

## **Social Occasion Menu Package**

### **Passed Hors d oeuvres**

\*Vegetable Dumplings with Mango Chili Sauce

\*Tomato and Basil Bruschetta

\*Prosciutto and Creamy Gorgonzola Crostini

### **Hot and Cold Platters**

\*Organic Baby Greens, Nectarines, Gorgonzola, Candied Pecans Balsamic and Raspberry Vinaigrette

\*Vine Ripe Tomato & Mozzarella Platter, finished w/ E.V.O.O.

\*Black Angus Beef Filet Mignon Sliders with Horseradish Cream & Caramelized Onions

\* Tuscan Grilled & Marinated Vegetable Platter

\*Imported and Domestic Artisan Cheeses with Fruit & Crackers

\*Grilled Jumbo Shrimp with Dipping Sauces

\*Curry Chicken Sates, Sesame Green Tea noodles, & Thai peanut sauce

\*Roasted Garlic and Shrimp Raviolis, Lobster Bisque sauce with Basil

\*Grilled Chicken with Gruyere Cheese and Portobello Mushroom Sauce

### **Sweets**

\*Chocolate Cheesecake Brownies with Home Made Raspberry Caramel

\*Strawberry & Blueberry Mini Shortcake with Fresh Whipped Cream

