

# The Silver Sky Plated Reception



## Choose 2 from the following 4 Display Hors d'Oeuvres:

- Caprese - Fresh Mozzarella, Sliced Tomatoes, Basil and Olive Oil
- Cantaloupe, Honeydew, Pineapple and Strawberry Kebabs
- Vegetable Crudite: Assortment of Carrots, Celery, Bell Peppers, Broccoli, Tomatoes, and Radishes with a Green Goddess Dip

## Choose 2 from the following 3 Passed Hors d'Oeuvres

- Crab Cakes with Red Pepper Aioli
- Shrimp Wrapped In Pancetta
- Teriyaki Beef and Pineapple Kebabs

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

- Abalone Clam Chowder
- Butternut Squash Soup with Chives and Crème Fraiche
- Mixed Greens with Sliced Apples, Pecans, Blue Cheese and Balsamic Vinaigrette
- Classic Caesar Salad with Garlic Croutons, Tomato, and Parmesan
- Spinach Salad with Smoked Bacon, Tomato, Red Onion and Mustard Vinaigrette

## Entrée, choose two from the following items:

- 12 oz. Bone In Pork Chop: Rubbed with Roasted Garlic, Herbs and Spices, with Rosemary Potatoes, Baby Beets and Pearl Onions with a Cranberry Apricot Sauce
- Roasted Sea Bass with Confetti Basmati Rice, Mango Chutney, French Green Beans and Lemon Butter Sauce
- Rib Eye Steak Diane, with Roasted Garlic Mashed Potatoes, Broccolini and Finished with a Mushroom Stilton Brandy Cream Sauce
- 10 oz. Grilled New York Steak with Roasted Fingerling Potatoes, Seasonal Vegetables and Garlic Herb Compound Butter
- Goat Cheese Lasagna with Seasonal Vegetables

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

## Pricing Structure:

Minimum 25 Persons

Per Person Daytime: \$65.00  
(11 am - 4 pm)

Per Person Evening: \$75.00  
(4 - 10:30 pm)

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