

Fête Catering & Ballroom Menus

Specialty Cocktails

Bloody Mary Bar

Sky Vodka, Bloody Mary Mix, Tomato Juice & Chef Damon's Spicy Mixer. Condiment Bar with all of the Acutriments

Shakin Martini Bar

Fresh Fruit Juices & Syrups Paired with Your Favorite Liquor.

Guests Can Select the Ingredients For Their Own Concoction or Can Look to Fete's Bartenders For Advice.

The Muddle Class

Make Your Own Muddle Bar... Take muddled drinks to another level.

FETE MUDDLING BAR offers fresh fruits, herbs, purees & syrups paired with your favorite liquor. Guests can select the ingredients for their own concoction or can look to Fete's bartenders for advice & the appropriate muddling muscle.

Beverages

Bar Setup

Non-Alcoholic Beverages, Fruit, Mixers, Soda, Water, Straws, Ice

Beverages

House Wines, Beer, Specialty Cocktail (Passion Fruit Explosions), Soda, Bottled Water

Beverage Station

Soda & Bottled Water

Bottled Water

Sparkling & Flat

Cash Bar

Coffee Station

with Flavorings

Non-Alcoholic Beverages

Iced Tea & Coffee

Champagne

Passed Upon Arrival or Champagne Toast

Premium Bar

Includes Premium Brand Full Bar, Bottled Sparkling & Flat Water, Sodas, Fine Wines, Domestic & Imported Beers

Top Shelf Bar

Includes Top-Shelf Brand Full Bar, Bottled Sparkling & Flat Water, Sodas, Fine Wines, Domestic & Imported Beers, Specialty

Cocktail (shots not included)

Under 21 Bar

Non-Alcoholic Specialty Drink, Sodas, Bottled Water

Well Bar

Includes Full Bar, Soft Drinks, House Wines & Beer

Wine

By Bottle on Consumption

Wine Service with Dinner

Coffee Service

Wine, Beer & Bottled Water

2 Red & 2 White Fine House Wines, Domestic & Imported Beer,

Bottle Sparkling & Still Water

Beverage Trough

All Beverages to Be in Mini Individual Bottles, Boxes or Cans - NO Glassware - Served from Iced Troughs

Beer, Wine Coolers, Mikes Hard Lemonade, San Pel, Panna, Sophia Champagne, Thai Iced Coffee, Mini Coffees & Teas,

Individual Bottled and/or Boxed Wines, Mini Margaritas, Mini Sodas

Coffee & Hot Chocolate Station

with Flavorings & Mini Marshmallows

Canned Soda & Bottles of Water

Fête Catering & Ballroom Menus

Hot Hors D'Oeuvres

Albóndigas Española
Spanish Meatballs
Ancho BBQ Ribs
Ancho Crusted Beef Kebob
with Chile con Queso Dipping Sauce
Andouille Sausage & Smoked Gouda Quesadillas
with Avocado Mojito Sauce
Angels on Horseback
Mango-Stuffed Bacon Wrapped Dates
Artichoke Wonton Tortelloni
in Asian Spoons with Fresh Tomato Coulis & Basil-Steeped EVOO
Asian Chicken Sliders
Kim Chi Slaw, Hoisin BBQ & Scallion Brush
Vegetarian Egg Rolls
with Sweet & Sour Dipping Sauce
Baked Oysters Bienville
with Pernod-Shrimp Glacage
Balsamic Glazed Beef Tenderloin Skewers
Bay Shrimp & Basil Wontons
with Shallot Butter
Boneless Buffalo Wings
With Chef Damon's NYC Wing Sauce
Bunuelos de Bacalao
Salt Cod Fritters with Aioli
Chicken Wellington
with Bernaise Dipping Sauce
Chicken Yakitori
Sweet Mirin Ponzu
Chili Fried Shrimp
with Chipotle Remoulade
Chipotle BBQ Pulled Pork Crostini
Chorizo & Pimientos del Piquillo
Chorizo & Roasted Peppers
Chorizo Stuffed Dates
with Aged Balsamic
Coconut Breaded Shrimp
with Tamarind Ginger Sauce
Crackling Five Spice Calamari
Orange Blossom Honey-Mustard Dipping Sauce
Crispy Crab & Pork Spring Rolls
with Chili Nuac Cham
Crispy Creole Oyster Spoons
with Tarragon & Cornichon Remoulade
Crispy Fresh Calamari
Sweet Chili Dipping Sauce
Crispy Lobster Spring Rolls
Cucumbers & Shredded Carrots with a Sweet & Spicy Dipping Sauce.
Crispy Mozzarella & Mushroom Risotto Balls
with Housemade Marinara
Crispy Shrimp
with Nuac Cham Dipping Sauce
Crispy Tarragon Chicken Bites
Lemon-Vermouth Dipping Sauce
Curried Beef Samosas
Sweet & Spicy Dipping Sauce
Down Island Conch Fritter
with Zesty Lemon Tartar Sauce
Duck Confit & White Bean Crostini
with White Truffle Essence
Chinatown Egg Rolls
with Sweet & Sour Sauce & Chinese Mustard
Chuck-Wagon Meatless Chili
Served in Demi-Tasse Cups
Frikkadels
Pork & Coconut Meatballs with Mango Chutney
Gaucho Beef Empanadas
Spicy Aji Salsa
Gorgonzola Popovers
with Fresh Thyme & Walnut Pesto
Grilled Barbacoa Beef Quesadillas
Pulled Slow-Cooked Brisket, Monterey Jack Cheese & Pico De Gallo
Grilled Barbacoa Pork Quesadillas
Pulled Slow-Cooked Pork, Monterey Jack Cheese & Pico De Gallo
Grilled Grape Leaves
with Salmon & Chili-Kumquat Glaze
Grilled Shrimp & Shiitake Skewer
Brushed with Hoisin Barbecue Sauce
Halloumi Satay
with EVOO & Lemon Thyme
Harissa Lamb Kebabs
with Pomegranate-Cumin Glaze
Hand Picked Blue Crab Cakes
with Chipotle Remoulade
Hand Picked Mini Blue Crab Cakes
Sweet Corn Relish
Holy-Mole Chicken Wings
with Enchilada Dipping Sauce
Indonesian Chicken Sates
Served from pineapple tops
Indonesian Shrimp Sates
Served from pineapple tops
King Farm Sweet Corn & Swiss Chard Fritters
Lamb Boudin-Noir
In Mini-Buns with Harissa Aioli
Lemon-Poached Shrimp Sates
with Housemade Cocktail Dipping Sauce
Lobster Pizza
with Roasted Garlic Pesto
Manchego con Membrillo
Manchego with Quince Paste
Mango Chutney Wontons
with Goat Cheese Fondue, 3 Citrus Glaze & Sesame Seeds
Mini Burgers
with Thousand Island & Swiss
Miniature Housemade Meatloaf Balls
Wrapped with Bacon
Miniature Meatballs alla Marsala
with Parmesan & Mushrooms
Mojo Chicken Wings
Molé Chicken Taquitos
with Mexican Crème & Enchilada Sauce
Molly's Mac & Cheese Balls
Deep Fried with Sherry-Cheddar Dipping Sauce

Fête Catering & Ballroom Menus

Moroccan Lamb Skewers
with Minted Yoghurt

Moroccan Lamb Spoons
with Israeli Cous-cous & Minted Tzatziki

New England Crab Pot Sticker
with Old Bay Remoulade

Pan Seared Dim Sum
Shrimp & Pork Gyoza, Steamed & Served with Aged Rice Wine Vinegar Dipping Sauce

Pan Seared Dim Sum Tortelloni
Shrimp & Pork Gyoza, Steamed with Aged Rice Vinegar Dipping Sauce Served in Asian Spoons

Pan Seared Potato Pancakes
with Smoked Salmon, Sour Cream & Chives

Vegetarian Panko Crusted Longboat Rolls
Veggies wrapped in Sushi Rice & Nori, Flash Fried, served with Ponzu Dipping Sauce

