



GET YOUR
funk On

MENU

Inquire Pricing

Friday evening events may be subjected to a pricing.

GREETING RECEPTION

Items to be passed Butler Style to guests upon arrival

Non-Alcoholic Punch

Chef's Selection of Hot & Cold Hors D'oeuvres

Served Dinner Menu

Freshly baked Dinner Rolls with Dairy Butter

SALAD (CHOICE OF 1)

Tossed Greens with Raspberry Vinaigrette

Traditional Caesar Salad with Homemade Dressing

Organic Greens with Balsamic Vinaigrette

Greek Salad with Tomatoes, Onions, Kalamata Olives and Oregano Dressing

PASTA (CHOICE OF 1)

Penne, Farfalle (Bow Tie), or Fusilli

Choice of Sauce: Tomato & Basil, Rose, Pesto, Cream

MAIN ENTRÉES (CHOICE OF 1)

Accompanied with Potatoes and Vegetables

Stuffed Supreme Breast of Chicken

Stuffed with Asiago Cheese and Spinach and roasted to perfection.

Served in a Rosemary infused natural jus.

Chicken Parmigiana

Breaded breast of chicken served with a tomato sauce and topped with melted mozzarella cheese.

Chicken Scaloppini

Served with a marsala mushroom sauce.

DUO MAIN ENTREE OPTIONS

Supreme Breast of Chicken and California Cut Sirloin Steak

Supreme Breast of Chicken and Veal Scaloppini

Supreme Breast of Chicken and Sliced Roast Beef

Supreme Breast of Chicken and Atlantic Salmon Filet

VEGETARIAN ENTRÉE (CHOICE OF 1)

Risotto and Grilled Vegetable Tower With a balsamic glaze.

Cauliflower Steak with Hummus and Gremolata Zesty cauliflower steaks are served over hummus and sprinkled with a lemony pine nut gremolata.

Oven Baked Eggplant Parmigiana In a tomato and basil sauce.

Spinach and Feta Strudel Wrapped in a puff pastry and served with a mushroom sauce.

DESSERT (CHOICE OF 1)

Ice Cream Crepes, White and Dark Chocolate Mousse, Caramel Crunch, Tiramisu.

