

CALYPSO MENUS 2009

(Check with us to be sure menus are current)

Buffet Dinner Menu Package A:

1 stationary hors d'oeuvre, 1 salad, 1 side dish, 2 entrees, and 1 dessert

~ Stationary hors d'oeuvres ~

Crudités

International cheese board

French brie en croûte with grapes and crackers

Hummus with pita

Guacamole and salsa with blue and white corn chips

Assorted bruschetta display

Salami and olive antipasto with assorted rustic Italian breads

You may Substitute or Add the following at an additional charge

(Substitution - \$5.00pp; Addition - \$8.00pp)

New Zealand rack of lamb lollipops with mint pesto

Tiger prawns with cocktail sauce

Available at Market Price

Osetra or Beluga caviar served with bellinis and crème fraîche

Sushi boat display

Raw bar with blue point oysters, little neck clams, shrimp with grainy mustard sauce, mignonette, and cocktail sauces

~ Salads ~

Arugula, apples and caramelized nuts with Spanish sherry vinaigrette

Caesar salad with shaved parmesan cheese and garlic croutons

Spinach salad with mushroom, red onion, walnuts, crumbled goat cheese, and bacon served with warm vinaigrette

Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette

~ Sides ~

Grilled asparagus with shaved asiago and aged balsamic vinegar
Haricot vert (French beans) with fresh lemon and sliced almonds
Roasted corn and black bean salad
Sweet corn smothered in butter and sea salt
Sautéed seasonal vegetables bundles
Tuscan grilled vegetable antipasti
Fresh mozzarella, tomato, and basil
Tuscan style white bean salad
Mediterranean orzo salad with feta cheese, calamata olives, and sun dried tomatoes
Pesto pasta primavera
Gorgonzola pasta salad
Potato gratin
Provencale new potato salad
Roasted rosemary potatoes
Persian rice with cinnamon stick and cardamom
Wild rice salad with cranberries, walnuts, and orange slices

~ Entrées ~

Penne with broccoli rabe, lemon zest, sun dried tomatoes, garlic and aged pecorino
Cavatelli with puttanesca and chiffonade of basil
Eggplant rollatini with feta, mint and roasted red peppers
Frenched chicken breast roasted with fresh thyme and white truffle oil
Grilled lemon, rosemary free range chicken breast
Chicken Francese with caper white wine sauce
Wild mushroom chicken Marsala
Grilled flank steak
Asian marinated grilled beef
Beef served fajita style with sautéed peppers and flour tortillas
Seared pork loin with mango chutney
Grilled salmon with honey Dijon glaze served on bed of watercress
Lavender poached salmon with cucumber crème fraîche

*** You may Substitute or Add the following at an additional charge***

(Substitution - \$9.00pp; Addition - \$20.00pp)

Filet mignon stuffed with spinach, roasted peppers, and chevre goat cheese

Beef tenderloin with horseradish cream and garlic aioli

Aged prime rib roast with fresh grated horseradish root

Rack of lamb with mint pesto or cucumber yogurt taziki

Seared breast of duck accompanied with Vidalia onion, sour cherry compote

Broiled sea bass with pineapple ginger salsa

Pepper encrusted seared tuna served with wasabi sauce

Seafood paella

~ Desserts ~

Apple frangipane tart with vanilla bean gelato

Assorted pastries and petit fours

Crème brûlée

Cheese cake with fresh berries

Chocolate mousse cake

Cookies and brownies

Fruit and cookie fondue

Fresh fruit platter

Specialty cakes available at additional charge

Buffet Dinner Menu Package B:

1 stationary hors d'oeuvres, 4 passed hors d'oeuvres, 1 salad, 2 side dishes, 2 entrees, and 1 dessert

~ Stationary hors d'oeuvres ~

Crudités

International cheese board

French brie en croûte with grapes and crackers

Hummus with pita

Guacamole and salsa with blue and white corn chips

Assorted bruschetta display

Salami and olive antipasto with assorted rustic Italian breads

You may Substitute or Add the following at an additional charge

(Substitution - \$5.00pp; Addition - \$8.00pp)

New Zealand rack of lamb lollipops with mint pesto

Tiger prawns with cocktail sauce

Available at Market Price

Osetra or Beluga caviar served with bellinis and crème fraîche

Sushi boat display

Raw bar with blue point oysters, little neck clams, shrimp with grainy mustard sauce, migonette, and cocktail sauces