Peppercorn-Crusted Beef Tenderloin Tartine
with Currant-Honey Horseradish Sauce

All Beef Pigs in a Blanket
with Honey Mustard

Pollo Ala Plancha
Sliced & Skewered Chicken Breast, Marinated in Lime-Mojo

Potato Croquetas
with Saffron Aioli

Pulled Pork Gorditas
with Tomatillo Salsa

Pushcart Minced Chicken Samosas
with Ponzu Dipping Sauce

Pushcart Veggie Samosas
with Ponzu Dipping Sauce

Queso De Cabra
Baked Goat's Cheese Crostini with Tomato & Basil

Ratatouille Tartlet
with Goat Cheese Fondue

Roasted Butternut Squash Bisque
Served with Pepitas in Demitasse Cups

Rosemary Grilled Oyster Mushrooms
with Poblano Aioli

Rosemary Rubbed Baby Lamb Chops
with Sundried Cherry Demi-Glace

Salmon Satay
with Spicy Cilantro Chili Sauce

Sambuca-Fired Prosciutto Shrimp Skewers

Scallops Wrapped with Bacon

Shepards Pie Spoons

Spiced Lamb Meatballs
with Minted Yogurt

Spicy Shrimp Rolls
Nuac Cham Dipping Sauce, Cucumber & Shredded Carrots

Spinach Goat Cheese Fillo Purses

Squid Ink Pasta Salad
Spicy Poached Shrimp in a Crispy Wonton Cup

Steamed Fresh Asparagus Spears
Prosciutto-Wrapped & Olive Oil Drizzled

Hoisin Diver Scallops
Sugar Cane Skewered

Tamarind & Chipotle Glazed Duck Breast Spoons
on Shiso & Soba Noodles

Teriyaki Chicken & Asian Vegetable Spring Rolls
Hoisin Dipping Sauce

Thai Green Curry Mussels
with Coconut & Kaffir Lime Broth

Thai Flank Steak Satay
with Spicy Peanut Sauce

Tommy K's Minced Chicken & Lettuce Cups

Truffled Goat Cheese Fondue
Baked in Crispy Housemade Pastry Cups

Truffled Goat Cheese Fondue
Baked in Sunburst Squash

Truffled Lobster "Corn Dog"
with Honey-Mustard Dipping Sauce

Warm Duck Confit Crepes
with Hoisin Glaze

Warm Roasted Chicken Rollatini
in Crepe with Pesto

Warm Apple & Shallot Confit
In Crispy Housemade Pastry Cups

Wild Mushroom & Fontina Rosemary Spring Roll
with Rosemary-Mushroom Cream

Fête Catering & Ballroom Menus

Cold Hors D'Oeuvres

Ahi Tuna Sashimi
with Salmon Caviar & Wasabi on Japanese Rice Cracker

Bocconcini of Mozzarella
with Roasted Red Peppers

Bruschetta
with Fresh Tomatoes, Olives & Basil

Crostini
with Roasted Eggplant & Capers

Duck Prosciutto
with Pistachio & Apricot Salad in Endive

Duck Prosciutto Rolls
with Asparagus & Arugula

Eggplant Rolls
with Feta

Fete Salad Shooter
Liquefied Romaine Salad, Basil Marinated Jumbo Shrimp & Mint Foam

Finger Sandwiches
Honey Cured Ham with Mustard & Swiss Cheese
Oven Roasted Turkey with Pesto Mayo & Tomato
Served on White Bread with a Green Olive

Foie Gras Profiterole
with Port Glaze

Freshly Cracked Stone Crab Claws
with Classic Mustard Dipping Sauce

Gazpacho Shooters
with Fresh Lump Crab Meat

Herbed Goat Cheese Mousse
in a Crisp Parmesan Tuile

Chicken Crostini
Pesto Roasted

Prosciutto Rolls
with Asparagus & Arugula

Roast Tenderloin & Arugula Roll-Up
with Star Anise Tamarind Glaze

Rösti Potatoes
with Smoked Salmon & Mustard Vinaigrette

Shrimp Cocktail
Passed Individually with Spicy Housemade Cocktail Sauce

Smoked Salmon
Served on a Cucumber Chip

Smoked Salmon, Fennel & Goats Cheese
on Toasts

Smoked Salmon Rolls
with Ricotta & Chives

Snapper Ceviche
on Housemade Tortilla Chips

Sushi rolls
Garden Vegetables & Ahi Tuna

Tuna Tartare
with Wasabi, Caviar, Sesame Oil & Wakami Salad

Tuna Tartare Asian Spoons
with wasabi, caviar, sesame oil & wakami salad

Tuna Tartare Wonton Tacos
Minced Ahi with Wasabi Caviar & Sakimole

Vietnamese Rolls
Fresh Rice Paper Rolls filled with Shrimp, Chicken, Mint, Cilantro
with Nuoc Cham Dipping Sauce

French Baguette Finger Sandwiches
Grilled Eggplant, Mozzarella & Greens

Jambon Cuit & Butter
Pesto Roasted Chicken

Rosemary Roasted Tenderloin with Horseradish Sauce & Frizzled Shallots

Shrimp Ceviche Mini Wonton Tacos
with Sakimole & Wasabi Caviar

Fresh Melon & Prosciutto Pop

Salsa Criolla Bruschetta

Fête Catering & Ballroom Menus

Hors D'Oeuvres Stations

Antipasto Element
Assorted Meats, Vegetables, Hummus, & Pita
BBQ Skewers Station
Thinly Sliced & Skewered Chicken Breast, Marinated in Lime-Mojo
Grilled Salmon Satay with Spicy Cilantro Chili Sauce
Harissa Lamb Kebabs with Pomegranate-Cumin Glaze
Creole Spiced Shrimp Scampi
Julienne Carrots & Zucchini with Coconut Jasmine Rice
Carpaccio Bar
Raw - Beef, Swordfish, Tuna
Cured - Prosciutto, Bresaola
Smoked - Salmon, Trout, Swordfish
Melon, Mango, Papaya, Kiwi
Chipotle Seared Flank Steak
with Fresh Mini-Buns & Adobo Mayonnaise
Crostiti Bar
Pesto Roasted Chicken Crostiti
Grilled Pepper Crostiti with Grilled Red & Yellow Peppers,
Gorgonzola & Mint
Traditional Bruschetta with Fresh Tomatoes, Olives & Basil
Crostiti with Roasted Eggplant & Capers
Baked Brie Croustade with Sundried Tomato
Roast Tenderloin Crostiti with Horseradish Aioli
Smoked Salmon, Fennel & Goats Cheese Toasts
Roasted Tomato Bruschetta with Roasted Garlic & Preserved Meyer
Lemon
Bruschetta with White Beans, Sun-dried Tomatoes & Basil
Portobello "Steak" Bruschetta with Gorgonzola Butter & Red Pepper
Vinaigrette
Grilled Bruschetta with Grilled Red & Yellow Peppers, Gorgonzola &
Mint
Chorizo Puffs-Bunuelos de Chorizo
Fabulous Fete Artisanal Cheese Display
An Impressive Assortment & Gorgeous Display of Boutique
Cheeses, Grapes & Olives Served with Sliced French Baguette
Housemade Charcuterie Station
All Served Cold with Traditional Accompaniments: Poached Egg
Vinaigrette, Cornichons, Capers, Stone Ground Mustard, Minced
Red Onion, Water Crackers
Mousse Truffee de Foie Poulet
Game Terrine with Whole Duck, Pheasant, Partridge, Quail, Goose
Foie Gras, in a Delicate Pastry Shell
Seafood Galantine, Gently Poached Scottish Salmon, Stuffed with a
White Fish & Scallop Boudin & Fines Herbs
Made-to-Order Savory Crepe Station
Warm Duck Confit with Hoisin Sauce
Butter Poached Lobster & Scallops with Sauce Newburg
Marinated Veggies & Cellophane Noodles with Ponzu Reduction
Mashers Martini Station - 3-Ways
Served in Martini Glasses - Choose 3
Cabernet Mash with Pancetta, Pearl Onions & Creme Fraiche
Saffron Mash with Bay Scallops & Roasted Red Pepper Coulis
Lobster Mash with Sautéed Maine Lobster, Corn, Basil Cream &
Chives
Purple Peruvian Mash with Pancetta, Roasted Garlic & Creme
Fraiche
Sweet Potato Mash with Cinnamon, Candied Pecans & Vermont

Maple Syrup
Yukon Gold Mash with Butter, Corn, Basil Cream & Chives
Mini Cuban Panini Station
Made to Order Hot Pressed Mini Sandwiches
Pasta Station
Imported Handmade Pastas Freshly Sautéed with Your Choice of
Shrimp or Chicken & Fresh Basil Pesto, Pomodoro Oreganatto
Vine-ripened Tomatoes, Basil & Fresh Mozzarella
Dim Sum & Sushi Chef Station
Steamed then Pan-Seared Gyoza with Aged Rice Wine Vinegar
Dipping Sauce:
Chicken & Water Chestnut
Vegetarian
Sushi Rolls Wrapped in Colorful Soy Wrappers with Ponzu Dipping
Sauce, Wasabi & Pickled Ginger:
Tuna, Asparagus & Pickled Daikon
Salmon, Cream Cheese & Chives
Pan-Seared Seafood Station
Hoisin-Glazed Maine Diver Scallops with Wakami Salad & Sesame
Blini
Hand Picked Blue Crab Cakes with Chipotle Remoulade
Quesadillas A La Plancha
Flat-Top Seared Housemade Quesadillas with Sides of Guacamole,
Pico De Gallo & Sour Cream
Pulled Slow-Cooked Beef Brisket & Monterey Jack Cheese with
BBQ Sauce
Andouille Sausage & Smoked Gouda with Avocado Mojito Sauce
Goat Cheese & Roasted Veggies with Chipotle Sauce
Roasted Molokai Pork Tenderloin
with Hula Sauce & Mini Buns
Rosemary Rubbed Baby Lamb Chops
with Sundried Cherry Demi-Glace
Seafood Shooter Bar
Shrimp, Mussels, Cherry Stone Clams on the Half Shell
Oysters - Pearl Point, Kumamoto, Fanny Bay, Quilcene, Pen Cove,
Wellfleet
Sauces - Tomatillo, Bloody Horseradish, Cocktail, Wine Vinegar
Mignonette
Jalapenos, Celery, Teardrop Tomatoes
Stoli - Citron, Pepper, Limonatta
Shrimp Display (\$2.50/shrimp, 4-5pp)
with Spicy Housemade Cocktail Sauce
Sliced Roast Tenderloin
with Horseradish Sauce, Dijon Mustard & Fresh Mini-Buns
Sliders Station
White-Castle Style Burgers with Thousand Island & Swiss
Pulled-Pork with Napa Cabbage Cole Slaw
Asian Chicken with Kim Chi Slaw & Hoisin Barbeque Sauce
Portobello Mushrooms with Roasted Red Peppers, Carmelized
Onions, Stone Ground Mustard
Standing Roast Prime Rib of Beef
with Au Jus & Horseradish Sauce & Fresh Mini-Buns
Flatbread Pizza Station
Lobster with Pesto
Pizza Bianco
Steak & Swiss w/ Horseradish
BBQ Chix with Onions
Peanut Butter & Banana
Primavera - All Veggies

