

# The Silver Platter Dinner Menus

## **The Seated and Served Experience**

Our three course dinners are expandable to include appetizer and intermezzo courses. We relish customizing menus and often tailor meals designed to accommodate many dietary needs.

## **SALADS**

Chipotle Caesar Salad  
with Jicama and Chile Croutons

Boston Lettuce,  
Tomato, Artichoke  
Hearts, Champagne  
Vinaigrette

Mesclun Greens with  
Braised Wild  
Mushrooms and  
Maytag Blue Cheese  
with an Aged Balsamic  
Vinaigrette Dressing

Field Greens with  
Caramelized Walnuts,  
Dried Cranberries, Feta  
Cheese, Raspberry  
Citrus Vinaigrette

Silver Platter Starters  
Personally Crafted for Your Content

## **ENTREES**

### **Wild Mushroom Chicken Marsala**

Truffle Oil Drizzle and accompanied by  
Garlic and Rosemary Roasted New  
Potatoes and Minted Sugar Snaps

### **Herb Crusted Tenderloin of Beef**

Rosemary Demiglaze, Herb Spun Mashed  
Potatoes, Sautéed Green Beans with  
Portabellas

### **Seared Salmon with Braised Leeks**

Wild and Long Grain Rice and Grilled  
Patty Pan Squash

### **Rum Roasted Center Cut Pork Chops**

Soufflé of Sweet Potato and Sauté of Baby  
Squash

### **Pan Seared Grouper Filet**

With a Sunflower Seed Crust and a Basil  
Broth, Sweet Potato Cake Julienne  
Vegetables

### **Tuscany Chicken**

Sautéed Diced Tomatoes, Olives, Capers  
and Artichokes  
Lentil Pilaf and Sautéed Squash with  
Toasted Pine nuts

### **Pork Tenderloin**

Rhubarb Compote and Braised Seckel  
Pears. Accompanied by Haricot Verte

### **Dry Rubbed and Roasted Prime Rib of Beef**

Fingerling Potatoes with Sweet Garlic  
Butter, Scallions and Fresh Mint, Baked  
Fennel & Parmesan Cream Sauce

### **Mediterranean Salmon**

Dried Herbs, Feta Cheese, Olive Oil, Black  
Peppercorns. Lemon Scented Cous Cous  
and Grilled Vegetable Ratatouille

### **Halibut Filets**

Sambol Vinaigrette and Wasabi Cream  
Sauce. Vegetable Stir Fry and Steamed  
Jasmine Rice

### **Greek Cornish Hens**

Stuffed with Mediterranean Herbs and  
Spices, Diced Pita and Olives Finished  
with an Apricot Citrus Glaze

### ***Lemon Zest Rice and a Medley of Oven Roasted Vegetables***

### **Macadamia Nut**

### **Crusted Sea Bass**

Laced with Turning Leaf Chardonnay  
Grilled Asparagus Tips and Potato Gratin

### **Roasted Petite Tenderloin and Pan- Fried Jumbo Lump Crab Cake**

New Potato and Vidalia onion Hash,  
Grilled Asparagus Tips

**Silver Platter Main Course**

Limitless Customized Preparations

Cassis Mousse on Almond Biscuit with Caramelized Apples, Cassis Mousse and Strawberry Topping

**DESSERTS**

White Chocolate and Raspberry Cheesecake on a Swirl of Raspberry Melba Sauce

Berry Tartlet with Almond Cream, Red Currants, Blueberries, and Raspberries

Triple Chocolate Cake with Raspberry Melba Sauce

Bread Pudding Martini on top of Walnut Brittle dressed with Caramel, Hot Fudge, Chantilly Cream and Topped with White Chocolate Curls

Silver Platter Endings  
An Amazing Exclusive Creation from our Bakery

Key Lime Parfait

**~Also Available ~**  
**Tenting**  
**Centerpieces ~ Table Numbers**  
**Place Cards ~ Name Tags**  
**Lighting**  
**Event Design**  
**Favors ~ Hospitality Bags**  
**Invitations**  
**Transportation**

Georgia Peach Crepes with Vanilla Bean Ice Cream  
Drizzled with Raspberry Melba Sauce

Demitasse Cups of Crème Brulee

Petite Tiramisu Gelatos on Sponge Cake  
drenched in Coffee and Marsala Wine and Decorated with Chocolate

## **Buffet Dinner** **Reception**

Your selections are made easy  
with our buffet reception menu

The menu itself gently guides  
you through the creating  
process

Our professional consultation  
refines all of the details for you

### **One Salad Selection**

#### **Hearts of Romaine Caesar Salad**

Parmesan, Romano, and Asiago Cheese  
and Garlic Herb Croutons

#### **Lavender Scented Grilled Vegetables on Baby Spinach Aged Balsamic Vinaigrette Dressing**

#### **Mixed Greens cradling Caramelized Onions, Honey Glazed Walnuts, and Heirloom Tomatoes, Sun-dried Tomato Vinaigrette Dressing**

