

TABLE OF CONTENTS

Pages 2 - 4 *Our **Buffet Dinner Packages** feature single, double, and triple entrée options, and include fresh baked breads with whipped butter. Don't see one of your favorites? Just ask and we'll create it for you! Packages also include white china dinner plates, stainless flatware, linen napkins, votive candles, greenery and all serving equipment. To further make your event the one to remember, we can also assist with providing customized linens, chairs, tables, entertainment and beyond.*

Pages 5 - 6 *For a delightfully elegant way to begin your event, we suggest adding a selection of 2 to 4 different items from our **Butler Passed Mini Plates & Hors d'oeuvre** menus. These clever culinary creations are passed on plates as your guests mingle. (Butler Passed items require culinary support team.)*

Page 7 ***A la Carte Soups** are served from the buffet in terrines for your guests to ladle into 8 oz. cups.
A la Carte Salads may be served from the buffet or plated. (Plated items may require additional staffing.)*

Pages 8 - 10 ***A la Carte Entrees***

Page 11 ***A la Carte Accompaniments & Vegetables***

Pages 12 - 13 ***A la Carte Desserts & Whole Cakes***

Pages 14 ***Coffee & Tea***

Pages 15 ***Bar Packages***

- All food and beverage is supplied and prepared by Puff 'n Stuff Catering.
- Final menu selections a minimum of two (2) weeks prior to the event.
- Minimum guest count guarantee is required ten (10) days prior to event. Increases will be accepted up to 48 hours prior.
- Food and beverage minimum expenditures (excluding tax and service charges) must be met.
- The Ballroom at Church Street and Puff 'n Stuff Catering assume no responsibility for the damage or loss of any merchandise or articles brought to the facility.
- A fee per hour will apply for access to the facility prior to, and after the agreed end times stated on Special Event Order.
- Any damage done to the facility, inadvertently, or purposefully shall be the full responsibility of the client to pay for the repair and/or replacement of property, and any associated fees.
- If a change from the original room set-up is requested on the day of your event, a labor charge will be added to the final bill.
- Cancellation between 30-90 days of the scheduled event date will result a forfeiture of 25% of the established food and beverage minimum. Between 14-30 days of the scheduled event date will result a forfeiture of 50% of the established food and beverage minimum. Within 14 days of the scheduled event date will result a forfeiture of 100% of the estimated food, beverage and rental total stated on the Special Event Order.
- Deposits are required on all special events:
 - \$1,000.00 non-refundable deposit shall be made upon signature of Special Event Order to confirm your date and space requirements
 - 50% of anticipated revenue is due one (1) month prior to your event
 - Balance due two (2) days prior to your event
- A 6.5% Florida state sales tax and a taxable service charge will be applied to all food, beverage, and additional services.
- The Ballroom at Church Street and Puff 'n Stuff Catering will serve all alcoholic beverages at events.
- The Ballroom at Church Street maintains a totally smoke-free environment.
- All deliveries should be prearranged and materials must be labeled with your name and event date. Deliveries will not be accepted or stored more than 24 hours prior to your event.

"A LITTLE ITALY" BUFFET

GARDEN SALAD with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made Parmesan croutons and balsamic vinaigrette dressing
CHICKEN SALTIMBOCCA with prosciutto, roasted red peppers, and provolone with Madeira wine-sage sauce
ROASTED GARLIC & E.V.O.O. MASHED POTATOES
FRESH HERB ORZO in garlic olive oil
ITALIAN ZUCCHINI & SUMMER SQUASH MEDLEY with plum tomatoes
FRESH GREEN BEANS with herb butter
FRESHLY BAKED ROLLS with whipped butter
CAPPUCCINO MOUSSE served in a cosmo glass, dusted with chocolate powder
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND SPECIALITY TEAS served with creamers, assorted sweeteners and lemon

"ATHENA'S" BUFFET

GREEK CAESAR SALAD fresh lettuce tossed with house-made pita croutons, kalamata olives, feta cheese and a Greek inspired dressing
STUFFED CHICKEN CYPRUS ROULADES stuffed with tomato, olives, artichokes, capers, feta cheese, and lemon-herb butter
ROSEMARY GARLIC ROASTED POTATOES
WILD RICE PILAF with pecans, cranberries, and mandarin oranges
RATATOUILLE Provencal stew of eggplant, zucchini, onions, green peppers, tomatoes, and garlic
GREEK GREEN BEANS with sun-dried tomatoes, black olives, and feta cheese
FRESHLY BAKED ROLLS with whipped butter
STRAWBERRY AMARETTO ROYALE three layers of amaretto cake with Bavarian cream and strawberry filling, whipped cream, fresh strawberries and slivered almonds
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND SPECIALITY TEAS served with creamers, assorted sweeteners and lemon