Fête Catering & Ballroom Menus

Hoisin Duck
Mexican Pizza
Polenta 'Pizza' With Pancetta & Spinach
Prosciutto & Arugula w/ Shaved Parm
Asiago Cheese, Prosciutto, Fresh Figs & Truffle Oil
BLT
Cheeseburger
Chocolate Pizza
Fruit Pizza
Wheel of Baked Brie
with Pecans & Honey wrapped in Decorative Puffed Pastry served
with Sliced Baguettes, Crackers & Bread Sticks
Wonton Fish Taco Station
Minced Ahi with Wasabi Caviar & Sakimole
Snapper Ceviche & Fresh Lime
Pan-Seared Grouper with Housemade Guacamole, Sour Cream,
Chopped Onions & Salsa
Wonton Taco & Lettuce Cup Chef Station
Minced Ahi with Wasabi Caviar & Sakimole
Minced Chicken with Hoisin Sauce & Shredded Lettuce
Lime-Marinated Skirt Steak topped with Mango & Bermuda Onion
Salsa
Lamb Chop Chef Station
Rosemary Rubbed Baby Lamb Chop with Sundried Cherry
Demi-Glace
Classic Meat N Taters Station
Carved-to-Order Chipotle-Seared Flank Steak with Freshly Baked
Artisinal Bread Rolls & Adobo Mayonaise
Twice Baked-Stuffed Potatoes with Bacon, Butter & Chives with
Sour Cream on the Side
Sautéed Baby Green Beans Almondine
Baked Stuffed Brie Station
Baked Stuffed Brie with Sundried Tomatoes & Roasted Garlic
Warm Baked Brie Stuffed with Raspberry Jam Topped with Sweet
Pecans
NY Flatbreads, Sliced French Sticks & Fresh Fruit Display
Shrimp/Stone Crab/Tuna Station
Fresh Jumbo Gulf Shrimp Served with Homemade Cocktail Sauce
(3pp)
Large Stone Crab Claws with English Mustard Sauce (2pp)
Seared Rare Pepper Crusted Tuna with Wasabi Cream Sauce
Fabulous Fete Artisanal Cheese, Breads & Antipasto
A Fabulous Large Assortment of Boutique Cheeses Served with a
Variety of Breads, Hummus, Babaganoush, Salamis, Pita Bread,
Olives, Dipping Sauces, Nuts, Artichoke Hearts, Grapes, Vegetables
& More
Sophisticated Crudite
Artful Display with Various Dips
Ahhhazing Duck Station
Hanging Peking Duck Traditionally Prepared
Served with Scallion Brushes, Hoisin Sauce & Moo Shu Wrappers
Stir-Fried Asain Spring Vegetables
Chili Station
Home Style Chili with Southwest Corn Bread, Sour Cream,
Shredded Jack & Chop-Chop
Asian Station
Steamed then Pan-Seared Pork Dim-Sum with Aged Rice Wine
Vinegar Dipping Sauce
Panko Crusted Vegetarian Longboat Rolls with Ponzu Dipping

Sauce
Palermo Pad Thai with Fettuccine Noodles, Shrimp & Vegetables
with Spicy Tamarind-Peanut Sauce
Asian Chicken Sliders with Kim Chi Slaw, Hoisin BBQ & Scallion
Brush
Tuna Tartare Wonton Tacos - Minced Ahi with Wasabi Caviar &
Sakimole
Vietnamese Rolls - Fresh Rice Paper Rolls filled with Shrimp,
Chicken, Mint, Cilantro with Nuoc Cham Dipping Sauce
Chinatown Station
Classic Chinatown Egg Rolls with Hot Mustard & Sweet & Sour
Sauces
Crispy Shrimp with Stir Fried Egg Noodles, Rice Wine & Chili Paste
Fiery Orange Chicken with Sweet & Zingy with Scallions & Sake
PG's Special Vegetarian Fried Rice
Stir-Fried Vegetables
Carved Coriander Roast Lamb Leg
With Fresh Mint-Cashew Pesto & Naan Bread
Global Soul Station
Street Style Mole Chicken Enchiladas
Housemade Flatbreads - Lobster with Pesto, Primavera (All
Veggies), BBQ Chix with Red Onions
Roast Tenderloin Roll-Up with Tamarind Glaze
Pan-Seared Shrimp & Pork Dim Sum with Aged Rice Wine Vinegar
Dipping Sauce
Ahi Tuna Tartare Wonton Tacos with Wasabi Caviar & Sakimole

Fête Catering & Ballroom Menus

Salads

Fresh Hearts of Palm & Fresh Asparagus
White Truffle & Shallot Vinaigrette with Mussels & Lobster
Shanghai Chili Chicken Salad
Romaine, Crispy Wonton's, Julienne Tomatoes & Peanut Dressing
Sun Kissed Caesar Salad
Garnished with Fresh Citrus Segments
Insalata Mista
Field Greens Tossed, Julienne Tomatoes, Carrots & Cucumbers with White Balsamic Vinaigrette & Toasted Pinenuts
Salad of Spinach, Lobster, Shrimp, Artichokes & Fresh Hearts of Palm
Tossed with a White Truffle Tarragon Vinaigrette
Fresh Hearts of Palm & Lobster Salad
Tossed with a White Truffle Tarragon Vinaigrette
PG's Chopped Salad
Roma Tomatoes, Iceberg, Romaine, Cucumbers, Blue Cheese & Oregano-Garlic Dressing
Tomato, Basil & White Peach Salad
Thai Beef Salad
Apple & Arugula Salad
with Black Currant-Walnut Vinaigrette
Watermelon, Arugula & Feta Salad
with Fresh Mint Balsamic Vinaigrette
Grilled Asparagus & Fresh Hearts of Palm
with Shallot Vinaigrette
Petit Autumn Salad
Mesclun Greens with Walnuts, Sun-Dried Cherries & White Balsamic Vinaigrette
Thai Chicken Salad
Fresh Mango & Papaya
Roasted Beets & Mache Salad
with Walnuts, Roquefort & Jerez Vinaigrette
Salad Niçoise
with Ahi Tuna Confit, Haricots Vert, Fingerling Potatoes & Heirloom Tomatoes
Grilled Leek & Feta Salad
with Fresh Tarragon, Capers & Cider Vinegar Splash
Avocado, Mango, & Jicama Salad
with Micro Greens
Greek Composed Salad
Baby Mache, Australian Marinated Feta, Kalamata Olives, Roasted Artichoke Hearts, Heirloom Tomatoes, Toasted Croustade with Garlic-Oregano Drizzle
The Wedge
Clean Cut Wedge of Crisp Iceberg Lettuce served with Thousand Island, Balsamic Vinaigrette & Ranch Dressings
Diced Cucumber, Diced Tomatoes & Shredded Carrots
Crumbled Maytag Blue Cheese, Applewood Smoked Bacon Bits, Housemade Garlic Croutons
Spiced Watermelon & Feta Salad
Layers of Red & Yellow Watermelon with Sheep's Milk Feta with Spiced Watermelon Dressing
Lynn's Salad
Field Greens, Corn, Dried Cranberries, Sunflower Seeds, Grape Tomatoes, Cucumber, Shredded Mozzarella & Balsamic Vinaigrette

