



The Hors D'Oeuvres Package

Buffet Style Presentation

White Linen Table Cloths for the Main, Guests, Sign in & Cake Table

Choice of Available Napkin Color

One Waiter per every 30 guests

China, Silver, and Water Goblets (No Plastic)

Catering Equipment

Cake Cutting Service

Choice Of Six(6) Appetizers

Mix or match Hot or Cold

\$24.95 per Person

Choice Of Eight(8)Appetizers

Mix or match Hot or Cold

\$28.95 per Person

You must add tax and 18% Service Charge to the total contract amount. Please read the contract before signing for all applicable terms and Conditions. Depending on the size and location of your venue, other charges may apply. We have a guest count minimum of 50.

The Pearl Package



Buffet Style Presentation

White Linen Table Cloths for the Main, Guests, Sign in and Cake Tables

Choice of Available Napkin Color

One Waiter per every 30 guests

China, Silver, and Water Goblets (No Plastic)

Catering Equipment Cake

Cutting Service

Two (2) Butler Passed Appetizers

Bread Rolls and Butter

Choice of any one (1) Regular Salad

Choice of any two (2) Regular Entrees

Choice of any one (1) Side

Choice of any one (1) Vegetable

Complimentary Coffee and Tea Station

\$29.95 per person

You must add tax and 18% Service Fee to the total contract amount.

Please read the contract before signing for all applicable terms and

Conditions. Depending on the size and location of your venue, other

charges may apply. We have a guest count minimum of 50.



The Deluxe Package

Buffet Style Presentation

White Linen Table Cloths for the Main, Guests, Sign in and Cake Tables

Choice of Available Napkin Color

One Waiter per every 30 guests

China, Silver, and Water Goblets (No Plastic)

Catering Equipment

(2) Two Butler Passed Appetizers

Bread Rolls and Butter

Choice of any two (2) Regular Salads

Choice of any two (2) Regular Entrees

Choice of any two (2) Sides

Choice of any two (2) Vegetables

Complimentary Coffee and Tea Station

\$32.95 per person

You must add tax and 18% Service Fee to the total contract amount.

Please read the contract before signing for all applicable terms and Conditions. Depending on the size and location of your venue, other charges may apply. We have a guest count minimum of 50.

The Silver Package



Buffet Style Presentation

White Linen Table Cloths for the Main, Guests, Sign in & Cake Tables

Choice of Available Napkin Color

One Waiter per every 30 guests

China, Silver, Water Goblets, and Champagne Flute (No Plastic)

Catering Equipment

Cake Cutting Service

Complementary Asti Spumante Toast or Sparkling Cider Toast

(3) Butler Passed Appetizers

Bread Rolls and Butter

Choice of any two (2) Regular Salad

Choice of any two (2) Regular Entrees

Choice of any two (2) Side

Choice of any two (2) Vegetable

Complimentary Coffee and Tea Station

\$36.95 per person

You must add tax and 18% Service Fee to the total contract amount. Please read the contract before signing for all applicable terms and Conditions.

Depending on the size and location of your venue, other charges may apply.

We have a guest count minimum of 50.



The Gold Package

Sit-Down Dinner Presentation

White Linen Table Cloths for the Main, Guests, Sign in & Cake Tables

Choice of Available Napkin Color

One Waiter per every 30 guests

China, Silver, Water Goblets, and Champagne Flute (No Plastic)

Catering Equipment

Cake Cutting Service

Complementary Asti Spumante Toast or Sparkling Cider Toast

(4) Butler Passed Appetizers

Bread Rolls and Butter

Choice of any one (1) Regular Salad

Choice of any two (2) Regular Entrees

Choice of any one (1) Side

Choice of any one (1) Vegetable

Complimentary Coffee Table Service

Complimentary Tea Station

\$42.95 per person

You must add tax and 18% Service Fee to the total contract amount.

Please read the contract before signing for all applicable terms and

Conditions. Depending on the size and location of your venue, other

charges may apply. We have a guest count minimum of 50.