"SOUTHERN" BUFFET

CLASSIC SPINACH SALAD with apple wood smoked bacon, button mushrooms, purple onions, hard-boiled egg in a sweet poppy seed vinaigrette
MAHI MAHI in artichoke heart & tomato broth
PAN-SEARED AIRLINE BREAST OF FREE RANGE CHICKEN with fennel, carrots, figs, cipollinis, pears and pan gravy
CREAMED SPINACH with roasted garlic
TWO-POTATO GRATIN
WILD MUSHROOM BARLEY
CHEF'S CHOICE OF FRESH SEASONAL VEGETABLES in a lemon butter sauce
FRESHLY BAKED ROLLS with whipped butter
CAPPUCCINO WALNUT TORTE three layers of yellow and chocolate cake flavored with cappuccino, filled with a thin layer of ganache and a layer of cappuccino walnut butter cream, iced and decorated with cappuccino butter cream and trimmed with walnuts and chocolate
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND SPECIALITY TEAS served with creamers, assorted sweeteners and lemon

(Continued)

"NORTHERN" BUFFET

CAESAR SALAD fresh lettuce tossed with house-made Parmesan croutons, fresh grated Parmesan cheese and a classic Caesar dressing

CHEF CARVED HERB CRUSTED PRIME RIB OF BEEF served with horseradish sauce

STUFFED CHICKEN ROULADE CAPRESE stuffed with tomato, mozzarella, basil, pesto and pomodoro sauce

ITALIAN ROASTED POTATOES

FRESH HERB ORZO in garlic olive oil

BROCCOLI WITH PROSCIUTTO

RATATOUILLE

FRESHLY BAKED ROLLS with whipped butter

TIRAMISU CAKE inspired from traditional tiramisu with coffee flavoring, mascarpone cheese and chocolate

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND SPECIALITY TEAS served with creamers, assorted sweeteners and lemon

"THE PALM" BUFFET

GARDEN SALAD with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made Parmesan croutons and balsamic vinaigrette dressing

CHEF CARVED PEPPER & ROSEMARY CRUSTED BEEF TENDERLOIN with cherry-port reduction

MARGARITA GLAZED & GRILLED SALMON with lime, tomato & garlic

WILD RICE PILAF with pecans, cranberries, and mandarin oranges

ROASTED GARLIC & E.V.O.O. MASHED POTATOS

FRESH GREEN BEANS ALMONDINE

PARMESAN CRUSTED ROMA TOMATOS

FRESHLY BAKED ROLLS with whipped butter

MIDNIGHT BLACK FOREST CAKE three layer chocolate cake filled with whipped cream and cherries, topped with maraschino cherries and chocolate curls

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND SPECIALITY TEAS served with creamers, assorted sweeteners and lemon

"THE ESTATE" BUFFET

BABY WINTER GREENS with sun-dried cranberries, candied walnuts, crumbled blue cheese, and mandarin oranges finished with berry vinaigrette

CHEF CARVED WHOLE BEEF TENDERLOIN WELLINGTON stuffed with mushroom duxelle wrapped in a puff pastry; served with a Madeira wine sauce

STUFFED TILAPIA with wild rice, spinach and pistachios topped with lime beurre blanc

STUFFED CHICKEN ROULADE BELLA VISTA sun-dried tomato, capers, kalamata olives and fresh basil

GARLIC & ROSEMARY ROASTED NEW POTATOES

RED LENTILS AND BASMATI RICE

HONEY GLAZED BABY CARROTS

BROCCOLI & CALIFLOWER GRATIN with Gruyere and white cheddar cheese

FRESHLY BAKED ROLLS with whipped butter

CHEF'S CHOICE OF LITTLE LUXURIES unique desserts presented in a variety of stemware: fresh fruit compote layered with vanilla cream, chocolate bananas foster, red velvet, pecan pie, carrot cake, lemon blueberry cheesecake, tiramisu, key lime with crushed graham crackers, Boston crème pie, chocolate peanut butter

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND SPECIALITY TEAS served with creamers, assorted sweeteners and lemon

(Continued)

"A TOUCH OF TUSCANY" BUFFET

MINESTRA MARITATA (ITALIAN WEDDING SOUP)

CLASSIC CAPRESE SALAD sliced beefsteak tomatoes, mozzarella, and fresh basil
drizzled with aged balsamic vinaigrette and extra virgin olive oil