Polo Grill Chopped Salad
Romaine Lettuce, Kalamata Olives, Genoa Salami, Feta cheese, Chickpeas, Red Onion, Fennel, Tomatoes, Green Beans & Garlic Oregano Dressing
Polo Grill House Salad
Greens, Grape Tomatoes, Red Onion, Crumbled Blue Cheese & Cilantro-Lime Vinaigrette
Sliced Cajun Skirt Steak Salad
Romaine Lettuce, Crumbled Blue Cheese, tomatoes, Cucumbers, Olives with a Balsamic Vinaigrette
Grilled Chicken Breast Salad
Asparagus, Grapes, Bacon, Candied Pecans & Romaine Tossed in a Stone Ground Mustard & Honey Vinaigrette
Pear & Blue Cheese Salad
Field Greens, Dried Cranberries, Blue Cheese, Seasonal Pears & Dark Cherry Vinaigrette
Classic Caesar Salad
Roasted Garlic Croutons, Anchovy Fillets & Grated Parmesan Cheese
Caprese Salad
Layers of Fresh Mozzarella, Red & Yellow Tomatoes, Fresh Basil with Balsamic Reduction & EVOO Drizzle
Baby Vegetable Salad
with Butter Lettuce & Hazelnut Dressing Served with Demitasse of Roasted Butternut Squash Bisque & Pepitas
Chopped Market Salad
Green Market Vegetables, Red Wine Lemon Vinaigrette
Roasted Local Beet Salad
Dry Aged Ricotta, Organic Mâche, Spiced Candied Walnuts, White Balsamic
Five Lettuce Salad
Greens, Grape Tomatoes, Red Onion, Crumbled Blue Cheese & Cilantro-Lime Vinaigrette
3-Salad Station
Polo Grill Julienne Salad Romaine Lettuce, Kalamata Olives, Genoa Salami, Feta, Chickpeas, Red Onion, Fennel, Tomatoes, Green Beans & Garlic Oregano Dressing
Lynn's Salad
Field Greens, Corn, Dried Cranberries, Sunflower Seeds, Grape Tomatoes, Cucumber, Shredded Mozzarella & Balsamic Vinaigrette
Shanghai Chili Chicken Salad
Romaine, Crispy Wontons, Lemongrass Chicken & Spicy Peanut Dressing
Rocket Salad with Herb Seared Salmon
Arugula with Roma Tomatoes, Bermuda Onions & Warm Lemon Vinaigrette
Mr. Dickey's Salad
Fresh Spinach, Spiced Pecan, Crumbled Stilton & Pepper-Jelly Balsamic Vinaigrette
Angkor Chicken Salad
with Pink Apple, Nashi Pear, White Radish & Cashews with Nut & Chili Lime Dressing

Fête Catering & Ballroom Menus

First Courses

Fresh Rock Shrimp Sang Chow Bow
with Lettuce Cups
Miso Glazed Chilean Seabass
on Truffled Soba Noodles with Crispy Leeks
Soup Trio
Tomatillo Gazpacho with Avocado Puree
Poblano Corn Chowder with Grilled Shrimp
Lobster Bisque with Stilton Toasts
Hand Picked Blue Crab Cakes
with Celery Root Remoulade
Iron Seared Maine Diver Scallops & Wilted Frisée
Roasted Grapes & Verjus Broth
Absolute Marinated Salmon Ceviche
with Cucumber & Dill
Hoisin Glazed Maine Diver Scallops
with Wakami Salad
Pan Seared Fresh Foie Gras
with Mango & Ginger Beurre Blanc
Hoisin Glazed BBQ Ribs
Fresh Mango Relish
Lobster "Mac & Cheese"
Butter Poached Maine Lobster Tail, Creamy Lobster Broth,
Parmesan Tuile
Sweet Corn Soup
Florida Succotash, Pork Belly Croutons
Two-Taco Plate
Wonton Fish Taco with Wasabi Caviar & Sakimole
Papadum with Chicken Tandoori & Taboule
Sarasota Seafood Bisque Ca D'Zan
Fresh Snapper, Shrimp & Blue Crab
Fiery Jungle Red Curry
with Shrimp, Mussels, Grouper & Coconut Jasmine Rice
Cast Iron Roast Foie Gras
with Sauternes Green Grapes Veronique
Potato & Leek Soup
Tandoori-Style Seared Tuna
Tamarind-Marinaded, with Cucumber Yoghurt Dipping Sauce
Charlotte Harbor Crispy Soft Shell "BLT"
Celery Root Remoulade, King Farm Heirloom Tomato Concasse
Bad-Ass Real Texas Chili
No-Beans, Chopped (not ground) Beef
Plantain Tostada
With Hand Picked Crab Meat & Chipotle Remoulade
Pan Roasted Breast of Duck
with Porcini & Pomegranate Demi on Wilted Spinach topped with
Frizzled Leeks
Duck Liver Pate
with Cornishons & Whole Grain Mustard
Furikake Ahi Tatake
Tuna Sashimi with Wasabi & Ginger
Indonesian Seafood Panroast
Snapper, Mussels, Shrimp & Calamari with Coconut, Kaffir Lime &
Curry
Grilled Shrimp & Haricot Vert Salad
Fresh Hearts of Palm & Whole Grain Mustard Vinaigrette

Fête Catering & Ballroom Menus

Entrees

Madras Curry Shrimp Chow Mein
Chow Mein Noodles, Snow Peas, Shiitake Mushrooms, Julienne Tomato & Scallions
Crispy Pork & Pineapple
Wok Tossed Vegetables, Ginger-Soy Glaze & Jasmine Rice
Palermo Pad Thai
Fettuccine Noodles, Chicken, Shrimp & Vegetables with Spicy Tamarind-Peanut Sauce
Buddha's Wok
Spicy Stir-Fried Tender Vegetables, Tofu & Wide Rice Noodles
Linguine with Shrimp
Asparagus, Julienne Roma Tomato & Parmesan
Rigatoni with Spicy Sausage
Roasted Eggplant, Fresh Basil & Marinara
Paella a la Valencia
Snapper, Shrimp, Chorizo, Chicken, Shiitake Mushrooms & Saffron Rice
Sundried Cranberry Roast Pork Tenderloin
with Aged Balsamic
Short Rib "Osso Buco"
Braised in Coffee & Ancho-Chile Sauce
Hoisin Glazed Maine Diver Scallops
with Wakami Salad
Roasted Monkfish in Applewood Bacon
Spring Ramps, Mediterranean Olives & Warm Tomato Salad
Fettuccine
with Smoked Salmon & Snipped Chives
Roasted Split Main Lobster
Citrus-Chive Beurre Blanc
Moullard Duck 3 Ways
Paper Thin Moullard Duck Prosciutto, Confit Leg & Rare Breast
Grilled Auckland Apricots with Frizzled Orange Zest
Banana Leaf Mahi-Mahi
Sweet Soy Glaze & Coconut Risotto with Orange Pineapple
Roast Summerfield Farm Kobe Beef Sirloin
Porcini Pearà Sauce, Roasted Garlic Broccoli Rabe
Wok About Chicken
Kaffir Lime, Lemongrass, Yucca Chips & Jasmine Rice
Wok Charred Filet Mignon of Yellowfin Tuna
Cool Orange-Tamarind Glaze, Baby Bok Choy & Wasabi Mashed Potatoes
Grilled New Zealand Rack of Lamb
Sundried Cherry Demi Glace, Herbed Cous-cous & Grilled Asparagus
Thai Green Curry Grouper
Wok Tossed Vegetables, Kaffir Lime & Lemongrass
Pan Seared Native Snapper
Arugula & Warm Red & Yellow Tomato Salad
Three Citrus Glazed Wild Salmon
with Asparagus & Shiitake Risotto
Green Curry of Tiger Prawns
Kaffir, Lemongrass with Mango-Lime Salad & Coconut Jasmine Rice
Standing Roast Prime Rib of Beef
with Au Jus & Horseradish Sauce
Scaloppine Chicken Tandoori
Coconut Jasmine Rice & Tzatziki Sauce
Wheat Germ Strozapretti
with Spicy Tomato Olive Sauce
Wheat Germ Strozapretti
with Walnut Sauce, Arugula, EVOO & Ricotta Salata
Creole Spiced Shrimp Scampi
Julienne Carrots & Zucchini
Saag Murghi
Chicken Curry with Indian Condiment Selection (raisins, coconut, cashews, chutney)
Carved Prime Rib of Beef
with Horseradish Sauce & Au Jus
Gulf White Shrimp
with Barolo Marinara, Truffle Oil & Roasted Garlic
Sliced Roast Tenderloin
with Horseradish Sauce & Dijon Mustard
Grapefruit Glazed Dayboat Pompano
Fresh Hearts of Palm, Wilted Spinach & Roasted Red Bliss Potatoes
Pan Seared Line Caught Swordfish
Preserved Lemons, Olives & Confit Tomatoes
Sliced Tenderloin Campagnolo
Porcini, Tomato & Fresh Basil Demi-Glace
Grilled Broccolini & Roasted Garlic Mashed Potatoes
Pollo Rustica
Pan Seared Breast of Chicken, Roasted Apples, Capers, Sage & Pancetta
Porcini, Tomato & Fresh Basil Demi-Glace
Grilled Broccolini & Roasted Garlic Mashed Potatoes
Salt Crusted Roasted New York Strip
Creamed Morel Mushrooms & Aged Madeira on Toast with Rissole Potatoes
Olive Oil Poached Kodiak Island Halibut
with Housemade Shallot & Mango Marmalade
Hand-Carved Roast Tenderloin
Thick Sliced with Fresh Tarragon Bernaise, Wild Mushroom Risotto & Haricot Vert
Adana Kebab
Ground Lamb Flavored with Red Bell Peppers then slightly seasoned with Paprika & Grilled on Skewers
Mahi Mahi Amok
Steamed with Lemongrass, Khmer Spices & Coconut Cream wrapped in a Banana Leaf
Brick House Chicken
Lemongrass & Soy Marinated with Chinatown Fried Rice & Baby Bok Choy
Three Citrus Glazed Atlantic Salmon
Coconut Jasmine Rice & Wilted Spinach
Chili-Rubbed French Pork Chop
Apple & Peach Chutney, Hashed Brussels Sprouts & Soft Mascarpone Polenta
Colorado Rack of Lamb
Minted Balsamic Reduction, Soft Mascarpone Polenta & Broccolini
Pan Seared Native Grouper
Pesto Risotto, Fresh Tomato Ragout & Asparagus
Pan-Roasted Scallops
Brown Sugar Cure, Madeira Demi-Glace, Wild Mushroom Risotto & Asparagus
Vegetable Lasagna
Roasted Eggplant, Zucchini, Squash, Carmelized Onions with a Gazpacho Sauce

