

Sit-Down Plated Dinner

Sample Menu #1

-Hand Made Butlered Hors d'oeuvres-

*Chicken Purses: Herbed chicken and boursin cheese nestled in crispy filo
Dressed Apples: Fresh yellow fin tuna & mango salad atop a slice of granny smith apple*

-Elegant Display of Crudités Along with Domestic & Imported Cheeses-

-First Course-

Sliced tomato, buffalo mozzarella and fresh leaf of basil drizzled with balsamic vinaigrette

-Main Course-

Chicken Piccata: Tender baked boneless breasts of chicken finished with a lemon white wine caper & mushroom sauce

OR

*Juicy Rib Eye Steak drizzled with a hot béarnaise sauce
(Both served with roasted garlic new potatoes, baby asparagus and parmesan butter)*

-Chef's Choice Dessert-

Sample Menu #2

-Hand Made Butlered Hors d'oeuvres-

Mini Crab Cakes: Fresh lump crabmeat and special seasoning topped with a spicy mustard tartar sauce

Hand Wrapped Filo Triangles: Wild Mushroom, Spinach & Feta or Chicken Walnut Curry

-The Cape Fear Raw Bar-

Selection of chilled seasonal shellfish-Clams, Oysters, Crab, Shrimp & Mussels served with all the traditional condiments

-First Course-

Caesar Salad

-Main Course-

*Petite Filet Mignons served with a portabella wine sauce & Crab Meat Stuffed Shrimp
(served with roasted garlic mashed potatoes and grilled seasonal vegetables)*

-Chef's Choice Dessert-

Prices range from \$26.95-\$45.95

Price includes: China, Glassware, Silverware, White Linens, Water, Tea & Coffee Service

Price Does Not include Service Staff, Tax or Gratuity