CHEF CARVED BEEF BRACIOLA top round of beef rolled with garlic, parsley, Genoa salami and Parmesan cheese, braised in a red wine reduction

SHRIMP PRIMAVERA served over bowtie pasta in garlic cream sauce

CHICKEN MARSALA with mushrooms, shallots and a Marsala demi-glaze

CHEF ATTENDED RISOTTO BAR creamy risotto with your choice of ingredients to include: assorted mushrooms, fire roasted tomato, asparagus tips, artichoke hearts, roasted butternut squash puree, fennel puree, pesto, truffle oil drizzle

BROCCOLINI WITH PROSCIUTTO

PARMESAN CRUSTED ROMA TOMATOES

ITALIAN RUM DELIGHT three layer white cake flavored with rum, filled with Bavarian rum custard and frosted with whipped cream, finished with sliced almonds and cherries

FRESHLY BAKED ROLLS with whipped butter

RED WINE BRAISED FIG TAR

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND SPECIALITY TEAS served with creamers, assorted sweeteners and lemon

BUTLER PASSED "MINI-PLATES"

SEARED SHRIMP ON CORN CAKES with avocado, smoky tomato salsa, drizzled cilantro oil, finished with micro-greens

"SHRUNKEN MELON" compressed melon shapes served with mint-feta slaw

FRESH MOZZARELLA TOWER with plum tomatoes, basil chiffonade, e.v.o.o., aged balsamic, fresh cracked pepper and sea salt

WILD MUSHROOM CONFIT CREPE served atop truffle lentils with grain mustard vinaigrette

"PIGS IN A BLANKET" salsify wrapped Parma ham in phyllo served atop fennel puree with raspberry balsamic vinaigrette

"SOUP & SANDWICH" mini havarti & apple wood smoked bacon panini served with a tomato-basil soup shooter

SHRIMP & RISOTTO FILLED PIQUILLO PEPPERS in sherry vinaigrette with grilled asparagus salad, Spanish olives, and shaved manchego

CRAB RISOTTO STUFFED ARTICHOKE with charred tomato vinaigrette

PAN SEARED SEA SCALLOPS on wasabi mash, finished with wilted scallions, peanuts and miso-soy glaze

"LOBSTER & SCALLOP PANINI" lobster and scallop stacked medallions finished with citrus lobster salad

BUTLER PASSED HORS D'OEUVRES - MEAT

BAKED STUFFED MUSHROOM CAPS with chorizo sausage and pepper confit

MINI ROPA VIEJA EMPANADAS offered with tomatillo dipping sauce

THAI BEEF SATE served with peanut sauce

TEQUILA-LIME PULLED PORK on crisp fried plantains topped with topped with a mango chipotle salsa

MINIATURE BEEF WELLINGTON puff pastry filled with beef tenderloin and wild mushrooms, with béarnaise sauce

MINI GRILLED BEEF KABOBS with peppers and onions

MINI CHEESEBURGERS served with tomato, pickle & mustard

GRILLED BEEF ROLLS wrapped around a julienne of red and yellow peppers, skewered and accompanied by scallion soy dipping sauce

CARNE BRACIOLI PINWHEELS tender beef rolls filled with basil pesto, Italian meats and cheeses, roasted peppers offered with a tomato ragout

PEPPER BERRY CRUSTED LAMB CHOPS with crimson reduction

(Continued)

BUTLER PASSED HORS D'OEUVRES - SEAFOOD

MARYLAND CRAB CAKE TOWERS pan seared and served with a Cajun rémoulade
CRISP RICE CRACKER WITH HONEY SMOKED SALMON MOUSSE and topped with a wasabi pea
SHRIMP WELLINGTON garlic buttered shrimp wrapped in a crispy puff pastry with garlic aioli
CAJUN GRILLED SHRIMP ON SPICY CUCUMBER SLAW presented on a spoon
SCALLOPS WRAPPED IN BACON served with an Asian plum sauce
COCONUT SHRIMP with mango chutney
SNOW PEA WRAPPED SHRIMP BROCHETTES in garlic butter
THAI SEARED SCALLOP BROCHETTE with grape tomato and sweet chili sauce
SHRIMP CIGARS whole shrimp and Asian spices in delicate wonton wrapper with ginger soy sauce
AHI TARTARE CRISPS with ginger soy on five spiced wonton crisps finished with wasabi cream
LUMP CRAB ON HERBED POTATO CAKE with artichokes, sautéed fresh spinach, and lemon beurre blanc
TROPICAL TUNA CEVICHE SHOT with a brunoise of tropical fruit

