

## **SAMPLE MENU #2**

*Based on a 1-hour Cocktail Hour & 4-hour Reception*

### **Bar**

*Absolut & Titos Vodka, Tanqueray, Bacardi, Jose Cuervo, Dewars, Jack Daniels  
Choice of 4 Domestic & Imported Beer  
Mixers, Soda & Ice*

### **Cocktail Hour Menu**

*Shrimp Cocktail/Traditional Raw Bar Flavors • Potato Pancake/Smoked  
Salmon/Crème Fraiche • Shrimp Ceviche/Tomato/Chili/Onion • Wild Mushroom Bruschetta/Herbed  
Crostoni • Clam Fritters/Smoked Tomato Remoulade •  
Prosciutto & Parmesan Fritters • Pulled Pork Sliders/BBQ Flavors •  
Grilled Chorizo/Golden Raisin Mostarda*

*Food Table  
Tuscan Table*

### **Reception Menu**

*Salad*

*Roasted Local Corn & Watermelon/Catapano Farm's Feta Cheese/  
Citrus Vinaigrette*

*Entrée*

*Roasted Pork Tenderloin/Figs/Mushrooms/Tomatoes/  
Sweet Mashed Potatoes/Green Beans*

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*Grilled Marinated Swordfish/Tomato Provençal/Petite Green Beans/  
Lemon Beurre Blanc*

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*Flat Iron/Roasted Fingerling Potatoes/Tomatoes/Cippolini Onions/  
Sauce Bourguignon*

*Bread & Butter*

### **Dessert Menu**

*Assorted Shooters/Various Flavors  
Coffee & Tea Service*

*\$115.00 Per Guest*