

## **PRIVATE EVENT DINNER MENU**

**\$80.00 Per Person**

\*Includes: Food, Staffing, Beer & Wine, N/A Beverages, Rentals

Excludes: Taxes/Fees and 18% Gratuity

\*Minimum of 20 guests and Maximum of 55

\*Event Duration: 6 or 7pm-10pm (depending on date)

### **Package Includes your choice of:**

2 Passed Hors D' Oeuvres

1 Plated Salad or Soup

2 Entrée Selections

1 Dessert

### **Hors D' Oeuvres:**

~Spanakopita

~Smoked Tomato and Local Goat Cheese Bruschetta

~Mushroom Ragout Tartlet

~Brie and Raspberry Phyllo Log

~Cremini Mushrooms Stuffed with Spinach and Feta Cheese

~Buffalo Chicken Toast Point with Blue Cheese

~Asian Marinated Beef or Fresh Curry Chicken Sate

~Andouille Sausage wrapped in Puff Pastry with Mustard Cream

~Mini Crab Cakes with Lemon Caper Aioli

~Apple Wood Smoked Bacon wrapped Scallops

### **Salad:**

~Spinach tossed in Creamy Peppercorn Dressing with Plump Tart Cherries, Toasted Almonds and Marinated Onions

~Grandale Grilled Caesar Salad with Herb Croutons

~Mixed Greens tossed in an Apple Cider Vinaigrette with Sautéed Apples, Goat Cheese and Walnuts

~Mesclun Salad tossed in a Champagne Vinaigrette with Crumbled Goat Cheese, Strawberries and Candied Pecans

## **Soup:**

- ~Smoked Tomato Bisque
- ~Butternut Squash with Local Maple Cider Cream Fraiche
- ~Gazpacho with Chive Oil

## **Entrée:**

- ~Sliced Beef Tenderloin over Rosemary Red Potatoes, Butter Poached Asparagus with a Shallot Sherry Bordelaise
- ~Free Range Chicken Breasts over Purple Potato Discs, Baby Sunburst Squash and a local Wildflower Honey Lemon Beurre Blanc
- ~Chile and Garlic Marinated Mahi Mahi over Lime Cilantro Basmati Rice, Grilled Yellow Squash topped with Avocado-Corn-Mango Salsa
- ~Maryland Crab Cake served over Tomato Basil Orzo and Buttered Asparagus with a Roasted Red Pepper Aioli
- ~Grilled Wild Salmon served over a Tomato Basmati Rice and Vegetable Medley sprayed with Fresh Lemon and Extra Virgin Olive Oil

## **Dessert:**

- ~Flourless Chocolate Torte with Whipped Cream and Mint
- ~Chocolate Mousse with Raspberries and Shortbread Crumbles
- ~Local Donut Peach Crisp
- ~Apple Turnovers with Whipped Cream and Caramel Drizzle
- ~NY Style Cheesecake with Local Honey and Granola

## **Non-Alcoholic Beverages:**

- ~Coke, Diet Coke Sprite and Bottled Water
- ~Regular and Decaf Coffee

## **Beer/Wine: (Limited Bar with up to 3 drinks per guest)**

- ~868 Seasonal Red Wine
- ~868 Seasonal White Wine
- ~Yeungling, Yeungling Light *\*This can/may change depending on availability*