BUTLER PASSED HORS D'OEUVRES - POULTRY

CHICKEN ANA CAPRI fresh herbs, Parmesan, and Italian breadcrumb coated chicken bites with cherry tomatoes and a creamy tomato pomodoro
CHIPOTLE CHURRASCO CHICKEN SKEWER served with chipotle-cilantro sour cream
COCONUT CHICKEN BROCHETTES skewered chicken breast coated in coconut served with tropical salsa
THAI CHICKEN SATE with peanut sauce
ARUGULA AND SAGE CHICKEN CONFIT presented on grilled Italian bread
ROASTED CHICKEN AND SMOKED GOUDA IN PHYLLO
MINIATURE CHICKEN WELLINGTON flakey puff-pastry stuffed with grilled chicken, boursin cheese and cognac sauce
SESAME SOY DUCK BREAST with a candied & pickled ginger compote on a sesame rice cake

BUTLER PASSED HORS D'OEUVRES - VEGETARIAN

SPANAKOPITA phyllo pastries filled with spinach, toasted pine nuts and feta cheese
RUSTIC TOMATO & MOZZARELLA BRUSCHETTA on grilled Italian bread
SUN DRIED TOMATO BOURSIN PUFFS
BAKED STUFFED MUSHROOM CAPS (choose)
 Artichokes & sun-dried tomatoes
 Spinach & feta
 Creamy polenta & mascarpone
MINI BRIE EN CROUTE garnished with fresh fruit filled with (choose one):
 Raspberry Chambord with gingersnaps
 New Orleans style - pecan praline with gingersnaps
 House-made apricot & fig jam with gingersnaps
 Mushroom & sun-dried tomato with crackers
WARM PHYLLO CUPS (choose)
 Brie and Chef Jimmy's house-made citrus honey
 Brie, candied walnuts & pear
 Gorgonzola, red onion & thyme confit
ANTIPASTO KABOB grape tomato, fresh mozzarella ball, kalamata olive, and artichoke heart with aioli dip
WHOLE STRAWBERRIES filled with sweet mascarpone cheese topped with toasted almonds
BABY ARTICHOKE HEARTS topped with goat cheese, olive tapenade, and sun dried tomatoes presented on a bed of wheat grass

BUTTERNUT SQUASH BISQUE

CUBAN BLACK BEAN SOUP topped with crème fraîche

CHEF PAUL'S SIGNATURE CREAMY TOMATO BASIL SOUP with house-made Parmesan crouton

WARM POTATO LEEK SOUP

CHICKEN & WILD RICE SOUP

PASTA FAGIOLI

CHILLED GAZPACHO

MINESTRA MARITATA (ITALIAN WEDDING SOUP)

CREAM OF ASPARAGUS with Gorgonzola croutons

A LA CARTE SALADS

GARDEN SALAD with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made Parmesan croutons and balsamic vinaigrette dressing

CAESAR SALAD fresh lettuce tossed with house-made Parmesan croutons, fresh grated Parmesan cheese and a classic Caesar dressing

GREEK CAESAR SALAD fresh lettuce tossed with house-made pita croutons, kalamata olives, feta cheese and a Greek inspired dressing

PIÑA COLADA SALAD mixed greens topped with toasted coconut, pineapple, and macadamia nuts with piña colada vinaigrette

CLASSIC GREEK SALAD with feta cheese, kalamata olives, tomatoes, pepperoncini, purple onions, cucumbers, and light vinaigrette

BABY WINTER GREENS with sun-dried cranberries, candied walnuts, crumbled blue cheese, and mandarin oranges finished with berry vinaigrette

CLASSIC SPINACH SALAD with apple wood smoked bacon, button mushrooms, purple onions, hard-boiled egg in a sweet poppy seed vinaigrette

CLASSIC CAPRESE SALAD sliced beefsteak tomatoes, mozzarella, and fresh basil drizzled with aged balsamic vinaigrette and extra virgin olive oil

A LA CARTE BEEF ENTREES

APRICOT GLAZED HICKORY SMOKED BEEF BRISKET

RED WINE BRAISED SHORT RIBS

GRILLED FILET MIGNON with wild-mushroom cabernet-thyme reduction

INDIVIDUAL BEEF TENDERLOIN WELLINGTON stuffed with mushroom duxelle wrapped in a puff pastry; served with a Madeira wine sauce

CHEF CARVED CHIMICHURRI MARINATED FLANK STEAK

CHEF CARVED BEEF BRACIOLA top round of beef rolled with garlic, parsley, Genoa salami and Parmesan cheese, braised in a red wine reduction

