

Prom Menu

Hand Carved Ice Sculpture Included

Fresh Garden Crudite's to include...

Cauliflower and Broccoli Florets, Black and Green Olives, Red and Yellow Pepper Rings, Carrot Sticks, Celery and Zucchini Sticks, Traditional Dipping Sauces.

Sliced Seasonal Fresh Fruits, Grapes and Berries

Imported and Domestic Gourmet Cheeses & Cold Cuts

With Assorted Crackers, and Flat Breads

Assorted Gourmet Cold Appetizers

Calamari Salad, Deviled Eggs, Tomatoes Bruschetta, Grilled Vegetables,

Assorted Breads, Assorted Cold Canapés, Cucumber Salad,

Mozzarella and Tomato Salad, Artichoke Salad,

Roasted Pepper and Anchovies, Pasta Salads and Eggplant Capanatta

Focaccia Style Pizza Station

Carving Station

Seared Peppered Loin of Pork and Smoked Turkey Breast

Sauté Station

Shrimp Scampi in a White Wine Garlic Sauce and Seared Scallops with Garlic Infused Virgin Olive Oil

Pasta Station

A Variety of Fresh Pastas Sautéed to Order

To Be Presented in Silver Chafing Dishes

Sauté Mushrooms, Chicken Marsala, Eggplant Rollitini

Ravioli in Pink Vodka Sauce, Fried Shrimp, Mussels

Seafood Paella & Broccoli Rabe with Italian Sausage

Appetizer Course

Portobello Mushroom, Roasted Red Peppers and

Fresh Mozzarella over Mesclun Greens in a Balsamic Vinaigrette

Lemon Sorbet Intermezzo

Entrée Course

Choice of:

Prime Rib of Beef

Chicken Francaise

Grilled Salmon Fillet

Dessert

Individual Sample Plate for Each Guest

Freshly Brewed Coffee, Tea or espresso