



Squires Dinner

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Price Includes

~Choice of One Stationary Hors d'oeuvre~

~Choice of Four Hors d'oeuvres~

~Salad Selection~

~Choice of Entrée~

~Freshly Baked Rolls~

~Dessert~

~Coffee and Tea~

**Listed Prices Do Not Include 20% Service Charge and 6% State Sales Tax*

Hors d'oeuvres Selections

Stationary

Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli
Seasonal Fresh Fruit with a Display of International Cheeses
Assorted Crudités with Hummus

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Crab Cakes with Lemon Pepper Aioli
Phyllo Cups with Wild Mushrooms
Lamb Skewers with Mint Yogurt Sauce
Jerk Chicken, Beef or Pork Skewers with Mango Sauce
Mushroom Caps stuffed with Blue Cheese and Walnuts
Mushroom Caps stuffed with Crabmeat
Mushroom Caps stuffed with Sweet Italian Sausage and Fennel
Garlic Toasts with Tenderloin of Beef
Duck and Scallion Dumplings with Plum Dipping Sauce
Chicken, Beef or Pork Saté with Thai Peanut Sauce
Sausage en Croûte with Bourbon Maple Mustard Sauce
Asparagus wrapped in Sesame Puff Pastry
Honey Dew Gazpacho with Lump Crab Meat
Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke
Tempura Vegetables
Pigs in a Blanket
Spinach and Cheese Phyllo Triangles
Assorted Focaccia
Citrus and Sake Marinated Shrimp
Mozzarella, Roasted Tomato and Basil Bruschetta
Chilled Mango Soup with Shrimp
Scallops wrapped with Bacon
Chicken Roulade with Wild Mushrooms and Crème Fraîche
Canapé of Smoked Duck with Gorgonzola Mousse and Candied Walnuts
Assorted Vegetable Sushi and Wasabi
Figs Stuffed with Goat Cheese and wrapped in Prosciutto
Marinated Baby Mozzarella, Tomato and Basil Skewers
Smoked Salmon Tarts with Chive Horseradish Sauce
Smoked Salmon on Potato Pancakes
Canapé of Smoked Salmon with Caviar
Mango Crab Salsa over Housemade Tortilla

Soup Course

(Optional-\$5.00 Additional)

Seafood Bisque

Wedding Soup

Tomato Basil

Wild Mushroom

Chicken and Wild Rice

Salad Selections

(Choose One)

Baby Mixed Lettuces

Red Onions and Grape Tomatoes

White Balsamic Vinaigrette

Classic Caesar Salad

Locatelli Cheese and Rosemary Croutons

House Made Caesar Dressing

Bibb Lettuce Salad

Toasted Walnuts and Granny Smith Apples

Berry Vinaigrette

Arugula Salad

Fresh Berries, Toasted Pecans

Lemon Stilton Dressing

Spinach Salad

Crumbled Goat Cheese, Bacon and Tomatoes

Sweet and Sour Dressing

Entrée Selections

*Host Selects Three Choices to be offered to Guests
Final Number of Each Selection is due Ten days Prior to Event*

(All Entrées served with Chef's Potato and Seasonal Vegetable)

Parmesan Crusted Breast of Chicken

Lemon and Chardonnay Butter Sauce

\$51

Breast of Chicken

Stuffed with Wild Mushrooms and Arugula

\$51

Breast of Chicken

Stuffed with Tomato, Basil and Mozzarella

Balsamic Reduction

\$52

Breast of Chicken

Stuffed with Brie, Apples and Leeks

Champagne Mustard Sauce

\$55

Breast of Chicken

Black Truffle Hollandaise

\$57

Crispy Boneless Breast of Duck

Orange Zest and Apricot Brandy Sauce

\$59

Grilled New York Strip Steak

Caramelized Shallot and Port Wine Demi Glace

\$54

Garlic Crusted New York Strip Loin

Wild Mushroom and Brandy Sauce

\$54

Roasted Prime Rib of Beef

Horseradish Dijon Sauce

\$58

Filet Mignon au Poivre

Dijon Brandy Cream Sauce

\$59

Porcini Crusted Filet Mignon

Madiera Mushroom Sauce

\$59

Grilled Filet Mignon

Crumbled Bleu Cheese and a Burgundy Demi Glace

\$59

Rosemary & Garlic Crusted Rack of Lamb

Lamb Mint Jus

\$64

Lamb Loin

Roasted Garlic and Port Wine Reduction

\$64

Pan Seared Pork Tenderloin

Apple Brandy Pan Sauce

\$60

Grilled Veal Chop

Artichoke and Wild Mushroom Sauce

\$65

Medallions of Veal

Topped with Spinach and Gruyere Cheese with a

Lemon Herb Pan Sauce

\$65

Osso Bucco

Natural Jus

\$69

Herb Roasted Filet of Salmon

Citrus Beurre Blanc

\$51

Filet of Salmon

Saffron Dill Sauce

\$51

Crab Stuffed Tiger Shrimp

Old Bay Aioli

\$57

Sautéed Striped Bass

Lemon Caper Butter Sauce

\$55

Lemon Sole

Stuffed with Rock Shrimp

Creole Sauce

\$55

Spinach Stuffed Sole

Citrus and Crab Butter Sauce

\$56

Diver Scallops and Jumbo Shrimp

Pan Seared and served over Lemon Herb Risotto

\$60

Pan Seared Red Snapper

Roasted Tomato and Wild Mushroom Ragout

\$59

Pan Roasted Chilean Sea Bass

Scallion and Ginger Beurre Blanc

\$62

Sautéed Tilapia

Sun-dried Tomato Pesto

\$55

Grilled Swordfish Steak

Mango Sweet Pepper Coulis

\$65

Lobster Stuffed Rainbow Trout

Tarragon Vinaigrette

\$67

Sesame Crusted Ahi Tuna

Citrus Soy Glaze

\$67

*Chicken Francaise
and Sautéed Lump Crab*

Roasted Garlic Butter Sauce

\$55

*Grilled New York Strip Steak
and Jumbo Shrimp*

Béarnaise Sauce

\$62

*Petite Filet Mignon
and Maryland Style Crab Cake*

Sherry Mustard and Burgundy Demi Glace

\$68

Herb Crusted Lamb Loin

Topped with Sautéed Crab

\$72

Petite Filet Mignon and Lobster Tail

Béarnaise Sauce

\$80

Vegetarian Entrée Available

\$50

Dessert Selections

(Choose One)

*Apple Crisp
Caramel Sauce*

*New York Cheesecake
Raspberry Purée*

*Chocolate Mousse
Fresh Whipped Cream*

*Vanilla Ice Cream
Seasonal Berries*

*Brownie Sundae
Vanilla Ice Cream and Chocolate Sauce*

*Viennese Dessert Table
(Optional - additional \$5.95 per person)*

*Delectable Selection of
Miniature Pastries, Cakes, Cookies and Brownies*

Coffee and a Selection of Herbal Teas

Children's Meals Available

Chicken Fingers \$14.95

Petite Filet Mignon \$19.95