~ Passed hors d'oeuvres ~

Caramelized leek tart with gruyère

Grilled vegetable burrito with cilantro and sour cream

Tomato bruschetta

Vietnamese rice paper vegetable rolls

Wild mushroom phyllo purses

Spanakopita

Cherry tomatoes stuffed with mozzarella and pesto

Parmesan puff

Stuffed mushroom with chevre and smoked bacon

Bacon wrapped grissini

Water chestnut and bacon rumaki

Prosciutto and parmesan palmier

Prosciutto wrapped melon

Baby new potato stuffed with crème fraîche and caviar

Caviar crêpe towers

Smoked nova salmon and dill cream cheese and caper on black bread

Endive spear with chevre, poached pear and smoked trout

Chicken saté with peanut sauce
Chicken Waldorf on endive spear
Mini Peking duck in scallion blanket with hoisin
Lemon grass poached beef filet with chili sauce
Lamb skewers with cucumber taziki sauce
Chipolte pork loin skewers with spicy roasted tomato salsa
Shumai (seared Japanese dumplings) with ginger sauce
Assorted steamed vegetable dumplings
Shrimp toast
Scallop toast points
Sesame tuna tartare served in spoon

You may Substitute or Add the following at an additional charge

(Substitution - \$4.00pp; Addition - \$7.00pp)

Scallops wrapped in bacon with rémoulade
Jumbo lump crab cakes with rémoulade
Coconut shrimp with mango chutney
Grilled Thai shrimp with spicy coconut dipping sauce
Pepper encrusted tuna carpaccio skewer with wasabi aioli
Sashimi grade tuna crispy wonton with wasabi and sesame oil
Potato pancakes with crème fraîche, caviar and smoked salmon

~ Salads ~

Arugula, apples and caramelized nuts with Spanish sherry vinaigrette
Caesar salad with shaved parmesan cheese and garlic croutons
Spinach salad with mushroom, red onion, walnuts, crumbled goat cheese, and bacon served with warm vinaigrette
Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette

~ Sides ~

Grilled asparagus with shaved asiago and aged balsamic vinegar
Haricot vert (French beans) with fresh lemon and sliced almonds
Roasted corn and black bean salad
Sweet corn smothered in butter and sea salt
Sautéed seasonal vegetables bundles
Tuscan grilled vegetable antipasti
Fresh mozzarella, tomato, and basil
Tuscan style white bean salad
Mediterranean orzo salad with feta cheese, calamata olives, and sun dried tomatoes
Pesto pasta primavera
Gorgonzola pasta salad
Potato gratin
Provencale new potato salad

Roasted rosemary potatoes
Persian rice with cinnamon stick and cardamom
Wild rice salad with cranberries, walnuts, and orange slices

~ Entrées ~

Penne with broccoli rabe, lemon zest, sun dried tomatoes, garlic and aged pecorino
Cavatelli with puttanesca and chiffonade of basil
Eggplant rollatini with feta, mint and roasted red peppers
Frenched chicken breast roasted with fresh thyme and white truffle oil
Grilled lemon, rosemary free range chicken breast
Chicken Francese with caper white wine sauce
Wild mushroom chicken Marsala
Grilled flank steak
Asian marinated grilled beef
Beef served fajita style with sautéed peppers and flour tortillas
Seared pork loin with mango chutney
Grilled salmon with honey Dijon glaze served on bed of watercress
Lavender poached salmon with cucumber crème fraîche

You may Substitute or Add the following at an additional charge

(Substitution - \$9.00pp; Addition - \$20.00pp)

Filet mignon stuffed with spinach, roasted peppers, and chevre goat cheese
Beef tenderloin with horseradish cream and garlic aioli
Aged prime rib roast with fresh grated horseradish root
Rack of lamb with mint pesto or cucumber yogurt taziki
Seared breast of duck accompanied with Vidalia onion, sour cherry compote
Broiled sea bass with pineapple ginger salsa
Pepper encrusted seared tuna served with wasabi sauce
Seafood paella

~ Desserts ~

Apple frangipane tart with vanilla bean gelato
Assorted pastries and petit fours
Crème brûlée
Cheese cake with fresh berries
Chocolate mousse cake
Cookies and brownies
Fruit and cookie fondue
Fresh fruit platter
Specialty cakes available at additional charge