CHEF CARVED HERB CRUSTED PRIME RIB OF BEEF with au jus and our house-made fresh horseradish cream

CHEF CARVED PEPPER & ROSEMARY CRUSTED BEEF TENDERLOIN with cherry-port reduction and béarnaise

CHEF CARVED WHOLE BEEF TENDERLOIN WELLINGTON stuffed with mushroom duxelle wrapped in a puff pastry; served with a Madeira wine sauce

NEW YORK STRIP seasoned with herbed compound butter, and served with crumbled blue cheese and caramelized onions

T-BONE with herbed compound butter, and served with crumbled blue cheese and caramelized onions

A LA CARTE POULTRY ENTREES

PAN-SEARED AIRLINE BREAST OF FREE RANGE CHICKEN with fennel, carrots, figs, cipollinis, pears and pan gravy

CHICKEN BELLA VISTA with sun-dried tomato, capers, kalamata olives and fresh basil

CHICKEN SALTIMBOCCA with prosciutto, roasted red pepper, and provolone with Madeira wine-sage sauce

CHICKEN MARSALA with mushrooms, shallots and a Marsala demi-glaze

CHICKEN PICCATA with garlic, lemon-caper sauce

CHICKEN PROVENCAL stuffed with mushroom duxelle & Brie in light cream-thyme sauce

MAPLE GLAZED TURKEY ROULADE filled with cornbread dressing and served with cranberry relish and pan gravy

STUFFED CHICKEN ROULADES

CAPRESE stuffed with tomato, mozzarella, basil, pesto and pomodoro sauce

CYPRUS stuffed with tomato, olives, artichokes, capers, feta cheese and lemon-herb butter

FLORENTINE stuffed with pine nuts, spinach, Gruyere and roasted red pepper cream

PARMESAN stuffed with fresh mozzarella, Asiago, Parmesan, and marinara sauce

NEW ENGLAND stuffed cranberries, apples, walnuts, goat cheese and traditional pan gravy

SOUTHWESTERN stuffed with wild rice, green chilies, Monterey Jack and piquillo pepper-cilantro cream

ROASTED CORNISH GAME HEN stuffed with wild rice, dried apricots and pine nuts, laced with a blackberry beurre blanc

(Continued)

A LA CARTE PORK ENTREES

SOUTHERN STYLE BBQ PORK slow-smoked pulled pork with chipotle bbq sauce
CUBAN ROAST PORK marinated in dark rum, slow roasted and served with pico de gallo
CENTER CUT GRILLED KAHLUA GLAZED PORK CHOPS with grilled pineapple
PORCHETTA pork loin stuffed with fennel and sausage served with Dijon jus
SLOW ROASTED PORK LOIN with apples, fennel jus, and caramelized onions
APPLE-WOOD SMOKED BACON WRAPPED PORK TENDERLOIN finished with Dijon-apple cream
CHEF CARVED SLOW ROASTED WHOLE ROASTED PIG filled with aromatic herbs, fruits and vegetables (head and tail present)
CHEF CARVED PORK TENDERLOIN WELLINGTON stuffed with mushroom duxelle wrapped in a puff pastry; served with a Madeira wine sauce

A LA CARTE SEAFOOD ENTREES

SHRIMP PRIMAVERA served over bowtie pasta in garlic cream sauce
MAHI MAHI in artichoke heart & tomato broth
STUFFED TILAPIA with wild rice, spinach and pistachios topped with lime beurre blanc
GLAZED & GRILLED SALMON MARGARITA with lime, tomato & garlic
GLAZED & GRILLED MAHI MAHI with wasabi-miso glaze with green onions, ginger & sesame seeds
SPANISH PAELLA VALENCIA served from an authentic paella skillet with striped clams, saffron rice, shrimp, sea scallops, grilled chicken and chorizo sausage tossed with capers, roasted peppers, artichoke hearts and spring peas with Manchego cheese toast
OUR SIGNATURE CIOPPINO an amazing seafood stew made with a variety of the freshest seafood and shellfish served from an oversized pan into large mugs over orzo pasta and topped with peasant croutons
SALMON COULIBIAC salmon filet seared with fresh dill, topped with duxelle stuffing, wrapped in puff pastry, laced with lobster cream sauce
COQUILLE ST. JACQUES large scallops in sherry cream sauce baked with dauphine potatoes
SHRIMP & SCALLOP NEWBURG with light cream and sherry
SEAFOOD CANNELLONI succulent lobster, scallop and shrimp with sautéed shallots blended with lobster sherry cream and finished with crabmeat saffron cream sauce