Fête Catering & Ballroom Menus

Pulled Pork Sliders
Served on Mini Buns with Nappa Cabbage Cole Slaw
Tilapia Provencal
Served with Tomatoes, Capers & Black Olives
Iron Skillet Seared Petit Filet
Shiitake Mushroom Hash, Pinot Noir Demi & Asparagus
Pan Roasted Scottish Salmon
Kaffir-Coconut Jasmine Rice, Sautéed Spinach & Kim Chi
Grilled Organic Chicken Paillard
Cucumber, Arugula & Flatford Swamp Farm Radish Ribbon Salad
Lemongrass-Roasted Range Chicken
with Asparagus Risotto & Broccolini
Pan Seared Native Grouper
Green Pea Risotto, Broccoli Rabe & King Ranch Heirloom Tomato Jam
Crispy Bahamian Lobster Tails
Asian Slaw, Red Bliss Potatoes & Honey-Mustard Sauce
Prime Dry Aged Bistro Strip
Herbed Pomme Frites, String Beans & Roasted Garlic-Thyme Butter
Fall Off The Bone Pork Ribs
with Tommy's Famous Rib Sauce
Ancho-Coffee Braised Short Rib Osso Buco
Mire Poix Vegetables & Soft Mascarpone Polenta
Breast of Chicken Milanese
Thinly Pounded & Breaded & Sautéed Breast of Chicken Finished with Lemon, Fresh Tomatoes & Arugula. Served with Grilled Broccolini & Garlic Mashed Potatoes
Baked Eggplant Parmigiana
Mozzarella, Ricotta, Reggiano, Basil & Toasted Bread Crumbs
Rosas Farms Organic Burger
with Your Choice of Cheese on a Pretzel Bun
Artisan Raised, 100% Grass fed, No Added Hormones, Never Antibiotics, Always Fantastic!
Grilled Applewood Bacon Wrapped Pork Loin
Hashed Brussels Sprouts, Mango Relish & Garlic Mashed Potatoes
Brown Sugar Cured Scallops
Madeira Demi-Glace, Wild Mushroom Risotto & Asparagus
Rosemary Grilled Sliced Breast of Chicken
Served with Lemon Vouvray with Garlic Mashed Potatoes & Brown Butter Grilled Asparagus with Pine Nuts
Hand-Carved Roast Sirloin
with a Bordelaise Sauce served with Wild Mushroom Risotto & Brown Butter Grilled Asparagus with Pine Nuts
Wild Striped Bass
with Soft Mascarpone Polenta, Broccolini, Artichokes, Capers, Lemon & Shallot
Pan-Seared Escolar
with Wild Mushroom Risotto, Grilled Asparagus & Fresh Basil Beurre Blanc
Free Range Chicken Two Ways
Pan Roast Lemongrass Chicken Breast
Yuzu & Mirin Thigh
Mitchell's Farm Baby Pac Choy & Coconut Jasmine Rice
Pan Seared Native Black Grouper
Mint Pasta, King Ranch Tomato Ragout & Broccoli Rabe
Prime NY Strip & '2 day' Oxtail Ragout
Butter Braised Celery, Palmetto Honey-Poached Cranberries, Natural Jus
Pomegranate Cured Duck Breast
Cauliflower Puree, Wilted Frisee, Russet Potato Linguine
Clams, Pancetta, Hot Chiles
Orecchiette
Sweet Sausage, Rapini
Spaghetti Alla Carbonara
Penne Puttancesca
Anchovies, Capers, Olives, Chiles, Roasted Tomato
Chicken Pot Pie
Cheddar Biscuit Top
Bacon Wrapped Meatloaf
Smashed Potato, String Beans, Mushroom Gravy, Onion Rings
Grilled Salmon
String Beans, Bacon, Baby Portobello, Tiny Potatoes
Pan Roast ½ Organic Chicken
Smashed Potato, Broccolini, Roasted Garlic Jus
Oven Roasted Shrimp Scampi
Wild Mushroom Risotto, String Beans
Lamb Schnitzel
Parmesan Crust, Tomatoes, Arugula Tiny Potatoes, Lemon
Pan Seared Snapper
Chickpeas, Curried Cauliflower, Roasted Red Pepper Tapenade
Polo Grilled 16oz Bone in Ribeye
Chimichurri Sauce, White Truffle Parmesan Frites, Broccolini
Miso Glazed Chilean Sea Bass
Lobster Consommé, Fresh Fennel, Carrots, Coconut Jasmine Rice
Pork Chop Kolbas
Sweet Potato Waffle, Roasted Brussels Sprouts & Savory Apple Cuder Syrup
6oz Petit Filet
Smashed Potato, Chinese Long Bean, Frizzled Leeks, Merlot Demi
Grilled Bahamian Lobster Tails
with Lemon-Butter
Boneless BBQ Chicken Thighs & Breasts
with PG's Famous BBQ Sauce
Creole Barbequed Shrimp
with Crusty Bread
Grilled Honey Chicken
Peach & Apple Chutney with Wild Rice & Baby Carrots
Crisp Paupiette of Sea Bass in a Barolo Sauce
Roast Rack of Pork
Hard Cider & Peach Butter with Soft Mascarpone Polenta
Grilled Tandoori Lamb
with Cucumber Mint Raita & Grilled Eggplant
Hot South Indian Chicken & Spinach Curry
Madras-Style, with Cardamom, Coconut & Fresh Curry Leaves
Garnished with Mango & Mint Chutney
Shao Xing Braised Palmetto Creek Farms Pork Belly
Thai Basil & Mint Pasta, Bok Choy, Chinatown Broth
Ancho & Coffee Rubbed Hanger Steak
Chorizo, Chimichuri, Boniato Puree
Braised Beef Short Ribs
tiny potatoes, roasted shallots, red wine sauce
Scaloppine of Veal Marsala
Cremini Mushrooms, Marsala Demi Glace, Wild Rice, Broccolini
Grilled Petit Filet
Roasted Garlic Mahers, Pinot Demi & Chinese Long Beans & Frizzled Leeks

Fête Catering & Ballroom Menus

Sides

Coconut Jasmine Rice
Hashed Brussels Sprouts
with Lemon & Poppy
Chilled Sesame Grilled Asparagus
Kicked-Up Wasabi Mashed Potatoes
Broccoli Rabe
With EXVOO & Roasted Garlic
Grilled Vegetable Platter
with Fresh Lemon Aioli
PG's Spicy Bar Nuts
Secret Recipe!
Edamame
Pan Salted
Pumpkin & Zucchini Risotto
Asparagus in Black Butter
White & Green Asparagus Salad
Shallot Mignonette
Oven Roasted Gold Potatoes
Roasted Garlic Cloves & Rosemary
Freshly Baked Artisanal Breads
with Whipped Butter
Roasted Artichokes-Aioli
Olive Oil & Lemon Aioli Dipping Sauce
Baked Spinach with Feta Cheese
Sautéed Asparagus
with Extra Virgin Sesame Oil & Toasted Pine Nuts
Vine-Ripened Tomatoes, Basil & Fresh Mozzarella
with Verjus Splash
Mediterranean Orzo
with Feta, Green Beans & Tomatoes, Lemon, Garlic & EXVOO
Fried Eggplant Salad
with Lemongrass & Shaoxing
Enginar
Fresh Artichokes braised in Lemon & Olive Oil, garnished with Dill & Fresh Green Peas
Bamya
Baby Okra baked with Fresh Tomatoes, Onions, Green Peppers, served with White Rice
Battered Onion Rings
Steamed Broccolini
Achiote Rice
with Chimichurri Sauce
Wild Mushroom Risotto
Seasoned Wedge Fries
Roasted Garlic Mashers
Asparagus with Garlic Butter
Sautéed Baby Green Beans
China Town Fried Rice
Crispy Frites
with Ketchup & Shaker of Parm on the Side
Molly K's Fried Mac & Cheese
Caribbean Slaw
with Fresh Ginger
Chilled Penne Salad
with Pesto
Roasted Red Bliss Potato Salad
Soba Noodles & Asian Spring Mixed Vegetables
Tossed with Wasabi-Mango Vinaigrette
Roasted Eggplant Towers
with Fresh Mozzarella, Roasted Red Peppers & Basil Steeped EXVOO
Grilled Artichokes
Olive Oil & Lemon Aioli Dipping Sauce
Twice Baked-Stuffed Potatoes
with Bacon, Butter & Chives with Sour Cream on the Side
Medley of Sautéed Baby Vegetables
Mexican Corn on the Cob
Slathered in Mayonnaise, Cotija Cheese, Powdered Chile Peppers & Lime Juice
Caramelized Onion Potato Gratin
Black Roasted Baby Vegetables
Red & Green Peppers, Squash, Carrots, Zucchini
Grilled Baby Corn Skewers
Black Butter & Salt
Chilled Mango
with Cracked Peppercorn
Housemade Southwestern Cornbread
with Butter
Asian Slaw
Rice Wine Vinegar, Ginger & Sesame Oil
Baked Stuffed Chard Leaves with Spring Garlic
Potatoes, Goat Cheese & Black Olive Vinaigrette
Spring Vegetable Risotto
with English Peas, Asparagus, Mint & Chèvre
Cole Slaw & Potato Salad
Ranchero Baked Beans
with Molassas & Smoked Bacon
Housemade Kettle Potato Chips
Herbed Cous-Cous
Papadums
in Baskets on the Tables
Freshly Baked Ciabiatta Bread
with PGB's Famous Dipping Oil

