



# Put A Fork In It

*"it's done"*

## High End High End Menus

### Surf and Turf

Romaine hearts with asparagus tips, mushrooms, and blue cheese crumbles served with a honey Dijon vinaigrette, bread and butter.

5oz. Beef Filet  
or  
5oz. Pork Tenderloin.

3oz. Alaskan Salmon filet - Grilled with lemon butter, rosemary, and garlic salt  
or  
3oz. Orange Roughy filet - Baked with citrus butter, oregano and sea salt.

Seasoned New Potatoes - Doused with olive oil, rosemary, dill and garlic, then baked golden brown  
or  
Mushroom wild ricev.

Vegetables - Broccoli crowns, steamed with sea salt and olive oil  
or  
Red and green bells, onion and carrots sautéed' in olive oil and garlic.

Assorted breads with whipped honey butter.

### Ultimate Buffet

Plated salad service at table - Mixed greens with carrot shavings, cherry tomatoes, sprouts and sesame seeds served with a balsamic vinaigrette and bread and butter.

Carving Station with roasted leg of lamb, served with a mint jelly  
or  
Carving Station with roasted pork tenderloin, served with an apple/cranberry marmalade sauce.

Chicken Marsala - Oven baked in a red wine, mushroom brown gravy sauce.

Shrimp Alfredo Linguini - Medium shrimp sautéed in garlic and butter, tossed with broccoli and red bell peppers in a creamy alfredo sauce over linguini pasta.

3 Cheese Blend Potatoes Au gratin and Rice Pilaf.

Vegetables - Broccoli, cauliflower, and carrots, steamed with a hint of sea salt and olive oil  
and  
Green bean almandine.

Assorted breads with whipped honey butter.

### Dessert

Cheesecake with cherry topping.

Dark chocolate fudge cake with white chocolate drizzle and whip cream dollop.

Old fashioned peach cobbler with vanilla bean ice cream.





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## High End Continued

### Toast of the Town

Bacon Wrapped Shrimp grilled and served with a tangy BBQ sauce.

Stuffed Mushroom Caps...with mozzarella, Italian sausage, garlic and cream cheese.

Fried Mozzarella with Field Greens, cherry tomatoes, red onion rings and served with a sweet mustard vinaigrette (Chef preparation on site).

Apple Glazed Lamb Chops  
and  
Pan Seared Sea Bass with Crab Alfredo Sauce.

Grilled Asparagus  
or  
Sauté Green Beans...olive oil, garlic, cracked pepper and lemon.

Twice Baked Potatoes.

Fried Bananas with vanilla bean ice cream, fresh mango and chocolate drizzle (Chef preparation on site).

Tea and Lemonade.

*Includes: buffet service, set up and clean up of service area, black plastic plate ware and utensils, black paper napkins, cups and ice.*

### Elegant Evening

Stuffed Mushroom Caps...with mozzarella, Italian sausage, garlic and cream cheese.

Asparagus and Asiago wrapped in Phyllo.

Asian Chicken Satay Skewers.

Arugula and Spinach Salad - slice Roma tomatoes, red onion rings, gorgonzola cheese crumbles, and walnuts tossed with raspberry vinaigrette.

Beef Tenderloin - broiled to a rare with herbs and tangy broth, then seared to finish and topped with a crab béarnaise sauce.

Pecan Encrusted Salmon Filet - coated in Italian bread crumbs and finely chopped pecans, served with a mango chutney.

Pan Seared Veggies - Leeks, Green Beans and Yellow Bells.....seasoned with olive oil and sea salt.

Twice Baked Potatoes.

Molten Chocolate Chip - individually baked chocolate chip, cupcake size cookies,  
then filled with vanilla pudding and topped with whip cream and chocolate drizzle.

Raspberry Lemonade, Sparkling Water, and Fresh Brewed Iced Tea.

*Includes: preparation and service, set up and clean up of service area, disposable serviceware, cups and ice.*