(Continued)

A LA CARTE LAMB ENTREES

NAVARIN classic French slow cooked lamb stew with vegetables, white wine and herbs

CHEF CARVED PEPPER BERRY CRUSTED RACK OF LAMB with crimson reduction

CHEF CARVED DIJON, MINT & ROSEMARY RACK OF LAMB

A LA CARTE VEGETARIAN ENTREES

PENNE CARCIOFO artichokes and roasted red peppers in basil cream sauce

PENNE AGLIO E OLIO e.v.o.o., whole roasted garlic cloves, sun-dried tomatoes and broccolini

FARFALLE GIADI bowtie pasta with mushrooms, artichokes, spring peas and grape tomatoes in a three cheese cream sauce

PORTOBELLO CANNELLONI with three cheese sauce

EGGPLANT PARMESAN

TROPICAL PAELLA saffron infused rice with mango, papaya, pineapple, kiwi and fresh vegetables

STUFFED PORTOBELLO FLORENTINE with roasted red peppers, spinach and feta

STUFFED ZUCCHINI BOAT with barley, wild rice and roasted vegetables, topped with mozzarella cheese

STUFFED RED & GREEN BELL PEPPERS with crispy tofu and red curry coconut rice

“ALL WRAPPED UP” - EGGPLANT ~OR~ PASTA ROLLATINI

RATATOILLE with ricotta, fire roasted tomatoes, zucchini, summer squash, red & yellow peppers, and smoked mozzarella

FLORENTINE with ricotta, spinach, fire roasted tomatoes, and Fontina cheese

NAPOLEON with ricotta, wild mushrooms, fresh basil, and fresh mozzarella

TUSCANY with ricotta, roasted eggplant, artichoke and provolone

A LA CARTE ACCOMPANIMENTS

FRESH HERB ORZO in garlic olive oil

TWICE BAKED POTATOES with chives, crowned with crème fraîche and cheese

“MASHED YOUR WAY” creamy potatoes infused with your choice of a variety of flavors

Wasabi infused

Dijon Yukon gold

Sweet potato with honey and brown sugar

Roasted garlic & e.v.o.o.

White truffle oil Yukon gold

Chive & roasted garlic infused

Gorgonzola

ITALIAN ROASTED POTATOES red-skinned potatoes roasted with tomatoes

ROSEMARY GARLIC ROASTED POTATOES

RED LENTILS & BASMATI RICE

WILD MUSHROOM BARLEY

WILD RICE PILAF with pecans, cranberries, and mandarin oranges

GRUYERE POTATO GRATIN

SWEET & RED BLISS POTATO GRATIN

CHEF ATTENDED COUSCOUS BAR dried cranberries, feta, olives, capers, mission figs, fresh mint, radish, parsley, oregano and champagne vinaigrettes, chopped tomatoes, toasted pine nuts and almonds, tossed to order and served cool in a cosmo with spicy bread straw

CHEF ATTENDED GOURMET MASHED POTATO BAR creamy Yukon gold mash, garlic smashed red skins, and sweet potatoes topped and baked with pecans and marshmallows; presented in martini glasses and offered with a variety of toppings to include crisp apple-wood smoked bacon, sour cream, caramelized Vidalia onions, cheddar cheese, marshmallows, whipped butter, chives, and cinnamon sugar dust

CHEF ATTENDED RISOTTO BAR creamy risotto with your choice of ingredients to include: fresh mushrooms, fire roasted tomato, asparagus tips, artichoke hearts, pea puree, fennel puree, cauliflower & sweet corn puree, pesto, truffle oil drizzle

A LA CARTE VEGETABLES

HONEY GLAZED BABY CARROTS

FRESH GREEN BEANS ALMONDINE

GREEK GREEN BEANS with sun-dried tomatoes, black olives, and feta cheese

CHEF'S CHOICE OF FRESH SEASONAL VEGETABLES in a lemon butter sauce

STEAMED CALIFLOWER drizzled with creamy curry sauce finished with pistachios

RATATOUILLE Provençal stew of eggplant, zucchini, onions, green peppers, tomatoes, and garlic

ITALIAN ZUCCHINI & SUMMER SQUASH MEDLEY with plum tomatoes

ROASTED ROOT VEGETABLES

PARMESAN CRUSTED ROMA TOMATOES

CREAMED SPINACH with roasted garlic

BROCCOLI & CALIFLOWER GRATIN with Gruyere and white cheddar cheese

CREAMED CORN SOUFFLE

PROVENÇAL VEGETABLE GRATIN layers of Roma tomatoes, squash and zucchini baked with Asiago cheese

