

SAMPLE MENU

Hors D'oeuvres

Pancetta wrapped Shrimp with Caper Vinaigrette
Miniature Crab Cakes with Herb Aioli
Miniature Beef Wellingtons, Caramelized Red Onions and Boursin Tartlets
Spinach and Artichoke Dip with Herb Flatbread
Peppered seared Ahi Tuna with Miso Soy Butter Sauce

Entrees

~Buffet and Plated Options~
Grilled Filet Mignon with Whiskey Sauce and grilled Portobello Mushrooms
Baked Atlantic Salmon with Black Pepper and Lemon Zest
Chicken Picatta
Iowa Pork Chop stuffed with Fontina cheese and served with Pork gravy

Desserts

An assortment of Chef's selection desserts