Buffet Dinner Menu Package C:

2 stationary hors d'oeuvres, 6 passed hors d'oeuvres, 1 salad, 2 side dishes, 2 entrees, and 2 desserts

~ Stationary hors d'oeuvres ~

Crudités

International cheese board

French brie en croûte with grapes and crackers

Hummus with pita

Guacamole and salsa with blue and white corn chips

Assorted bruschetta display

Salami and olive antipasto with assorted rustic Italian breads

You may Substitute or Add the following at an additional charge

(Substitution - \$5.00pp; Addition - \$8.00pp)

New Zealand rack of lamb lollipops with mint pesto

Sushi boat display

Tiger prawns with cocktail sauce

Available at Market Price

Osetra or Beluga caviar served with bellinis and crème fraîche

Raw bar with blue point oysters, little neck clams, shrimp with grainy mustard sauce, mignonette, and cocktail sauces

~ Passed hors d'oeuvres ~

Caramelized leek tart with gruyère

Grilled vegetable burrito with cilantro and sour cream

Tomato bruschetta

Vietnamese rice paper vegetable rolls

Wild mushroom phyllo purses

Spanakopita

Cherry tomatoes stuffed with mozzarella and pesto

Parmesan puff

Stuffed mushroom with chevre and smoked bacon

Bacon wrapped grissini

Water chestnut and bacon rumaki

Prosciutto and parmesan palmier

Prosciutto wrapped melon

Baby new potato stuffed with crème fraîche and caviar

Caviar crêpe towers

Smoked nova salmon and dill cream cheese and caper on black bread

Endive spear with chevre, poached pear and smoked trout

Chicken saté with peanut sauce

Chicken Waldorf on endive spear
Mini Peking duck in scallion blanket with hoisin
Lemon grass poached beef filet with chili sauce
Lamb skewers with cucumber taziki sauce
Chipolte pork loin skewers with spicy roasted tomato salsa
Shumai (seared Japanese dumplings) with ginger sauce
Assorted steamed vegetable dumplings
Shrimp toast
Scallop toast points
Sesame tuna tartare served in spoon

****You may Substitute or Add the following at an additional charge****

(Substitution - \$4.00pp; Addition - \$7.00pp)

Scallops wrapped in bacon with rémoulade

Jumbo lump crab cakes with rémoulade

Coconut shrimp with mango chutney

Grilled Thai shrimp with spicy coconut dipping sauce

Pepper encrusted tuna carpaccio skewer with wasabi aioli

Sashimi grade tuna crispy wonton with wasabi and sesame oil

Potato pancakes with crème fraîche, caviar and smoked salmon

~ Salads ~

Arugula, apples and caramelized nuts with Spanish sherry vinaigrette

Caesar salad with shaved parmesan cheese and garlic croutons

Spinach salad with mushroom, red onion, walnuts, crumbled goat cheese, and bacon served with warm vinaigrette

Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette

~ Sides ~

Grilled asparagus with shaved asiago and aged balsamic vinegar

Haricot vert (French beans) with fresh lemon and sliced almonds

Roasted corn and black bean salad

Sweet corn smothered in butter and sea salt

Sautéed seasonal vegetables bundles

Tuscan grilled vegetable antipasti

Fresh mozzarella, tomato, and basil

Tuscan style white bean salad

Mediterranean orzo salad with feta cheese, calamata olives, and sun dried tomatoes

Pesto pasta primavera

Gorgonzola pasta salad

Potato gratin

Provencale new potato salad

Roasted rosemary potatoes

Persian rice with cinnamon stick and cardamom
Wild rice salad with cranberries, walnuts, and orange slices

~ Entrées ~

Penne with broccoli rabe, lemon zest, sun dried tomatoes, garlic and aged pecorino

Cavatelli with puttanesca and chiffonade of basil

Eggplant rollatini with feta, mint and roasted red peppers

Frenched chicken breast roasted with fresh thyme and white truffle oil

Grilled lemon, rosemary free range chicken breast

Chicken Francese with caper white wine sauce

Wild mushroom chicken Marsala

Grilled flank steak

Asian marinated grilled beef

Beef served fajita style with sautéed peppers and flour tortillas

Seared pork loin with mango chutney

Grilled salmon with honey Dijon glaze served on bed of watercress

Lavender poached salmon with cucumber crème fraîche

You may Substitute or Add the following at an additional charge

(Substitution - \$9.00pp; Addition - \$20.00pp)

