Corporate Lunches/ Wedding Menu:

Hors d'Oeuvres:

Tomato Basil Bruschetta

Blackberry Brie Bruschetta

Capris Salad Skewers

Caramelized Bacon Puff Pastry Twists

Stuffed Mushrooms

Sides:

Tri Colored Roasted Potatoes

Roasted Rosemary Potatoes

Roasted Garlic Focaccia

Garlic Bread

Spicy Green Bean Almondine

Creamed Parmesan Spinach

Cider Glazed Brussel Sprouts

Mushroom Risotto

Roasted In season vegetables

Strawberry Pistachio Salad

Apple Walnut Salad

Beet Goat Cheese Salad

Pesto Tortellini

Baked Tortellini Alforno

Mains:

Pesto Tortellini

Pasta with Blush Alfredo

Baked Tortellini Alforno

Mushroom White Wine Chicken

Garlic Parmesan Crusted Chicken

Chicken Parmesan

Eggplant Parmesan

Prime Rib Roast

Rosemary Pork Tenderloin

Shrimp with Linguine is a White Wine Sauce

Pastries:

Mini Cheesecakes topped with Fresh Whipped Cream

Mini Cupcakes (vanilla raspberry, mocha, pumpkin spice, gingerbread spice, lemon lavender, lemon mascarpone)

Eclairs

French Macarons (vanilla bean, raspberry vanilla, mocha, chocolate, lemon)

Mini Chocolate Ganache Cakes

Mini Apple Tartes

Strawberry Shortcake Shooters

Blueberry Lemon Scones

Cranberry Cream Scones

Mini Lemon Meringue Pies