

\$35 Butlered Function Luncheon Menu

(subject to modifications)

Hors d' Oeuvres (Choose 4)

Tomato Goat Cheese Bruschetta
Joseph's Petite Polpettini ~ Veal, Beef Tenderloin & Pork meatballs
Sicilian Stuffed Mushrooms
Antipasti Skewers
Blackened Chicken w/ Gorgonzola Crema
Caramelized Sweet Onion, Apple & Gorgonzola Crostini
Spanakopita ~ Creamed Spinach in Puff Pastry Triangles
Prosciutto & Provolone Flatbread Pizzettas

Dinner Menu

Salad (Choose 1)

Baby Greens

champagne vinaigrette ~ toasted sunflower seeds
or

Classic Caesar

romaine with pecorino, garlic croutons & anchovies

Entrée Platters (Choose 3)

Coq au Vin

chicken, white wine, winter vegetables & hearty rice

Sliced Grilled Sirloin Medallions

garlic mashed potatoes ~ Chef's vegetable

Roasted Stuffed Center Cut Pork Loin

date nut bread stuffing with dried seasonal fruits ~ roasted apricot demi glace

Chicken Marsala

sautéed chicken breast with mushroom marsala wine sauce
black pepper fettuccine ~ chef's vegetable

Char Grilled Lacquered Moroccan Salmon

Israel couscous & jasmine rice pilaf ~ chef's roasted vegetable

Ravioli Spinaci al Pomodoro

pasta stuffed with spinach & ricotta in a light tomato basil sauce

Baked Stuffed Local Day Boat Haddock

Ritz Carlton sherried crumbs ~lemon butter sauce
garlic mashed potato ~ chef's vegetable

(Vegetarian Option)

Eggplant Involtini

sautéed breaded eggplant wrapped around fresh herbed mozzarella & ricotta
over linguine with marinara

DESSERT

Seasonal Tasting Dessert Platter

Tea ~ Coffee

