



Catering menu

Appetizers

Gourmet Cheese and Cracker Platter
Artichoke Dip Served with Garlic Pita's
Mushroom Turnover Pass Arouds
Three Tier Antipasto Tower
Raw Crudités and a Duo of Dips
Crab Phyllo Baskets Topped with Pesto Hollandaise Sauce
Warm Fresh Forcaccia and Butter

Main Course

Chicken and Pineapple Curry
Served with Crisp Pompadoms and Basmati Rice

Shaved Black Angus Sirloin
Served in a Red Wine Demi Glace

Wild Mushroom Scalloped Potatoes

Carved Ham
Served with a Apple Glaze Perfumed with Cinnamon and Clove

Cauliflower and Broccoli Au Gratin

Dessert

Fresh Fruit Platter
Chefs Choice Cheese Cake and Drunken Strawberries
Chocolate Toffee Mouse Torte
Whip Cream and Fresh Mint

Coffee/Tea and Biscotti Service