



# GRANDE SIT-DOWN DINNER PACKAGE

## STATIONARY DISPLAYS

### Mediterranean Display

An Array of Fresh Vegetables, Marinated Olives,  
Pita Points, and Crackers

Served with Roasted Red Pepper Hummus and  
Traditional Hummus

### Charcuterie Board

Assortment of Cured Meats and  
Domestic and Imported Cheeses

Served with Grapes, Crackers, Crostini,  
and Dijon Mustard

## PASSED HORS D'OEUVRES

Please select four

Chicken Satay with Thai Peanut Sauce

Scallops Wrapped in Bacon

Spanakopita

Beef Satay with General Tso Sauce

Brie and Raspberry En Croute

Crispy Asparagus with Asiago Cheese

Bacon Jam Tartlet with Blue Cheese Fondue

Smoked Salmon Crostini with Dill Crème Fraîche

Pork Pot Stickers with Soy Ginger Dipping Sauce

Chicken and Lemongrass Pot Stickers with

Teriyaki Dipping Sauce

Goat Cheese Phyllo Cup with Caramelized Onion  
and Balsamic Reduction

## SALAD

Please select one

### Spinach Salad

Frizzled Onions, Grape Tomatoes, Bacon Bits,  
Candied Walnuts, Bacon Vinaigrette

### Mixed Greens Salad

Tomato, Cucumber, Croutons, Balsamic Vinaigrette

### Arugula Salad

Mixed greens, Arugula, Goat Cheese,  
Ruby Grapes, Lemon Vinaigrette

### Classic Caesar

Croutons, Asiago Cheese

### Greek Salad

Shaved Red Onion, Feta, Kalamata Olives,  
Romaine, Lemon Oregano Vinaigrette

### Strawberry Salad

Toasted Almonds, Goat Cheese, Sliced  
Strawberries, Strawberry Vinaigrette



## ENTRÉES

Please select three

### **Grilled Filet Mignon**

8 oz. Filet and Mashed Potatoes  
with Sauce Bordelaise

### **Grilled Chicken**

Mashed Potatoes and Lemon Pepper Cream Sauce

### **Honey-Soy Glazed Salmon**

Served with Jasmine Rice

### **Grilled Flat Iron Steak**

8 oz. Flat Iron and Mashed Potatoes with  
Garlic Herb Compound Butter

### **Chicken Chardonnay**

Oven Roasted Potatoes with  
Creamy Mushroom Chardonnay Sauce

### **Grilled Salmon**

Oven Roasted Potatoes and Beurre Blanc

### **Sliced Herb Crusted Pork Tenderloin**

Served with Mashed Potatoes and Sauce Robert

### **Grilled Eggplant Rollatini (Vegan and GF)**

Marinara, Roasted Red Bell Pepper,  
House-made Vegan Ricotta

### **Three Cheese Ravioli (Vegetarian)**

Roasted Mushroom Shallot Spinach Cream Sauce

## FOUR HOUR GRANDE PREMIUM BRAND BAR

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Dewar's Scotch,  
Canadian Club Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Tres Agaves Tequila,  
Silver Gate Chardonnay, Silver Gate Pinot Grigio, Silver Gate Riesling, Silver Gate White Zinfandel,  
Silver Gate Cabernet Sauvignon, Silver Gate Pinot Noir, Silver Gate Malbec  
Selection of Imported, Domestic, and Seasonal Beers, Assorted Sodas, Juice and Mixers

Also Includes Freshly Brewed Regular and Decaffeinated Coffee, International Teas,  
and a Champagne Toast for your Guests

**\$120.00 PER PERSON**

PLUS 8% SALES TAX AND 24% SERVICE CHARGE

