



## Plated Dinner Menu

### Hors d'oeuvres:

- Champagne Toast for all Guests
- European Market Basket (Stationed)  
*Artisan Cheeses. Pates, Tapenades, Fruit and Sliced Baguette*
- Mini Charleston Style Crab Cakes  
*With Citrus Salad and Cajun Spiced Aioli*

### Dinner:

- Amuse Bouche  
*Seared Scallop wrapped in Proscuitto served on top of Baby Field Greens and Finished with a Balsamic Reduction*
- Second Course  
*Alsation Onion Tartet with Nutmeg Crème and a Three Melon Salad Garnished with Fresh Mint*
- Entrée Course  
*Grilled Petit Filet with a Gorgonzola Pine Nut Crust served with Roasted Garlic Whipped Potatoes, Grilled Asparagus and finished with a Rosemary Port Reduction*
- Dessert Course  
*Liquid Chocolate Cakes with Espresso Crème Anglaise and Fresh Berries*

### Bar Included:

- Premium Chardonnay
- Premium Merlot
- Imported & Domestic Bottled Beer  
(Full Bar add \$12pp)

**\$74.00 per person**

Plus fees and taxes

20 person minimum

(A la carte options may be added)