



## SAMPLE DINNER BANQUET MENU

### PASSED HORS D'OEUVRES COCKTAIL HOUR

Maple Chicken Sate with Cranberry Chutney  
Coconut Shrimp Fritters  
Mushrooms Stuffed with Artichoke and Spinach  
Beef Brochettes with Green Onion Sauce

### CHEESE TRAY

Cabot Aged 2 yr Cheddar, Boursin, Brie, Berry Jam,  
Fresh Fruit, Flatbread Crackers

### SALAD

Fresh Organic Greens Tossed with Brandy Roasted Pecans,  
Grape Tomatoes, Jicama and Sautéed Leeks, Finished with  
a Citrus and Basil Oil

### PALETTE CLEANSER

Mint and Lemon Sorbet

### ENTRÉES

Filet Mignon with Wild Mushroom and Lobster Sauce  
Oven Roasted Fingerling Potatoes with Apple Wood Smoked Bacon  
Fennel Laced Asparagus, Red Peppers and Eggplant

Or

Soy and Citrus Glazed Grilled Rare Ahi tuna  
Asparagus and Shallot Risotto  
Herb Roasted Vegetable Medley

### DESSERT

Wedding Cake  
Chocolate Covered Strawberries and Petit Fours