

# PORTSIDE LUNCH RECEPTION MENU

*Menu subject to change.*

## Chef's Choice of passed Hors d'Oeuvres

Smokey Chicken Quesadillas  
Beef Teriyaki Kabobs  
Salmon Mousse Phyllo Tartlets

## Stationary Hors d'Oeuvres *(Pre-select 1)*

**A Taste of the Middle East** featuring Hummus, Tabouli, Cilantro Yogurt, Cucumber Salad, assorted seasonal Vegetables accompanied by Flatbreads and Crostinis

**Gourmet Cheese Display** featuring Smoked Gouda, Vermont-aged sharp Cheddar, Pepper-Crusted Goat Cheese, and tangy Havarti accompanied by Crackers and Crostinis garnished with fresh seasonal Fruits

**Salads** *(Pre-select 1)* All Salads accompanied by fresh assorted Breads and Butter

**Field Greens with Baby Spinach** Fresh Strawberries, Goat Cheese and Walnuts with Raspberry Vinaigrette

**Classic Caesar** crisp Romaine Hearts tossed with freshly-made Garlic Croutons, Parmesan Cheese and homemade Caesar Dressing

**Mixed Baby Greens** with Red Grape Tomatoes, European Cucumber, Bermuda Onion, Yellow Bell Peppers, homemade Croutons and served with a Balsamic Vinaigrette

## Carving Station *(Pre-select 1)*

**Hand-Carved Prime Rib of Beef** garlic roasted and served with Au Jus and Horseradish Cream Sauce

**Hand-Carved Roasted Sirloin of Beef** pepper-encrusted and served with a Port Wine Sauce accompanied by Horseradish Cream Sauce

(Upgrade to **Hand-Carved Garlic Encrusted Roasted Tenderloin of Beef** with Cabernet Demi-Glace accompanied by Horseradish Cream for \$10 per person)

**Pasta Station** *(Pre-select 2)* All Pasta dishes are served with freshly-grated Parmesan and Romano Cheese Blend and fresh Ground Pepper

**Tri-Colored Cheese Tortellini** with a roasted Vegetable Medley of Orange and Yellow Peppers, Sugar Snap Peas, Roma Tomatoes and Fresh Basil tossed in a Garlic Cream Sauce

**Penne Pasta and Alfredo Sauce** tossed with Grilled Chicken, Garlic, and fresh Broccoli Florets

**Sautéed Shrimp, Scallops and Mussels** with Penne Pasta tossed in a Garlic White Wine Sauce

**Cavatapi Pomodoro** Cavatapi Pasta tossed in a light Tomato Basil Sauce

## Dessert Station

Gourmet display of assorted Cakes, Mini Pastries, and Petit Fours garnished with fresh seasonal Fruits



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