BROCCOLINI WITH PROSCIUTTO

BALSAMIC GRILLED ASPARAGUS

ALA CARTE DESSERTS

FRESH BAKED BROWNIE ASSORTMENT peanut butter-chocolate swirl; chocolate-cream cheese; and classic chocolate frosted with walnuts

CHEF'S CHOICE OF ASSORTED PASTRIES, CAKES & BROWNIES

CHEF'S CHOICE OF GOURMET PETITE DESSERTS a selection of the following favorites: rum soaked pineapple in toasted coconut, house made chocolate & dipped marshmallow s'mores, strawberry cream tarts, fruit cheesecakes, chocolate cups filled with Amarena cherry mousse, chocolate pecan pies, tiramisu, chocolate éclairs, profiteroles, fruit tarts, sacher tortes, chocolate truffles, mocha cakes, coconut macaroons, creamed horns and chocolate dipped strawberries, chocolate dipped cheesecake lollipops coated with crunchy ground pistachio

THE CHOCOLATE FACTORY mini chocolate éclairs, triple-dipped chocolate strawberries, white chocolate cream puffs, German chocolate cake bites, chocolate walnut brownies **\$6.95 per guest**

ASSORTED GOURMET CHEESECAKE LOLLIPOPS house made cheesecake fresh dipped milk, dark, and white chocolate then crunchy pistachios **\$6.95 per guest**

CHEF'S CHOICE OF FRESH GOURMET COOKIES a selection of the following favorites: Italian amaretto, Mexican wedding, petite lemon curd cookies, homemade milano, biscotti, meringue coconut macaroons and apricot honey filled cookies and other homemade creations

"DESSERT CIGARS" are decorated to look like smoldering cigars with crepes filled with assorted mousses and dipped in chocolate

ASSORTED GOURMET TRUFFLES

EVERYBODY LOVES CHOCOLATE! chocolate fondue offered with marshmallows, pretzels, pound cake, cream puffs, graham cracker sticks, seasonal fruit, brownie bites, coconut macaroons and authentic bamboo skewers for dipping

ASSORTED GOURMET MINI CHEESECAKES individual sized in traditional graham cracker crust

FRESH STRAWBERRY FIELDS DIPPING STATION large plump fresh strawberries to dip in a variety of sweet & savory coatings featuring: brown sugar, sweet mascarpone cream, cinnamon whipped cream, chopped peanuts, milk & white chocolate, slivered almonds, mini chocolate chips, rainbow sprinkles and authentic bamboo skewers for dipping

CRÈME BRULEE a delicious assortment of traditional, coconut, amaretto, milk chocolate, and citrus

FRENCH DESSERT CREPES filled tableside with an assortment of fillings to include traditional Suzette, Nutella, chocolate, dulce de leche, bananas, pears, strawberries, and crushed nuts, crowned with mascarpone or cinnamon cream

CHEF'S CHOICE OF LITTLE LUXURIES unique desserts presented in a variety of stemware: fresh fruit compote layered with vanilla cream, chocolate bananas foster, red velvet, pecan pie, carrot cake, lemon blueberry cheesecake, tiramisu, key lime with crushed graham crackers, Boston crème pie, chocolate peanut butter

WHOLE CAKES

CAPPUCCINO WALNUT TORTE three layers of yellow and chocolate cake flavored with cappuccino, filled with a thin layer of ganache and a layer of cappuccino walnut butter cream, iced and decorated with cappuccino butter cream and trimmed with walnuts and chocolate

CARROT CAKE delicious, moist three layer cake filled and decorated with traditional cream cheese frosting

CHOCOLATE BANANA SIN CAKE flourless chocolate torte topped with caramelized bananas and garnished with crushed macadamias

CHOCLOATE KAHLUA TORTE three layers of chocolate cake flavored with Kahlúa filled with a thin layer of ganache and Kahlua mousse. The top of the cake is iced with chocolate ganache. The sides and top are decorated with whipped cream, chocolate shavings, and pirouette cookies

GERMAN CHOCOLATE LACE three chocolate layer cake with coconut pecan filling inside and out, finished with chocolate curls

ITALIAN RUM DELIGHT three layer white cake flavored with rum, filled with Bavarian rum custard and frosted with whipped cream, finished with sliced almonds and cherries