#### **Oak Leaf Lettuce, Ginger Balsamic Vinaigrette Toasted Walnuts, Roquefort Cheese, and Asian Pears**

#### **California Butter Lettuce and tender Greens**

Water Chestnuts, Sesame Seeds,  
Scallions, Honey Soy Dressing

#### **Braised Wild Mushrooms finished with Maytag Blue Cheese**

Nestled on Mesclun Greens, Port Wine  
Vinaigrette Dressing

#### **Greek Salad,**

Garlic Romano Dressing  
Nicoise Olives, Cucumbers, Red Onion,  
Feta Cheese, Cherry Tomatoes

## **Two or Three Entrée Selections**

**Sesame Crusted Tuna**  
Ginger Soy Demi-Glaze

**Sage Roasted Turkey Breasts\*\***  
Orange Apricot Chutney

**Macadamia Nut Crusted Chilean Sea Bass**  
Warm Pineapple Salsa

**Mediterranean Baked Chicken with Nicoise**  
Olives, Sun-dried Tomatoes, and Capers with a Pommery Mustard Sauce

**Pan Fried Georgia Rainbow Trout**  
Bourbon Pecan Butter

**Chicken Breast**  
Peach Schnapps Glaze, Fresh Peach Chutney

**Smoked Chicken Ravioli**  
Cajun Cream Sauce

**Louisiana Snapper**  
Creole simmered in Cajun Spices

**Norwegian Salmon and Wild Mushrooms\*\***  
Wrapped in Puff Pastry, Champagne Cream Sauce

**Roast Veal with Michigan Sun-dried Cherries\*\***  
Port Wine Sauce

**Boneless Leg of Lamb\*\***  
Rosemary ~ Herb Crust and Fresh Mint Sauce

**Oven Roasted Free Range Chicken**  
Maple Pecan Shell

**Prime Rib of Beef\*\***  
Mushroom Au Jus & Caramelized Onion Compote

**Roasted Pork Loin\*\***  
Bourbon Apricot Glaze and Gayla Apple Chutney

**Marinated London Broil**  
Three Mushroom Sauce

**Halibut with Sambol Vinaigrette and Wasabi Cream Sauce**

## **Entrée Selections** **Continued**

### **Boneless Breast of Chicken Medallions**

Filled with Sun-dried Tomatoes,  
Artichokes, and Fresh Basil

### **Seared Salmon amid Bowtie Pasta, White Wine Seafood Veloute**

### **Crab Cakes and Assorted Toppings:**

Crispy Vidalia Onions, Black Bean Salsa,  
Chunky Walnut Pesto, and Papaya-Mango  
Salsa

## **Two Starch Selections**

Penne Puttanesca Tomatoes,  
Capers, Olives, and Roasted Red Peppers

Bowtie Pasta Grilled  
Vegetables in a Spicy Basil  
Marinara Sauce

Tri-Colored Rotini Pasta Fresh  
Spinach, and Black Olives in a Roasted  
Red Pepper Sauce

Potato and Parsnip Gratin

Cayenne Whipped Sweet  
Potatoes

Baby New Potatoes  
Pan Roasted with Garlic and Fresh  
Rosemary

Roasted Garlic Mashed Red  
Skin Potatoes

Lemon Pepper Potatoes  
Boulangere

Sautéed Polenta Vegetable  
Ragu

Spicy Black Bean Cakes

Basmati Rice Pilaf

Wild and Long Grain Rice Dried  
Cranberries and Toasted  
Pecans

Wild Mushroom and Asparagus  
Cous Cous

## **Two Vegetable Selections**

**Our buffet reception package includes two or three entrees, two starches, two vegetables, rolls and butter.**

Rosemary Roasted  
Butternut Squash

**\*\* Denotes Carving Station  
set up available  
We will provide your carving  
station complimentary  
Additional Chef Attendant  
required**

Steamed Broccoli and  
Cauliflower Polonaise

Asian Vegetable Stir  
Fry

California Marinated  
and Flame Grilled  
Vegetables

Sautéed Green Beans  
with Portobello  
Mushrooms, Rosemary  
Garlic Sauce

Sugar Snap Peas in  
Brown Butter

Honey Glazed Carrots with  
White Grapes

Summer Vegetable  
Ratatouille

Sautéed Summer and  
Zucchini Squashes  
Italian Herbs and Toasted Pine Nuts