Filet mignon stuffed with spinach, roasted peppers, and chevre goat cheese

Beef tenderloin with horseradish cream and garlic aioli

Aged prime rib roast with fresh grated horseradish root

Rack of lamb with mint pesto or cucumber yogurt taziki

Seared breast of duck accompanied with Vidalia onion, sour cherry compote

Broiled sea bass with pineapple ginger salsa

Pepper encrusted seared tuna served with wasabi sauce

Seafood paella

~ Desserts ~

Apple frangipane tart with vanilla bean gelato

Assorted pastries and petit fours

Crème brûlée

Cheese cake with fresh berries

Chocolate mousse cake

Cookies and brownies

Fruit and cookie fondue

Fresh fruit platter

Specialty cakes available at additional charge

Cocktail Menu Package A

2 stationary hors d'oeuvres, 5 passed hors d'oeuvres, 1 dessert

~ Stationary hors d'oeuvres ~

Crudités

International cheese board

French brie en croûte with grapes and crackers

Hummus with pita

Guacamole and salsa with blue and white corn chips

Assorted bruschetta display

Salami and olive antipasto with assorted rustic Italian breads

You may Substitute or Add the following at an additional charge

(Substitution - \$5.00pp; Addition - \$8.00pp)

New Zealand rack of lamb lollipops with mint pesto

Tiger prawns with cocktail sauce

Available at Market Price

Osetra or Beluga caviar served with bellinis and crème fraîche

Sushi boat display

Raw bar with blue point oysters, little neck clams, shrimp with grainy mustard sauce, migonette, and cocktail sauces

~ Passed hors d'oeuvres ~

Caramelized leek tart with gruyere

Grilled vegetable burrito with cilantro and sour cream

Tomato bruschetta

Vietnamese rice paper vegetable rolls

Wild mushroom phyllo purses

Spanakopita

Cherry tomatoes stuffed with mozzarella and pesto

Parmesan puff

Stuffed mushroom with chevre and smoked bacon

Bacon wrapped grissini

Water chestnut and bacon rumaki

Prosciutto and parmesan palmier

Prosciutto wrapped melon

Baby new potato stuffed with crème fraîche and caviar

Caviar crêpe towers

Smoked nova salmon and dill cream cheese and caper on black bread

Endive spear with chevre, poached pear and smoked trout

Chicken saté with peanut sauce
Chicken Waldorf on endive spear
Mini Peking duck in scallion blanket with hoisin
Lemon grass poached beef filet with chili sauce
Lamb skewers with cucumber taziki sauce
Chipolte pork loin skewers with spicy roasted tomato salsa
Shumai (seared Japanese dumplings) with ginger sauce
Assorted steamed vegetable dumplings
Shrimp toast
Scallop toast points
Sesame tuna tartare served in spoon

You may Substitute or Add the following at an additional charge

(Substitution - \$4.00pp; Addition - \$7.00pp)

- *Scallops wrapped in bacon with rémoulade**
- *Jumbo lump crab cakes with rémoulade**
- *Coconut shrimp with mango chutney**
- *Grilled Thai shrimp with spicy coconut dipping sauce**
- *Pepper encrusted tuna carpaccio skewer with wasabi aioli**
- *Sashimi grade tuna crispy wonton with wasabi and sesame oil**
- *Potato pancakes with crème fraîche, caviar and smoked salmon**

— Desserts —

Apple frangipane tart with vanilla bean gelato
Assorted pastries and petit fours
Crème brûlée
Cheese cake with fresh berries
Chocolate mousse cake
Cookies and brownies
Fruit and cookie fondue
Fresh fruit platter
Specialty cakes available at additional charge

Cocktail Dinner Package B

3 stationary hors d'oeuvres, 7 passed hors d'oeuvres, 2 desserts

~ Stationary hors d'oeuvres ~

Crudités

International cheese board

French brie en croûte with grapes and crackers

Hummus with pita

Guacamole and salsa with blue and white corn chips

Assorted bruschetta display

Salami and olive antipasto with assorted rustic Italian breads

You may Substitute or Add the following at an additional charge

(Substitution - \$5.00pp; Addition - \$8.00pp)

