

Lilac Package

Cocktail Hour

CHOICE OF TWO PASSED

Swedish Meatballs, Spanikopita, Vegetable Spring Rolls with Sweet Chili Dipping Sauce, Stuffed Mushrooms (Chorizo, Feta and Spinach or Crabmeat Stuffing), Grilled Chorizo or Kielbasa with Caramelized onion and apples, Scallops wrapped with bacon, Chicken Satay with Thai Peanut dipping Sauce

Reception

Assorted Bread & Rolls with Butter or Flavored Olive Oil

Salad Maison

Our House Salad of Field Greens, English Cucumber, Baby Tomato, Shaved Red Onion, and Seasoned Croutons with Your Choice of Italian or Ranch Dressing

Or

Caesar Salad

Intermezzo

Penne A la Vodka

Choice of Two (2) Entrées

Oven Roasted New England Cod Filet with a Lobster Sherry Reduction Saffron Rice Pilaf and Green Beans Almandine

Pistachio Crusted Salmon with a Lemongrass Burre Blanc, Long Grain Wild Rice, and Sautéed Green Beans

Stuffed Chicken Breast with Portobello Mushroom Duxcelle, Fontina Cheese, and Basil Pesto

Slow Roasted Lamb Osso Buco with smoked Tomato Lentils, Peruvian Potatoes, and Mint Chimichuri

Slice Sirloin with Horseradish Mashed Potatoes and Seasonal Vegetables

Prime Rib of Beef with Horseradish Mashed Potatoes and Seasonal Vegetables

Medallion of Filet Mignon (4oz.) with Shrimp and two sauces (Demi Glaze and a Tarragon Reduction) Chive Mashed Potatoes and Grilled Asparagus