Menu



HORS D'OEUVRES HOT SELECTIONS

Meatballs	Papa Rellenas
Mini Beef Wellingtons	Croquettes
Cheese Puffs	Shrimp Scampi
Crab Rangoon	Bacon wrapped Shrimp
Spring Rolls	Coconut Shrimp
Pot Stickers	Crab Cakes
Chicken Satay	Jalapeno Popper
Chicken Brochettes	Latkes (Potato Pancakes)
Chicken wrapped in Bacon	Scallops wrapped in Bacon
Chicken Tempura	Lamb Chop Lollipops *
Corn Fritters	Fried Wontons
Conch Fritters	Escargot in Cruet
Baked Brie and Raspberry	Pigs in a Blanket
Spanakopita	Fried Mozzarella
Cream Cheese Paselistos	Dates wrapped in Bacon

COLD SELECTIONS

Bruschetta	Cheese & Fruit Mirror
Cream Cheese & Salmon	Veggie Mirror & Dips
Deviled Eggs	Sushi Rolls *
Tea Sandwiches	Ceviche
Shrimp Cocktail	Stuffed Grape Leaves
Hummus	Stuffed Grape Tomatoes
Spinach Dip	Pate
Cheese Vol au Vents	Mussels
Asparagus Tips wrapped in Proscuitto	

* Available at an Upcharge

ENTREE SELECTION

BEEF

Roast Beef	London Broil
Prime Rib *	Beef Burgundy
Beef Tenderloin *	Beef Teriyaki
Filet Mignon *	Churrasco
Beef Wellington *	Veal Scaloppini *
N.Y. Strip Steak	Veal Parmesan *
Pepper Steak	Veal Chops *
Tenderloin Tips	Beef Stroganoff
Gaicho Steak	

POULTRY

Chicken Scampi	Chicken Cordon Bleu
Grilled Chicken Breast	Chicken Kiev
Mango Chicken	Greek Chicken
Hawaiian Chicken	Chicken Florentine
Chicken Marsala	Southern Fried Chicken
Chicken Madeira	Pollo Italiano
Chicken Supreme	Sweet & Sour Chicken
Honey Ginger Chicken	BBQ Chicken
Chicken Parmesan	Rosemary Chicken
Chicken Alfredo	Lemon Pepper Chicken
Chicken Teriyaki	Mojo Chicken
Apple & Raisin Stuffed Chicken	

PORK

Whole Hog *	Pork Loin
Pulled Pork	Baby Back Ribs *
Picnic Shoulder	Virginia Ham
Stuffed Pork Chop	Hawaiian Ham

ENTREE SELECTION

SEAFOOD

Blacken, Pan Seared, Grilled, Fried, Baked

Mahi Mahi	Grouper *
Salmon	Shrimp
Tilapia	Lobster *
Flounder	Catfish
Snapper *	Lobster Ravioli

CASSEROLE

Lasagna (Beef, Chicken, Vegetable)	Paella *
Arroz Con Pollo	Arroz con Chorizo

LAMB

Leg of Lamb *	Lamb Chops *
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SIDE DISHES

POTATOES

Red Bliss with Garlic & Dill	Yukon Gold Mashed Potatoes
Fire Grilled Potatoes	Potatoes Au Gratin
Roasted Rosemary Potatoes	Sweet Potato Souffle
Loaded Mashed Potatoes	Baked Sweet Potatoes

PASTA

Alfredo, Pesto, Diablo, Marinara, Bolognese, Ala Vodka

Bow Tie	Fusilli
Ziti	Linguini
Angel Hair	

RICE

White	Red Beans & Rice
Rice Pilaf	Gallo Pinto
Wild	Black Beans & Rice
Fried	Jamaican Island
Spanish	Arroz con Guandules
Jasmine	

* Available at an Upcharge

VEGETABLE

Green Beans
Broccoli
Asparagus
Baby Carrots
Broccoli Normandy
Vegetable Medley
Sautéed Zucchini
Squash, Zucchini Ragu

Oriental Blend
Yucca con Mojo
Fried Plantains
Brussel Sprouts
Peas with Mushrooms
Mashed Pumpkin
Corn on the Cob
Baked Beans

SALAD

Mixed Baby Greens
Garden
Caesar
Wilted Spinach
Watercress
Escarole Bitter Greens
Pasta
Macaroni

Cole Slaw
Waldorf
Greek
Antipasto
Tabbouleh
Carrot & Raisin Slaw

CHEF MANNED STATIONS

Pasta
Carving
Caviar
Martini Mashed Potato
Grits
Slider
Stir Fry
Mac & Cheese

Fajita
Taco
Candy
Ice Cream
Crepe
Mini Dessert
Fondue
Build your own Sandwich