New Zealand rack of lamb lollipops with mint pesto

Tiger prawns with cocktail sauce

Available at Market Price

Osetra or Beluga caviar served with bellinis and crème fraîche

Sushi boat display

Raw bar with blue point oysters, little neck clams, shrimp with grainy mustard sauce, mignonette, and cocktail sauces

~ Passed hors d'oeuvres ~

Caramelized leek tart with gruyère

Grilled vegetable burrito with cilantro and sour cream

Tomato bruschetta

Vietnamese rice paper vegetable rolls

Wild mushroom phyllo purses

Spanakopita

Cherry tomatoes stuffed with mozzarella and pesto

Parmesan puff

Stuffed mushroom with chevre and smoked bacon

Bacon wrapped grissini

Water chestnut and bacon rumaki

Prosciutto and parmesan palmier

Prosciutto wrapped melon

Baby new potato stuffed with crème fraîche and caviar

Caviar crêpe towers

Smoked nova salmon and dill cream cheese and caper on black bread

Endive spear with chevre, poached pear and smoked trout
Chicken saté with peanut sauce
Chicken Waldorf on endive spear
Mini Peking duck in scallion blanket with hoisin
Lemon grass poached beef filet with chili sauce
Lamb skewers with cucumber taziki sauce
Chipolte pork loin skewers with spicy roasted tomato salsa
Shumai (seared Japanese dumplings) with ginger sauce
Assorted steamed vegetable dumplings
Shrimp toast
Scallop toast points
Sesame tuna tartare served in spoon

****You may Substitute or Add the following at an additional charge****

(Substitution - \$4.00pp; Addition - \$7.00pp)

Scallops wrapped in bacon with rémoulade

Jumbo lump crab cakes with rémoulade

Coconut shrimp with mango chutney

Grilled Thai shrimp with spicy coconut dipping sauce

Pepper encrusted tuna carpaccio skewer with wasabi aioli

Sashimi grade tuna crispy wonton with wasabi and sesame oil

Potato pancakes with crème fraîche, caviar and smoked salmon

~ Desserts ~

Apple frangipane tart with vanilla bean gelato

Assorted pastries and petit fours

Crème brûlée

Cheese cake with fresh berries

Chocolate mousse cake

Cookies and brownies

Fruit and cookie fondue

Fresh fruit platter

Specialty cakes available at additional charge

Lunch Menu Package A

1 stationary hors d'oeuvre, 1 salad, 1 side dish, assorted gourmet sandwiches display, 1 dessert

~ Stationary hors d'oeuvres ~

Crudités

International cheese board

French brie en croûte with grapes and crackers

Hummus with pita

Guacamole and salsa with blue and white corn chips

Assorted bruschetta display

Salami and olive antipasto with assorted rustic Italian breads

You may Substitute or Add the following at an additional charge

(Substitution - \$5.00pp; Addition - \$8.00pp)

New Zealand rack of lamb lollipops with mint pesto

Sushi boat display

Tiger prawns with cocktail sauce

Available at Market Price

Osetra or Beluga caviar served with bellinis and crème fraîche

Raw bar with blue point oysters, little neck clams, shrimp with grainy mustard sauce, migonette, and cocktail sauces

~ Salads ~

Arugula, apples and caramelized nuts with Spanish sherry vinaigrette

Caesar salad with shaved parmesan cheese and garlic croutons

Spinach salad with mushroom, red onion, walnuts, crumbled goat cheese, and bacon served with warm vinaigrette

Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette

~ Sides ~

Grilled asparagus with shaved asiago and aged balsamic vinegar

Haricot vert (French beans) with fresh lemon and sliced almonds

Roasted corn and black bean salad

Sweet corn smothered in butter and sea salt

Sautéed seasonal vegetables bundles

Tuscan grilled vegetable antipasti

Fresh mozzarella, tomato, and basil

Tuscan style white bean salad

Mediterranean orzo salad with feta cheese, calamata olives, and sun dried tomatoes