Fête Catering & Ballroom Menus

Dessert

Pastry Buffet
Assorted Pastries & Cookies with Salad of Fresh Seasonal Fruit & Berries
Homemade Pastry Buffet
Assorted Mini Tartlettes (fruit, chocolate)
Petite Fours
Mini Cheesecakes
Mini Chocolate Eclairs
Mini Napoleans
Chocolate Chip Cookies
Brownies
Swiss Cake Chocolate Dipped Roll Ups
Chocolate Dipped Strawberries
And More
Chocolate Fountain
with Fresh Fruit, Sponge Cakes, Marshmallows, Peanut Butter Cookies, Graham Crackers, Etc.
Salad of Fresh Fruits & Berries
with Freshly Snipped Mint
Cake Plating
with Fresh Berries
Dessert Flambe Station
Banana Crepes Flambe a la Orange
Original Key Lime Pie
Sliced Chocolate Ganache with Toffee Sauce & Raspberry Sauce
Fresh Berries with Snipped Mint
Dessert Trio
Sliver of Chocolate Ganache, Key Lime Tart & Scoop of Raspberry Sorbet Served with Fresh Berries & Mint
Fresh Strawberries Zabaglione
Sliced Chocolate Ganache with Toffee & Raspberry Sauces
Jaymie's Famous Tollhouse Ice Cream Sandwiches
Cheesecake Beignet
with Red Berry Sorbet
Warm Mango Tarte Tatin
with Ginger Ice Cream
Birthday Cake
Plated with Fresh Berries
Flavors & Design TBD (price subject to change based on specifications)
Mandarin Bananas Flambe
with Vanilla Bean Ice Cream & Candied Ginger
White Chocolate Cheesecake
with Fresh Berries & Mint
Almond Crepes Flambé
with Gran Marnier & Blood Orange Ice Cream
Baked Peaches
with Crumbled Amaretti & Fresh Raspberry Sauce
Banana Bread Pudding
Chocolate Pear Tart
Panko Crusted Fried Banana
Passed Mini Gelato Cones
Gourmet Cheesecake Pops
An inspired assortment of cheesecake pops including Cherry Pink Cashmere, Three Chocolate Tuxedo & Toffee Top Hat
Smorgasbord of Pies
Chocolate Pear Tart

Maple Pumpkin Pie
Pecan Pie with Kahlua & Chocolate Chips
Blue Ribbon Apple Pie
Flambe Station with Vanilla Bean Ice Cream
Bananas Foster
Cherries Jubilee
Ruskin Strawberries Flambe
Peach Melba
Chocolate & Fresh Fruit Sate
Skewers of Fine Housemade Chocolate Ganache & Seasonal Fruits & Berries Served from Pineapple Tops with Grand Marnier
Toffee, Dark Chocolate & Raspberry Dipping Sauces
The Slab
Chocolate & Vanilla Ice Creams Hand Blended-to-Order on a Cold, Marble Slab, with a Variety of Scrumptious Toppings
Classic Chocolate Lava Cakes
with Housemade Toffee & Fresh Raspberry Sauces
Chocolate Crème Brûlée
Garnished with Berries & Dark Chocolate Quill
Chocolate Tower
Rich Belgian Chocolate Mousse with Brownie Base
Warm Ginger Pear Crisp
Vanilla Ice Cream & Candied Pecans
Chocolate Croissant Bread Pudding
Bourbon Whiskey Caramel Sauce
Honey-Mascarpone Cheesecake
Draped in White Chocolate with Frangipan Crust & Candied Orange Zest
Freshly Baked Chocolate Chunk Cookies
Cupcake Tower
Individual Cream & Fruit Filled Cupcakes in Assorted Flavors
Cheese Cake Lollipops
White Chocolate Cheesecake with Chocolate Shell or Pistachio Crust
Chocolate Creme Brulee
Garnished with Berries & Dark Chocolate Quill
Cappuccino Cake
Chocolate Swirl Sponge Cake with Cappuccino Mousse
Baked Ginger Pear Crisp
Vanilla Bean Ice Cream & Candied Pecans
Chocolate Chip Bread Pudding
Garnished with Caramel Cream Sauce & Berries
Key Lime Calypso Tower
Key Lime Mousse Fenced with Dark Chocolate
Chocolate Mousse Tower
On Housemade Goey Brownie Base with Fresh Berries
Damon's Famous Ice Cream Sandwiches
Mink Chocolate Cookie, Vanilla, Chocolate Ice Creams on Freshly Baked Housemade Chocolate Chunk Cookies
Fresh Cherry Terrine
with Chocolate Peanut Brittle Tulle
Individual Kahlua Chocolate Fondue
Large Pineapple Slice (or 1/2 Coconut Bowl) Speared with Skewers of Fresh Fruit & Angel Food Cake & Centered with Hot Soy Milk Chocolate-Kahlua Fondue
Hazelnut Mascarpone Tiramisu
Cocoa Powder Dusted
Flourless Chocolate Cake

Fête Catering & Ballroom Menus

Summer Stone Fruit Clafouti
Fresh Berries & Vanilla Bean Ice Cream
The Ultimate Chocolate Fix
Sinful Housemade Chocolate-Filled Syringes - Double Chocolate, Chocolate Hazelnut, Chocolate Raspberry & Chocolate Mint
Chocolate Pots De Crème
with Fresh Berries & Whipped Cream
Godiva Dark Chocolate Creme Brulee
Topped with White Chocolate Shavings & Fresh Raspberries
Assorted Petit Fours
BDay Cake From Pastries by Design
Chocolate Cake - Tennis Barbie
Plated with Fresh Berries & Scoop of Vanilla Bean Ice Cream
Dessert Shooter
The Sundae, Carrot Cake, White Chocolate Caramel, Key Lime Mousse, Triple Chocolate Espresso, Amaretto Cheesecake, Fresh Fruit & Black & White Chocolate Mouse
Croquembouche
Papaya Flambe
with Coconut Ice Cream
Passed Mini Gelato Cones
Chocolate-Nutella, Pistacio, Vanilla Biscotti
Crispy Cheesecake Spring Rolls
White Chocolate Cheesecake
Mocha Hazelnut Cheesecake
Dark Chocolate Cheesecake
with Raspberry & Chocolate Dipping Sauce
Steamed Dark Chocolate Cheesecake
with Graham Cracker Crust, Fresh Berries & Freshly Whipped Cream
Mini Plated Dessert Trio
Death by Chocolate, Éclair & Amaretto Strawberry Cheesecake
Viennese Hour Dessert Buffet
Ultimate Chocolate Fix in Syringes
Housemade Tiramisu Shooters
Housemade Mini Cannolis
Italian Amaretti Cookies served from the Tin
Tartufo ~ Chocolate Covered Nutella Gelato & Raspberry Gelato
Dusted with Cocoa Powder served on Smoking Dry Ice
Mini Fruit Tartlettes
Petite Fours
Cheesecake Lollipops
Chocolate Dipped Strawberries
Jaymie's Fix
Chocolate Mousse, Chocolate Cake, Orange Scented Chocolate Sauce
Cajeta
Dulce De Leche Crepes with Coffee Ice Cream
Bourbon Flavored Pecan Pie & Small Chocolate Cowboy Hats (or boots)
with a Warm Apple Fritter, Vanilla Bean Ice Cream & Caramel Sauce
Dessert Buffet
Ultimate Chocolate Fix in Syringes
Pumpkin Pie Shooters
Smores Cookies
Mini Fruit Tartlettes
Petite Fours
Cheesecake Lollipops
Chocolate Dipped Strawberries

