

4 course Beef Tenderloin/Pickerel Menu

On Each guest Table

Iced Citrus Water
Fresh Baked Dinner Rolls & Butter Balls

1st Course

Butternut Squash Filled Ravioli
Burnt Butter Sauce
Fresh Tarragon Leafs/Toasted Pumpkins Seeds/Baby Arugula/Fresh Parmesan
Cheese

2nd Course

Caprese Salad
Roma Tomatoes, Fresh Mozzarella, Sweet Basil
Olive oil and Balsamic Reduction

3rd Course

Pan Seared AAA Beef Tenderloin Medallions
Caramelized Onions
Merlot & Peppercorn Jus
Served with Roasted Garlic Mashed Potato & Chive

Or

Herb Crusted Pan Seared Pickerel
White wine dill sauce
Served with Lemon Scented Rice Pilaff

Bouquet of Vegetables (for both entrees)
Carrot, Sugar Snaps, Asparagus, Sweet Peppers, Zucchini

4th Course

Chocolate Molten Cake
Warm Fudge Sauce/ Fresh Berries

Coffee and Tea Service

4 Course Polish Cuisine

Passed Hors d'oeuvres Service

Mini Potato Pancake with caramelized onion, cheddar and sour cream

Shot glass Jumbo Shrimp Cocktail

Shot glass veggies served with a dill dip

Mini Brie and Apple Grilled Cheese

Dinner Service

On Each Table

Pitchers of Iced Citrus Water

Basket of Fresh Baked Rolls and Butter

1st Course

Rosol (Polish Chicken Soup)

2nd Course

Pierogi

stuffed with cottage cheese, potato and bacon,

served with sour cream

3rd Course

Combo plate

**Pork Loin Kotlet & Chicken Breast served with a white wine
mushroom sauce**

Sides

**Roasted Garlic Mash Potato
Shredded beets/Green Beans/Heirloom Carrots**

4th Course

**Shared plated of Kolaczki (Polish fold over cookies) served to each guest
table**

And

**Duo Dessert Plate of Decadent Chocolate Cake and New York
Cheesecake with Fresh Berry Coulis**

Coffee and Tea

Served with Dessert

Late Evening Service

Routine Station

**BBQ Polish Sausage on a Bun
Coffee and Tea Buffet**

3 Course Plated with Lamb and Chicken/ Buffet Dessert

Passed Hors d'oeuvres

5 pieces per person

**Arancini & Marinara
Bacon Wrapped Pineapple
Vegetarian Aged Cheddar and Asiago Quinoa Cups
Mini Ryebein Sandwiches
Coconut Shrimp with sweet chili sauce**

On Each Table

**Pitchers of Iced Citrus Water
Basket of Fresh Baked Rolls and Butter Balls**

1st Course Plated

**Cucumber rolled baby salad green
Julienne of fresh vegetables
Beet/carrot & pepper curls
Balsamic Vinaigrette**

2nd Course Plated

**Moroccan Roast Leg of Lamb
Served with Herbed Scented Couscous**

**Grilled Red/Yellow/Orange Pepper
Grilled Green Zucchini
Asparagus Spear**

Or

Stuffed Breast of Chicken
Apple & Camembert with Orchard Fruit Salsa
Served with
Brown Butter & Herbs Roasted Red & White Potatoes

Grilled Red/Yellow/Orange Pepper
Grilled Green Zucchini
Asparagus Spear

Or

Dietary Option

Eggplant Parmesan
Mozzarella/Marinara/parmesan Cheese
Fresh Salsa

3rd Course served Buffet Style

Funnel Cake Station
Warm Funnel Pastry, French Vanilla Ice Cream
chocolate & berry sauces,
powdered sugar & 35% cream

Coffee and Tea Buffet

Late Evening Buffet Service

Tot-Cho (Tator Tot Nachos) Bar Station

Seasoned ground beef, nacho cheese sauce, fresh salsa, sour cream, cheddar cheese,
jalapenos & fresh green onions

Custom BBQ Buffet Menu

Corn Bread/ Fritters & Fresh Baked Rolls
seasoned herb butter/butter balls

Baby Salad Greens

Apple Cider Vinaigrette/ Sweet & Spicy Cashews/ Blue Cheese/ Roasted Pears

Southwest Coleslaw

Traditional Caesar Salad

Croutons/ Bacon/ Lemon/ Parmesan Cheese

Double Baked Potatoes

Filled with Cheddar/ Scallion/ Broccoli/ Sour Cream

Roasted Vegetables

Roasted Sweet Peppers/ Onions/ Zucchini/ Mushrooms
Herbs/ Garlic/ Olive Oil/ Lemon

Corn on the Cob

Chipotle Lime Butter

Maple Cedar Jail Island Salmon

Maple/ Vanilla/ Cinnamon/ Ginger/ Lemon

AAA Tenderloin Steaks

Horseradish/ Red Wine Reduction

Chicken Souvlaki Skewers

Tzatziki Sauce

Dessert Station

Fresh Baked Seasonal Pies

Coffee & Tea

Custom Brunch Menu

Bakers Station

Danish/Croissants/Cinnamon Buns

Assorted Flat Breads

Butter Balls/Herb Butter Rosettes/Extra Virgin Olive Oil/Balsamic
Reduction/Hummus

Garden Station

Baby Salad Greens

Orange & Maple Vinaigrette/Candied Pecans/Goat Cheese/Dried
Cranberries/Shaved Red Onion

Caprese Salad

Vine Ripened Tomatoes/Mozzarella/Drizzled With A Herb Vinaigrette

Purple & Green Kale Greens

Blueberries/Strawberries/Raspberries/Toasted Almonds/Poppy Seed Dressing

The Hot Line

Omelette & Egg Station

(Omelettes/Fried Eggs & Scrambled Eggs Made to Order)

Sweet Peppers/Onions/Broccoli/Olives/Cheddar Cheese Ham/Bacon

Cinnamon French Toast

Maple Syrup/Butter Balls/Raspberry Compote

Baby Carrots

Orange & Ginger Butter

Steamed Asparagus with Red & Yellow Peppers

Tossed in a Lemon Butter

*Baked Tri Coloured Cheese Tortellini
Baked in a Creamy Pesto Alfredo Sauce with Sun-Dried
Tomato/Mushrooms/Parmesan Cheese*

*Apple & Brie Filled Chicken Breast
Apple & Blueberry Glaze*

*Carved AAA Slow Roasted Prime Rib of Beef
Rich Red Wine Beef Jus/Yorkshire Pudding/Sorseradish*

Dessert Station

*Crème Brule/Cheesecake with Wild Berry Coulis & Chocolate Sauce
Chocolate Molten Cakes/Fresh Seasonal Fruit Platters/White Chocolate Mousse
Sticky Toffee Pudding with Caramel Sauce
Coffee & Tea*