Pesto pasta primavera

Gorgonzola pasta salad

Potato gratin

Provencale new potato salad

Roasted rosemary potatoes

Persian rice with cinnamon stick and cardamom

Wild rice salad with cranberries, walnuts, and orange slices

— Lunch assorted sandwich display —

Chicken salad on Portuguese roll

Baked ham, Swiss, green leaf lettuce, Dijon mustard on ciabatta

Roast beef, gorgonzola, roasted peppers, horseradish sauce wrap

Smoked turkey, provolone, tomato, pesto mayonnaise spinach wrap

Fresh tomato, mozzarella, basil on crusty Italian bread

— Desserts —

Apple frangipane tart with vanilla bean gelato

Assorted pastries and petit fours

Crème brûlée

Cheese cake with fresh berries

Chocolate mousse cake

Cookies and brownies

Fruit and cookie fondue

Fresh fruit platter

Specialty cakes available at additional charge

Buffet Lunch Package B

*1 stationary hors d'oeuvre, 1 salad, 2 side dishes,
2 Entrée's, 1 dessert*

~ Stationary hors d'oeuvres ~

Crudités

International cheese board

French brie en croûte with grapes and crackers

Hummus with pita

Guacamole and salsa with blue and white corn chips

Assorted bruschetta display

Salami and olive antipasto with assorted rustic Italian breads

You may Substitute or Add the following at an additional charge

(Substitution - \$5.00pp; Addition - \$8.00pp)

New Zealand rack of lamb lollipops with mint pesto

Tiger prawns with cocktail sauce

Available at Market Price

Osetra or Beluga caviar served with bellinis and crème fraîche

Sushi boat display

Raw bar with blue point oysters, little neck clams, shrimp with grainy mustard sauce, mignonette, and cocktail sauces

~ Salads ~

Arugula, apples and caramelized nuts with Spanish sherry vinaigrette

Caesar salad with shaved parmesan cheese and garlic croutons

Spinach salad with mushroom, red onion, walnuts, crumbled goat cheese, and bacon served with warm vinaigrette

Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette

~ Sides ~

Grilled asparagus with shaved asiago and aged balsamic vinegar

Haricot vert (French beans) with fresh lemon and sliced almonds

Roasted corn and black bean salad

Sweet corn smothered in butter and sea salt

Sautéed seasonal vegetables bundles

Tuscan grilled vegetable antipasti

Fresh mozzarella, tomato, and basil

Tuscan style white bean salad

Mediterranean orzo salad with feta cheese, calamata olives, and sun dried tomatoes

Pesto pasta primavera

Gorgonzola pasta salad

Potato gratin
Provencale new potato salad
Roasted rosemary potatoes
Persian rice with cinnamon stick and cardamom
Wild rice salad with cranberries, walnuts, and orange slices

~ Entrées ~

Penne with broccoli rabe, lemon zest, sun dried tomatoes, garlic and aged pecorino
Cavatelli with puttanesca and chiffonade of basil
Eggplant rollatini with feta, mint and roasted red peppers
Frenched chicken breast roasted with fresh thyme and white truffle oil
Grilled lemon, rosemary free range chicken breast
Chicken Francese with caper white wine sauce
Wild mushroom chicken Marsala
Grilled flank steak
Asian marinated grilled beef
Beef served fajita style with sautéed peppers and flour tortillas
Seared pork loin with mango chutney
Grilled salmon with honey Dijon glaze served on bed of watercress
Lavender poached salmon with cucumber crème fraîche

*** You may Substitute or Add the following at an additional charge***

(Substitution - \$9.00pp; Addition - \$20.00pp)

Filet mignon stuffed with spinach, roasted peppers, and chevre goat cheese
Beef tenderloin with horseradish cream and garlic aioli
Aged prime rib roast with fresh grated horseradish root
Rack of lamb with mint pesto or cucumber yogurt taziki
Seared breast of duck accompanied with Vidalia onion, sour cherry compote
Broiled sea bass with pineapple ginger salsa
Pepper encrusted seared tuna served with wasabi sauce
Seafood paella

~ Desserts ~

Apple frangipane tart with vanilla bean gelato
Assorted pastries and petit fours
Crème brûlée
Cheese cake with fresh berries
Chocolate mousse cake
Cookies and brownies
Fruit and cookie fondue
Fresh fruit platter
Specialty cakes available at additional charge

Bar List

Vodka: Kettle One
Gin: Tanqueray
Scotch: Johnnie Walker Red
Dewers
Rye: J&B
Tequilla: Jose Quervo
Wiskey: Jack Daniels
Seagram Seven
Rum: Bacardi
Captain Morgan

Beers

Budweiser
Coors Light
Corona

Wines

(or similar)

McWilliams Estate Chardonnay
Beringer Founders Estate Cabernet

Soda & Juice

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Tonic, Orange juice, Cranberry juice

Similar Brands may be substituted without notice