Fresh Peach Tart Tatin
with Vanilla Bean Ice Cream
Homemade Chocolates
Beignets du Monde
Topped with Powdered Sugar
Tommy Kobbler
Hot Fruit Cobbler Served with Vanilla Ice Cream
Smores
At Fire Pit - Hershey's Bars, Graham Crackers, Marshmallows - Sticks
Freshly Baked Smores Cookies
Fete Artisanal Cheese Course
An Assortment Boutique Cheeses with Sliced French Baguette
Chocolate Covered Strawberries
Housemade Chocolate Truffles
SRQ Peach Flan
LWR Blueberry Gelato, Caramel Tuile
Housemade Dessert Platters (one per table)
Flavor Assortment of Mini Cupcakes, Petit Fours, Chocolate Covered Strawberries, Housemade Truffles & Cheesecake Lollipops
Dessert Crepe Station
Almond Crepes Flambé with Gran Marnier & Blood Orange Ice Cream
Bananas Foster Crepes Flambé
Dulce de Leche Crepe Flambé with Kahlua
Chocolate Dessert Station
Mini Chocolate Pots De Crème with Fresh Berries & Whipped Cream
Crispy White Chocolate Cheesecake Spring Rolls with Chocolate Dipping Sauce
Ultimate Chocolate Fix - Sinful Housemade Chocolate-Filled Syringes (Double Chocolate, Chocolate Hazelnut, Chocolate Raspberry & Chocolate Mint)
Wedding Cake
Plated with Fresh Berries
Housemade Mini Dessert Display
White Chocolate Cheesecake Lollipops
Freshly Baked Mini Chocolate Chunk Cookies
Dark Chocolate Truffles
Milk Chocolate Dipped Strawberries

Fête Catering & Ballroom Menus

Lunch

Poached Organic Chicken
with Tomatoes, Olives & Green Beans
Herb Roasted Grouper Ratatouille
with Basil Steeped EXVOO & Jasmine Rice
Firecracker Grilled Alaskan Salmon
with Avocado & Arugula Salad
Grilled Halibut
with Mango -Serrano Pico
Indian Grilled Grouper
with Cucumber Relish
Beef & Watercress Stir-Fry
Curry Seared Bahamian Lobster
with Wilted Spinach & Shiitake Salad with Cauliflower Mashed Potatoes
Three Citrus Glazed Salmon
with Shiitake & Asparagus Risotto
Polo Luncheon
PG's Famous Bar Nuts
Insalata Mista
Sautéed Shrimp Scampi
Sliced Roast Tenderloin w/ Horseradish Sauce & Dijon Mustard Mini Rolls
Chilled Penne Salad with Pesto & Chicken
Sesame Grilled Asparagus
Sliced Chocolate Ganache with Toffee & Raspberry Sauces
Salad of Fresh Berries with Snipped Mint
Chicken Tarragon Salad
with fresh Pineapple & Spinach
Tandoori Chicken Salad
with Romaine & Mango
Crunchy Chicken Salad
with Shiitake Mushrooms, Spicy Sesame Dressing & Peanuts
Saffron Braised Filet of Snapper
with Courgette & Fennel Compote, Lime Preserve
Grilled Shrimp & Pineapple Skewers
with Walnuts, Roquefort & Jerez Vinaigrette
Chilled Penne Salad
with Pesto & Chicken
Poached Wild Salmon
with Fresh Dill & Dijon Sauce
Pan Seared Native Snapper
Tomato Gratin, Pancetta & Baby Spinach Salad with Pine Nut Relish
Cold Poached Wild Salmon
with Cucumber-Dill Raita Sauce
Italian Hoagie Boxed Lunch
Genoa Salami, Prosciutto & Provolone Cheese on a Hoagie Roll
Extra Virgin Olive Oil & Red Wine Dressing
Tomato & Fresh Mozzarella Salad
Apple or Orange
Dried Apricot-Pistachio Biscotti
Middle Eastern Boxed Lunch
Hummus, Tomato, Onion & Cucumber in Pita Bread
Tabouleh Salad
Moroccan Olives
Apple or Orange
Honey & Pine Nut Cookie

Southern Favorite Boxed Lunch
Southern Fried Chicken
Red Cabbage Cole Slaw
Homemade Biscuits
Apple or Orange
Chocolate Brownie
French Picnic Boxed Lunch
Ham & Brie with Mustard Butter on a Baguette
Apple-Celery Remoulade
Apple or Orange
Sablé Nantais
American Deli Boxed Lunch
Roasted Turkey Breast & Smoked Ham on a Croissant
New Potato Salad
Kosher Dill Pickle
Apple or Orange
Chocolate Chip Cookie
Vegetarian Boxed Lunch
Hummus, Sprouts, Tomato, Avocado & Carrot Julienne in Pita Bread
Tabouleh Salad
Apple or Orange
Homemade Magic Bar
Chicken Athena Boxed Lunch
Freshly Grilled Chicken Breast Wrap with French Feta Cheese, Roasted Red Peppers, English Cucumbers & a Sun Dried Tomato Aioli
Fresh Minted Fruit Salad
Jessica's Famous Heath Bar Brownie
Raspberry or Peach Iced Tea
Asian Bento Boxed Lunch
Lemongrass Grilled Breast of Chicken in Rice Paper Wrap with Julienne Asian Vegetables & Nuac Chom Dipping Sauce
Soba Noodle Salad ~ Red & Green Cabbage, Asian noodles, Red & Green Bell Peppers & Snow Peas with a Sweet Spicy Soy Cilantro Dressing
Fresh Minted Fruit Salad
Jessica's Famous Heath Bar Brownie
Ginger Iced Tea
Chopsticks
Chicago Hot Roast Beef
with Roasted Peppers, Giardiniera & Provolone on a Garlic Butter Baguette
Grilled Chicken Breast Wrap
Asparagus, Grapes, Bacon, Candied Pecans & Romaine Lettuce with a Stone-Ground Mustard & Honey Vinaigrette
Grilled Florida Mahi
Hoisin Glazed with Asian Slaw on a Pretzel Bun
House-Made Sirloin Burger
with Your Choice of Cheese on a Pretzel Bun
Smoked Turkey & Brie Wrap
With Raspberry Spread
Grilled Atlantic Salmon
Sweet & Spicy Slaw & Chinatown Rice
Chilled Asian Noodles & Lemongrass Grilled Chix
Wasabi-Mirin Dressing with Sugar Snaps & Pickled Daikon
Open-Face Tuna Melt
Tuna Salad on Sour Dough Bread with Sliced Avocado, Vine-Ripe Tomatoes & Jack Cheese

Fête Catering & Ballroom Menus

Grilled Cheese & Tomato
on Sour Dough Bread
B.L.T.
"Lacquered" Apple Wood-Smoked Bacon, Grilled Sour Dough Bread & Cilantro-Lime Mojito
Chipotle Seared Flank Steak Salad
Field Greens, Dried Cranberries, Blue Cheese & Dark Cherry Vinaigrette
Blackened Talapia
Served over Mixed Greens with Roasted Corn & Cilantro Lime Vinaigrette
Pannini Bar
Grilled Eggplant, Ricotta Salata & Greens
Mozzarella, Pesto & Roasted Radicchio
Pulled Pork Piled High with Smoked Chipotle Mayonnaise
French Baguette with Jambon Cuit & Butter
Chicken Paillard with French Tarragon Splash
Rosemary Roasted Tenderloin with Horseradish Sauce & Frizzled Shallots
Turkey Club
Oven Roasted Turkey, Garlic Aioli, Mixed Greens, Cranberry Chutney, Apple Wood Smoked Bacon, Roma Tomatoes on Sour Dough
Sirloin Ciabatta
Slow Roasted Sirloin, Arugala, Olive Oil, Roma Tomatoes, Onion Jam, & Garlic Aioli
Roast Chicken Sandwich
Slow Roasted Chicken Breast, Garlic Aioli, Mixed Greens, Haricot Vert, Roma Tomatoes, on Multi-Grain Bread
Seared Ahi Sandwich
Blackened Ahi Tuna, Cilantro Lime Vinaigrette, Mixed Greens, Jicama Slaw on Ciabatta
Black Forest Ham & Cheese
Black Forest Ham, Provolone & Gruyere Cheese, Dijon Mustard, on Sourdough
Spicy Peanut Coconut Noodles
with Ginger & Lime Vinaigrette, Asian Marinated Chicken & Portobello
Sliced Tandoori Breast of Chicken
On A Bed of Fresh Boston Bibb Lettuce with Vegetables, Mango, Dried Cherries, Candied Walnut & Sweet & Sour Vinaigrette
Rosemary Grilled Sliced Breast of Chicken
Atop Orzo with Feta, Green Beans & Tomatoes, Lemon, Garlic & Mediterranean Lemon Vinaigrette
Slow Roasted Chicken Panini
Garlic Aioli, Mixed Greens, Roma Tomatoes, Haricot Verts, Sliced Avocado & Gruyere on Focaccia
Roasted Alaskan King Salmon & Mandarin Rubbed Chicken Breast
Served with Flax Seed Risotto Cake & Sautéed Julienne Garden Vegetables
Glass Noodles with Lemongrass Grilled Chicken
Sugar Snaps, Sesame Seeds, Thai Basil & Frizzled Leeks
Crispy Chicken Chinois Salad
With Glass Noodles, Lime & Napa
Chow Chow Sesame Noodles with Hoisin BBQ Chicken
Snow Peas, Broccoli, Bamboo Shoots, Straw Mushrooms & Crunchy Sprouts

