

The Vanderbilt Dinner

(4 1/2 Hour Party)

Begin with Half an Hour of Butler Passed Hors D'oeuvres

Hot Hors D'oeuvres

Baked Clams Oreganata

*On a Sea Salt Bed with
Lemon Wedges*

Beggars Purse

With Dijon Mustard Sauce

Coconut Shrimp

*Served with Orange Ginger
Glaze*

*Calamata Olive, Artichoke and
Chevre Quiche*

Chicken Satay

Served with Peanut Sauce

Mini Crab Cakes

*Served with a Dijon Caper
Remoulade*

Cold Canapes

*Rare Filet Mignon,
Truffle Aioli and Reggiano*

Parmesano

On a Sour Dough Crisp

Seared Tuna

Wasabi Mayonnaise

Smoked Salmon Roulade

*With Cream Cheese and Fresh
Dill on Pumpernickle*

*Mesquite Smoked Breast of
Chicken Salad*

In a Blue Corn Pastry Shell

Bruschetta

*Garlic Crostini topped with
Tomatoes, Fresh Basil, and
Olive Oil*

~The Classic Station~

International Cheese Display

*The Perfect Assortment of Imported and Domestic Cheeses
Accompanied by English Crackers, Grapes, and Berries*

Crudites

*Farm Fresh Vegetables Served Raw with Sun-Dried Tomato,
Pesto and Balsamic Black Olive Dipping Sauce*

Champagne Toast

Appetizer

(Pre-Selected Choice of One)

Antipasto

*Prosciutto Di Parma, Capicola, Soppresata, Sweet and Hot Dry Sausage with Grilled Baby
Portobello Mushroom, Grilled Artichoke Heart,
Sun-Dried Tomato, Italian Cheeses and Cerignola Olives*

Caprese

*Roasted Sweet Bell Peppers, Vine Ripened Tomatoes and Fresh Mozzarella Cheese
Served with Toasted Pine Nuts, Arugula,
Hand Milled Black Pepper, Lemon Basil Olive Oil and Aged Balsamic Vinegar*

Napolean

*Layers of Grilled and Roasted Garden Fresh Vegetables Marinated in a Ginger and Scallion
Balsamic Vinaigrette including Eggplant, Zucchini, Yellow Squash, Sweet Bell Peppers,
Fennel, Tomato and Shiitake Mushroom, Purple Onion and Smoked Mozzarella accompanied
by a Roasted Red Pepper Coulis and a Parmesan Tuille*

Tropical

*Chilled Fresh Fruit and Berry Salad served in a Black Pepper Roasted Pineapple Saucer
accompanied by Kiwi, White Peach and Mango Purees*

Portobello

*A Braised Portobello Mushroom Served Warm, Topped with Slow Roasted Tomatoes, Melted
Fresh Mozzarella and Parmesan Cheese Drizzled With Pesto and Tomato Oils*

Salad

(Pre-Selected Choice of One)

Mesclun

*Assorted Baby Greens, Toasted Pine Nuts, Roasted Purple Onions
And a Reggiano Parmesan Crisp in Balsamic Vinaigrette*

Spinach

*Baby Leaf Spinach with Chopped Egg, Sliced Mushrooms and
Fruitwood Smoked Bacon in an Herbed Red Wine Vinaigrette*

Baby

*Baby Red Oak, Frisee and Arugula with Pecans, Almonds,
Sun-Dried Strawberries and Saga Bleu Cheese in a Lavender Honey Vinaigrette*

Boston

*Belgian Endive, Red Leaf and Boston Lettuce with
Asparagus in a Raspberry Vinaigrette*

Caesar

*Romaine Lettuce, Radicchio and Belgian Endive
In a Creamy Parmesan Dressing with Garlic Croutons*

Entrees

(Pre-Selected Choice of Three)

Meat Entrees

Roast Prime Rib of Beef served with Au Jus and Fresh Horseradish

New York Cut Shell Steak, Roasted Garlic and Herb Butter

Roasted Pork Loin Stuffed with Spinach and Sweet Bell Peppers in a Sherry Garlic Sauce

Chicken Entrees

Jacqueline-Boneless Breast with a Pear, Cranberry and Walnut Stuffing in a Calvados

Rosemary Veloute

Marsala- Sautéed Breast with Forest Mushrooms in a Marsala Wine Reduction

Spanikopita-Boneless Breast stuffed with Cumin Scented Spinach and Feta Cheese on a Black

Pepper Glaze

*Fume- Boneless Breast stuffed with Eggplant, Smoked Mozzarella and Sun Dried Tomatoes in
a Roasted Red Pepper Coulis*

Picatta- Sautéed Breast with Capers in a Lemon Butter Sauce

Fish Entrees

Baked Filet of Sole with Lemon and Chive Crumbs on a Chardonnay Citrus Beurre Blanc

Sesame and Wasabi Seared Salmon with a Ginger Soy Glaze

Lacquered St. Peter's Fish in a Lemongrass and Thyme Broth

Roasted Salmon Dill Beurre Blanc

Our Chef's Selection of Vegetable and Starch Accompany all Entrees

Dessert

Plated Dessert or

Occasion Cake

Brewed Coffee & Premium Teas

4 ½ Hour Platinum Open Bar

Complimentary Services:

Valet Parking, Coat Check, Floor Length Linens and White Glove Service