

The Bronze Horizon Plated Reception



Choose one from the following three Display Hors d'Oeuvres:

- Stone Ground Tortilla Chips with Salsa Fresca and Guacamole
- Cantaloupe, Honeydew, Pineapple and Strawberry Kebabs
- Vegetable Crudite: Assortment of Carrots, Celery, Bell Peppers, Broccoli, Tomatoes, and Radishes with a Green Goddess Dip

Choose one from the following three Passed Hors d'Oeuvres:

- Crostini, Topped with Mascarpone, Oven-Roasted Tomato, Basil and Balsamic Reduction
- Chicken Skewers with Coconut Red Curry Peanut Sauce
- Wild Mushroom and Leek Phyllo Tart

For the First Course, choose one item from the following selections:

- Abalone Clam Chowder
- Mixed Greens with Pecans, Blue Cheese and Housemade Balsamic Vinaigrette
- Classic Caesar Salad with Garlic Croutons, Tomato and Parmesan
- Spinach Salad with Smoked Bacon, Tomato, Red Onion and Mustard Vinaigrette

For the Entrée, choose two from the following selections:

- Roasted Chicken Breast with Balsamic Onions, Fingerling Potatoes, Red Swiss Chard and Thyme Pan Jus
- 10 oz. New York Steak with Mashed Potatoes and Seasonal Vegetables with a Red Wine Sauce
- Grilled Salmon, White Corn Spoonbread, Chunky Tomato Vinaigrette and Asparagus
- Linguine Tossed with a Spiced Oven-Roasted Tomato Sauce, Topped with Mascarpone Cheese, Toasted Pine Nuts, Fresh Basil and Shaved Parmesan

**Vegetarian or child's entrees available upon request. Please inquire for details.*

Pricing Structure:

Minimum 25 Persons

Per Person Daytime: \$55.00
(11 am - 4 pm)

Per Person Evening: \$65.00
(4 - 10:30 pm)

22% service charge along with 7.75% sales tax will be added to all final food and beverage costs