cauliflower Polonaise**

**Honey Glazed Carrots
with White Grapes**

**Asian Vegetable Stir
Fry**

**Summer Vegetable
Ratatouille**

**California Marinated
and Flame Grilled
Vegetables**

**Sautéed Summer and
Zucchini Squashes,
Italian Herbs and
Toasted Pine Nuts**

**Sautéed Green Beans
with Portobello
Mushrooms,
Rosemary Garlic
Sauce**

*Our buffet reception package
includes two or three entrees,
two starches, two vegetables,
rolls and butter.*

*** Denotes Carving Station
set up available
We will provide your carving
station complimentary
Additional Chef Attendant
required*