LUCIOUS LEMON MOUSSE CAKE three layers of moist yellow cake filled with a thin layer of tart lemon filling and creamy lemon mousse iced with lemon mousse and decorated with whipped cream and fresh lemon slices

MIDNIGHT BLACK FOREST CAKE three layer chocolate cake filled with whipped cream and cherries, topped with maraschino cherries and chocolate curls

REESES PEANUT BUTTER CUP CAKE three layer chocolate cake, peanut butter mousse, topped with chocolate ganache and finished with mini peanut butter cups

RUM NAPOLEAN TORTE three layers of yellow cake flavored with rum and filled with a pineapple rum Bavarian cream, iced and decorated with whipped cream and trimmed with a flakey puff pastry, maraschino cherries and powdered sugar

STRAWBERRY AMARETTO ROYALE three layers of amaretto cake with Bavarian cream and strawberry filling, whipped cream, fresh strawberries and slivered almonds

TIRAMISU CAKE inspired from traditional tiramisu with coffee flavoring, mascarpone cheese and chocolate

COFFEE & TEA

TRADITIONAL COFFEE STATION is beautifully appointed to complement your theme using footed glass mugs, fresh greenery and votive candles, Columbian regular & decaf coffee, cream and assorted sweeteners

GOURMET COFFEE STATION includes the Traditional Coffee set-up plus additional toppings, tastes and accents: rock candy, biscotti, cinnamon whipped cream, flavored syrups, and chocolate curls

ESPRESSO, CAPPUCCINO, & LATTE STATION our barista station includes Italian espresso, steamed and frothed milk, flavored syrups, demitasse & footed glass mugs, fresh greenery and votive candles, Columbian regular & decaf coffee, cream, and assorted sweeteners

TEA STATION with an assortment of traditional and herbal teas, cream, assorted sweeteners, lemons, candied orange rinds, and honey

DESSERT LIQUORS Amaretto, Frangelico, Kaluha, Bailey's, Sambuca are available for your guests to mix in their coffee

BAR PACKAGES

The following brands are typically found on one of our Premium Brand Bar setups, but may occasionally be substituted for a brand of equal or greater quality:

Absolut Vodka, Jack Daniels, Crown Royal, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's White Label, Jose Cuervo Tequila, our house wine, White Zinfandel and Merlot Wines

The following brands are typically found on one of our Name Brand Bar setups, but may occasionally be substituted for a brand of equal or greater quality:

Smirnoff Vodka, Jim Beam, Bombay Gin, Seagram's 7, Ballantine's Scotch, Bacardi Rum, our house wine, White Zinfandel and Merlot Wines

BARS BY THE HOUR

<u>Hourly Rate</u>	<u>Full Bar (Premium)</u>	<u>Full Bar (Name Brand)</u>	<u>Beer, Wine & Soda Only</u>
1 hour Open Bar	\$15.00 per guest	\$13.00 per guest	\$12.00 per guest
2 hours Open Bar	\$24.00 per guest	\$20.00 per guest	\$18.00 per guest
3 hours Open Bar	\$28.00 per guest	\$24.00 per guest	\$21.00 per guest
Each Additional Hour	\$4.00 per guest	\$4.00 per guest	\$3.00 per guest

BARS BASED ON CONSUMPTION

Premium Brand Cocktails	\$7.00	Name Brand Cocktails	\$6.00
Imported Beer	\$5.00	Domestic Beer	\$4.00
House wines	\$5.00	Soft Drinks & Bottled Water	\$2.50
Champagne (Special Request)	\$4.00	Cordials (Special Request)	\$8.00

**For all client hosted bars, a \$400.00 Minimum drink consumption per bar or \$150.00 per bar stocking charge will apply
One Bartender required for every (50) Guests**

AT THE BUBBLY BAR

One Bartender required for every (50) Guests

Brut champagne embellished with fresh raspberries, strawberries, blackberries, peach and passion fruit nectars, and lemon and orange zest twists

Hourly Rate)
\$8.00 per guest,
per hour

BOTTLED HOUSE WINES WITH PLATED DINNER

\$18.00 per bottle based on consumption

CHAMPAGNE TOAST

\$4.00 per guest, per glass

CASH BARS

Premium Brand Cocktails	\$7.00	Name Brand Cocktails	\$6.00
Imported Beer	\$5.00	Domestic Beer	\$4.00
House wines	\$5.00	Soft Drinks & Bottled Water	\$3.00

**\$400.00 Minimum drink consumption per bar, \$150.00 stocking charge per bar,
\$150.00 Bartender fee, AND \$25.00 Cashier fee per bar, per hour
One Bartender required for every (50) Guests**