

# Silver Package

## Plated

### **Passed Hors d'oeuvres**

*(Package comes with one piece of each hors d'oeuvre per person.)*

- Spinach & Feta Greek Spanakopita
- Scallops Wrapped in Bacon Glazed in Vermont Maple Syrup
- Sesame Chicken Satay

### **Displayed Hors d'oeuvres**

- Assorted Cheeses & Sausages
- Seasonal Vegetable Crudit  with an Assortment of Dips

### **Appetizers**

*(Please select one)*

- ☞ Wild Mushroom Bisque with Chives
- ☞ New England Clam Corn Chowder
- ☞ Bibb Lettuce with Poached Pears, Blue Cheese and Candied Walnuts
- ☞ Classic Caesar Salad with Parmesan Reggiano

### **Entr es**

*(Please select one or two)*

- ☞ Chicken Stuffed with Spinach, Sun-dried Tomato and Mozzarella, Marsala Sauce
  - ☞ Rosemary Chicken with Lemon Rice Pilaf and Shallot Jus
- ☞ Salmon au Poivre with Herb Whipped Potato, Lemon Beurre Blanc
- ☞ Roasted Pork Loin, Sweet Potato Puree and Chambord Sauce
  - ☞ Baked Tilapia, Jasmine Rice and Curry Sauce
- ☞ Roasted Leg of Lamb, Au Gratin Potatoes, Rosemary Sauce
- ☞ Roasted Portabella on a Red Pepper Risotto, with saut ed Spinach
  - ☞ Roast Prime Rib, Twice Baked Cheddar Potato, Broccolini

## Buffet

### **Passed Hors d'oeuvres**

*(One piece of each hors d'oeuvre per person.)*

- Spinach & Feta Greek Spanakopita
- Scallops Wrapped in Bacon Glazed in Vermont Maple Syrup
- Sesame Chicken Satay

### **Displayed Hors d'oeuvres**

- Imported and Domestic Cheeses, Fruit, Water Crackers
- Vegetable Crudite with Hummus

### **Dinner**

- Sliced Flank Steak with Chili and Cumin
- Steamed Haddock with Corn and Shrimp Fricassee
- Orange and Honey Glazed Chicken Breast
- Roasted Red Bliss Potatoes
- Vegetable Medley
- Spinach Salad with Crumbled Goat Cheese, Air Dried Cherries, Caramelized Walnuts, Citrus Vinaigrette
- Szechwan Noodles with Cashews and English Cucumbers
- Blue Lake Beans with Artichokes, Shiitake and Aged Balsamic Vinaigrette
- Freshly Baked Rolls and Butter
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections