

Cocktail Hour

Mini Crab Cakes Served with Lemon-Lime Cilantro Tartar Sauce

Herb Goat Cheese & Roasted Red Pepper Crustinis

Smoked Chicken Ragout Crustinis

Fresh Fruit & Baked Brie with Assorted Crackers

Dinner

Fresh Mixed Greens Salad with Pears, Dried Cranberries, Goat Cheese, & Candied Pecans in a Raspberry Vinaigrette

Grilled Chicken Piccata in a Lemon Caper Sauce

Sliced Beef Tenderloin with a Balsamic Glaze

Yukon Gold Mashed Potatoes

Grilled Broccoli, Carrots, Zucchini, & Asparagus

Focaccia Bread with Butter

Menu includes Hot Tea Selection, Coffee Service, & Iced Tea

\$39.99/Person