

Banquet Package Spring 2024

🍷 DESSERTS 🍷

Select one (1) of the following to complete your meal

Almond & Apricot Galette - Flaky Pastry filled with Frangipane and Honey-Glazed Apricots, served with Vanilla Ice Cream

Strawberry & Basil Shortcakes - Sweet Biscuits filled with Macerated Strawberries and Fresh Basil, finished with Whipped Cream

Matcha Tiramisu with Raspberries - Matcha-Soaked Ladyfingers Layered with Sweet, Airy Mascarpone Cream and Fresh Raspberries

Black Forest Trifle - Layers of Chocolate Cake with Chocolate Mousse, Sweet and Sour Cherries, and Whipped Cream

Blood Orange & Olive Oil Upside Down Cake - Rich, Flavorful Olive Oil Cake with Tart Blood Orange, served with Vanilla and Honey Yogurt

Lemon Blueberry Puffs - Pâte à Choux filled with Lemon Whipped Cream and Blueberry Compote

All meals served with fresh baked bakery breads or rolls,
Coffee, Decaf, Hot and Iced Tea

🍷 RECEPTION 🍷

Starter: Crudités/ Cheese Display – assorted vegetables with fresh herb dip, domestic & imported cheese board with flatbreads, crackers and breadsticks
\$4.50/per person

Beverages:

Pomegranate Spritzer (non-alcoholic) \$15.00 per gallon
Serves approx. 20 – 6 oz. glasses

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Stations Menu

Tapas Table - Domestic & Imported cheese board with flatbreads, assorted vegetables with fresh herb Dip, hummus, assorted olives, crackers and breadsticks

Oriental – California Rolls, stir-fry rice noodles with chicken & oriental vegetables. accompanied by assorted sauces: chili peanut, mustard sauce, and ginger soy

Pasta Station - Penne pasta with a vodka tomato cream sauce and Bow-tie pasta w/Asiago, pancetta, artichoke hearts & peas

Cost per person: \$18.00/per person

A LITTLE EXTRA

The items below can be added to your reception menu for an additional charge

Seafood Display- Raw bar to include shrimp & crab claws served with cocktail sauce & lemons
Additional \$7 per person

Carving Board– Herb encrusted pork loin or turkey breast served with fruit chutney and house baked dinner rolls.
Additional \$3 per person

Chocolate dipped Fruits/Coffee: Fresh & dried fruits dipped in dark chocolate & white chocolate-espresso. Regular & decaf coffee and assorted black and herbal teas
Additional \$3 per person

Hot and Cold Hors d'oeuvres are available as stationary or butler passed by white gloved servers. Inquire with the banquet instructor if you would like selection and pricing