

Rendezvous 2010 Menus

Menu 1 (included in package prices)

Cocktail Hour

Risotto Croquettes with Saffron and Fontina Cheese

Steamed Chinese Dumplings with Hoisen Sauce

Crabmeat Roll with Wasabi Dipping Sauce

Bruschetta over Crostini with Fresh Mozzarella

Pannini Squares with Mushroom Leak Duxel and Spinach

Buffet

Saute Chicken Breast with Balsamic Fig Reduction

Eggplant Rollatine with Three Cheeses and a Tomato Basil Sauce

Rigatoni with Creamy Bolognese Sauce

Grilled Vegetables with Saute Sage Leaves and XVOO

Tri Color Salad with Shaved Romano Cheese

Dessert

Chocolate Torte with Raspberry Sauce, and Selected Fresh Fruits

Fresh Brewed 100% Columbian Coffee, Decaf and a Selection of Teas

minimum of 50 guests

Menu 2 (Additional \$15 pp)

Cocktail Hour

Assorted Seasonal Fruits and Crudite with Cracked Pepper Dip and Baby Spinach Dip
And International Cheeses such as Smoked Gouda, Havarti, Saga Bleu and New York Cheddar

Smoked Chicken Quesadilla with Cilantro Cream Salsa

Miniature Basil and Romano Infused Meatballs in a Light Bechemel with a Touch of Veal Demi

Beef Negamaki with Asparagus and Hoisen sauce

Crab Cocktail Canope over Carved Cucumber with Fresh Dill

Buffet

Steamed Chilean Seabass with Leeks, Tomato and hearts of Celery

Wild Mushroom Crepes with Shitake, Portabello and Porcini Mushrooms

Marinated Filet Mignon Carved at the Buffet

Endive, Radicchio and Redleaf Salad with Crumbled Gorgonzola with Balsamic Vinaigrette

Assorted Julienne Vegetables in Basil Butter

Fresh Assorted Baggets and Sweet Butter

Dessert

Assorted Italian Pastries, Gourmet Cakes and Fresh Fruits

Brewed 100% Columbian Coffee, Decaf and Assorted Teas

Menu 3 (Additional \$15 pp)

Cocktail Hour

California Rolls (Crab, Shrimp, Avocado and Cucumber) & an Endive Boat with Spicy Tuna Tartar

Miniature Eggplant Canope with Goat Cheese in a Phyllo Cup

Pannini Squares with a Roasted Garlic and Spinach Stuffing

Miniature Beef Wellingtons with a Mushroom Duxel

Miniature Maryland Lump Crab Cake with a Pesto Aioli

Mexican Hors d'oeuvres Station:

With Fresh Salsa, Tortilla Chips, Guacamole, Sour Cream, Three Bean Chili Nachos, Spicy Chicken Taquitos, Beef Empanadas with Assorted Cheese Quesadilla and Crudite

Buffet

Salmon Bruschetta w/ Fresh Basil & Marinated Garden Tomatoes & a Touch of Herb Breadcrumbs

Wild Mushroom Ravioli in a Sherry Mushroom Sauce

Seared Glazed Duck Breasts with Orange, Ginger and Gran Marnier

Long Grain and Wild Rice

Medley of Roasted Carrots, Squash and Fennel with Fresh Thyme

Mescaline Country Salad
with Walnuts, Honey Mustard, Craisins, Heirloom Cherry Tomatoes and Gorgonzola

Assorted Focaccia Breads

Dessert

Assorted Pastries, Assorted Gourmet Cakes and Assorted Fresh Fruits and Berries

Brewed 100% Columbian Coffee, Decaf, and Assorted Teas

minimum of 50 guests

Menu 4 (additional \$10 pp)

Cocktail Hour

Sliced Ahi Tuna with Thai Sauce over Sliced Cucumber

Shrimp Wrapped in Bacon in our Smokin BBQ Sauce

Portobello Mushroom Tartlets with a Touch of Romano Cheese

Risotto Croquettes with Saffron and Fontina Cheese

International Cheeses with Baked Brie En Croute with Apricot,
Smoked Gouda, New York Cheddar, Jarlsburg Swiss with Pepperoni and Water Biscuits

Pasta Station To Include: Bowtie Bolognese or Penne Carbonara
With assorted Focaccia Breads

Buffet

Sliced Marinated Black Angus Skirt Steak

Chicken Breast Florentine with Toasted Pine nuts, Prosciutto and Spinach

Caramelized Onion, Red bliss Smashed potatoes

Fresh Swiss Chard with Extra Virgin Olive Oil and Roasted Garlic

Classic Caesar Salad

Assorted Semolina Rolls and Poppy Rolls

Dessert

Chocolate Mousse Cake and Assorted Butter Cookies

Fresh brewed 100% Columbian Coffee, Decaf and Assorted Teas

minimum of 50 guests

Menu 5 (additional \$10 pp)

Cocktail Hour

Asparagus in Herbed Puff Pastry Parmesan with Prosciutto and Roasted Pepper

Fresh Baked Sausage and Spinach Wheels with Roasted Garlic and XVOO

Teriyaki Glazed Beef Kabobs

Crudite Baskets with Creamy Pepper and Garlic Dip

Baked Brie with Mango Chutney

Miniature Potato, Zucchini Pancakes with Sour Cream and Fresh Chives

Buffet

Baked Stuffed Tilapia with Crabmeat and Roasted Vegetable Stuffing

Herb Encrusted Porkloin with Apple Jack Tarragon Sauce

Chicken Risotto with a Melange of Mushrooms and Baby Peas

Asiago Salad with Hearts of Romaine and Grape Tomatoes with our Buttermilk Dressing

Assorted Julienne Vegetables in Basil Butter

Fresh Assorted Breads and Sweet Butter

Dessert

Selected Fresh Fruits and Berries, Miniature Cannolis, Eclairs and Napoleans

Brewed 100% Columbian Coffee, Decaf and a Selection Teas

minimum of 50 guests

Menu 6(additional \$10 pp)

Cocktail Hour

Baked Miniature Cocktail Franks with Honey Mustard Dipping Sauce

Classic Melon Wrapped in Proscuitto

Miniature Vegetable Napoleans with Fresh Mozzarella

Beef Satay with Pineapple and Red Bell Pepper

Endive Boats with Crabmeat and Cocktail Sauce

Buffet

Mediterranean Ravioli with Spinach, Black Sicilian Olives, Feta Cheese
In a Pomodoro Sauce

Grilled Sesame Chicken with Snow Peas and Broccoli with and Asian Orange Ginger Sauce

Red Bliss Potatoes with Sundried Tomatoes and Roasted Garlic

Saute File of Sole Picatta
(lemon butter white wine)

Chopped Garden Salad with Cucumber, Tomato, Bermuda Onion,
Hearts of Palm and Baby Carrots in a Lemon Poppey Vinaigrette

Assorted French Bread and Semolina Baggets with sweet Butter

Dessert

Fresh brewed 100% Columbian Coffee, Decaf and a Selection of Teas

Roasted Pears Trifle with Assorted Berries and Grape
Assorted Miniature Cheesecake

minimum of 50 guests