American Tuna Niçoise
Pole-Caught Certified Sustainable Albacore Tuna Niçoise
Olives, Egg, Haricot Verts, Petit Tomatoes, Red Onions, Potatoes & Balsamic Vinaigrette
Tamarind Roast Organic Chicken
Served with Lemongrass Cashew Noodles & Chilled Pea Shots with Spicy Crab & Mint
Atlantic Salmon
Mediterranean Orzo Salad, Green Beans & Pesto Dressing
Petit Filet & Frites
Herb Pomme Frites, Rocket Salad & Kalamata Aioli
Herb Roasted Chicken Breast
Roasted Yukon Potatoes, Arugula & Toasted Pine Nuts
Make Your Own Sandwich Board
Black Forest Ham, Oven Roasted Turkey, Applewood Smoked Bacon, Italian Meats, Provolone, American & Swiss Served with Dijon Mustard, Garlic Aioli, Mayonnaise, Sliced Tomatoes, Sliced Pickles, Lettuce, Hot Peppers & a Selection of Bread
Old School Reuben
House Cooked Corned Beef, Jarlsberg Swiss, Lager Kraut, Marble Rye, Thousand Island Dressing
The Polo Club
Garlic Aioli, Mixed Greens, Roma Tomatoes, Oven Roasted Turkey, Cranberry Chutney, Applewood Smoked Bacon, Gruyere, Multi-Grain Bread
Rosas Farms Organic Burger
Pretzel Bun, Your Choice of Cheese
Baked Ham with Honey Mustard Glaze & Rhubarb Chutney
Roast Beef & Swiss Wrap
with Thousand Island
Lobster Hot Dog
Served on a Mini New England Bun with Tarragon & Lemon Aioli & Stone Ground Mustard

Fête Catering & Ballroom Menus

Breakfast

Fete Breakfast

Spinach, Pancetta & Gruyere Quiche, Housemade Hash Browns, Freshly Baked Muffins, Smoked Salmon, Croissants, Bagels, Fruit Preserves, Cream Cheese & Butter, Sliced Fruits & Berries with Freshly Snipped Mint, Orange Juice, Coffee, Tea

Continental Breakfast

Freshly Baked Muffins, Smoked Salmon, Danish & Croissants, Pastries, Bagels, Fruit Preserves, Cream Cheese & Butter, Sliced Fruits & Berries with Freshly Snipped Mint, Orange Juice, Iced Tea, Coffee, Tea, Soda

Fete Brunch

Smoked Norwegian Salmon, Capers, Bermuda Onions, Tomato, Lettuce & Cream Cheese

Assorted Bagels

Elaborate Pastry Table to Include Freshly Baked Muffins, Housemade Cookies, Rugalach, Danish & Croissants, Fruit Preserves &

Butter

*Ultrathin Sweet & Savory Blintzes with Ricotta & Fruit Filling
Sliced Fruits & Berries with Freshly Snipped Mint
Frittata Station: Goat Cheese, Cheddar, Shiitake Mushrooms, Green Onions, Peppers, Tomato, Ham, Bacon & Salsa
Made to Order Grand Marnier French Toast with Maple Syrup & Whipped Cream*

Flat-As-A-Pancake Crabcakes topped with Poached Eggs, Orange Hollandaise Sauce

Saffron Poached Eggs in Brioche Cups with Fresh Coriander-Lime Hollandaise

Rosemary Roasted Baby New Potatoes or Applewood Smoked Bacon Hash Browns

Quiche

Spinach, Pancetta & Gruyere

Unique Brunch

Saffron Poached Eggs on Shiitake Mushroom Hash with Fresh Tarragon Bernaise

Avocado, Mango, & Jicama Salad with Micro Greens

Made to Order Grand Marnier French Toast with Maple Syrup & Whipped Cream

Frittata Station: Goat Cheese, Artichoke Hearts, Green Onions, Asparagus, Roasted Peppers & Tomato

Wheat Germ Strozapretti with Organic Basil Pesto

Housemade Dulce De Leche Crepes with Kaluah Creme Fraiche

Salad of Fresh Berries with Freshly Snipped Mint

Gourmet Cheesecake Pops ~ An inspired assortment of cheesecake pops including Cherry Pink Cashmere, Three Chocolate Tuxedo & Toffee Top Hat

Bagel Chip Canapé with Smoked Salmon

Chive Crème Fraiche & Caramelized Onion

Mini Croissant Sandwich

Maple Glazed Applewood Bacon, Eggs & Boursin

French Toast Crostini

Topped with Strawberries & Whipped Cream

Plated Breakfast

Spinach, Pancetta & Gruyere Quiche, Housemade Hash Browns, Applewood Smoked Bacon & Fresh Fruit

Breakfast

Scrambled Eggs with Mascarpone & Fresh Chives, Rosemary Roasted Baby New Potatoes & Fresh Fruit

Flat-As-A-Pancake Crabcakes

Topped with Poached Eggs, Orange Hollandaise Sauce

Plated Breakfast

Flat-As-A-Pancake Crabcakes topped with Poached Eggs ,

Applewood Smoked Bacon Hash Browns , Heritage Sausage Links & Fresh Fruit with Mint & Scrambled Eggs

Scrambled Eggs

with Mascarpone & Fresh Chives

Buttermilk Pancakes

Applewood Smoked Bacon

Housemade Hash Browns

Breakfast Buffet

Scrambled Eggs

Housemade Hash Browns

Canadian Bacon

Freshly Baked Muffins, Croissants, Bagels, Fruit Preserves, Cream Cheese & Butter,

Sliced Fruits & Berries

Breakfast Buffet

Spit-In-The-Eye Fried Eggs in/on Toast

Breakfast Sausages

Yogurtinis with Crunchy Granola

Sliced Fruits & Berries with Freshly Snipped Mint

Toast with Butter & Preserves, Freshly Baked Muffins, Housemade Cookies

Breakfast Buffet

Mini Croissant Sandwich with Maple Glazed Applewood Bacon, Eggs, & Swiss

French Toast Crostini Topped with Strawberries & Whipped Cream

Bagel Chip Canapé with Boursin Cream Cheese

Ultrathin Sweet & Savory Blintzes with Ricotta & Fruit Filling

Sliced Fruits & Berries with Freshly Snipped Mint

Breakfast Buffet

Omelet Station: Goat Cheese, Cheddar, Shiitake Mushrooms, Green Onions, Peppers, Tomato, Ham, Bacon & Salsa

Made to Order Grand Marnier French Toast with Maple Syrup & Whipped Cream

Rosemary Roasted Baby New Potatoes

Danish & Muffins

Sliced Fruits & Berries with Freshly Snipped Mint

Housemade Bagel Chips

with 3 Cream Cheese Blends

Fête Catering & Ballroom Menus

Kids Menu Items

Panko-Crusted Chicken Fingers
with BBQ Dipping Sauce
White-Castle Style Burgers
with Thousand Island
Smorgasbord of Thin Crust Pizzas
Woo-Woo Pizza - Shrimp, Lemongrass Chicken & BBQ Hoisin Sauce
Classic Pepperoni Pizza
Primavera Arosta Pizza - Vegetables
Thai Chicken Pizza
Cheese Pizza
Make Your Own Taco Time
Housemade Wonton Taco Shells or Soft Corn Tortillas
Mole Pulled Pork, Queso Fresco, Cheddar Cheese, Guacamole, Pico di Gallo, Jalepenos
Molly's Famous Fried Mac & Cheese
Belly-Buster Hot Dogs
Pasta with Marinara or Butter

Breaks & Snax

Going Green Break
Green Apples Slices, Key Lime Tarts, Green M&Ms & Crudites with Broccoli, Green Pepper & Celery with a Green Goddess Dipping Sauce
Red Rush Break
Red Apples Slices, Red Hots, Red Sugar Cookies & Sun-Dried Cranberries
Yellow Break
Bananas, Lemon Bars, Dried Pineapple, Lemon Heads & Assorted Spicy Nuts
Tea Sandwiches
Smoked Salmon on Raisin Nut Bread
Tuna Salad
Cucumber & Cream Cheese
Watercress
Tomato, Basil & Goat Cheese
Free Range Egg Salad with Chives
Arugula, Roasted Red Pepper & Goat Cheese
Curried Chicken Salad
**Sandwiches Are Served On Thin White Or Brown Bread Crusts*
Removed
Chocoholic Break
Chocolate Covered Strawberries, Ultimate Chocolate Fix, Chocolate Smores Cookies, Mini Chocolate Pots De Crème, Chocolate Candy

Additional

Rentals
A/V
Flowers
Band
DJ
Planning Services
Valet_

Fête Catering & Ballroom Menus

Duets & Choices

Choice Of (count must be given ahead of time):

Miso Glazed Chilean Sea Bass with Lobster Consomme, Fennel & Carrots

Bone-In Filet Mignon with Shiitake Mushroom Hash

Entree Pre-Ordered Choice Of:

Pan-Seared Native Snapper with Thai Green Curry Sauce

Wok Tossed Vegetables , Coconut Jasmine Rice, Kaffir Lime & Lemongrass

OR

Grilled Filet Mignon with Black Truffle Demi-Glace

Shitake Mushroom Hash & Sesame Asparagus

Surf or Turf

12 oz New York Strip with PG's Famous Steak Sauce, Fresh

Veggies & Baked Potato

OR

2 pound Bar Harbor Lobster with Fresh Veggies & Roasted Red

Bliss Potatoes

Entree Duet

Pan-Seared Native Snapper with Fresh Basil Buerre Blanc

Grilled Filet Mignon with White Truffle Demi-Glace

Shitake Mushroom Hash

Broccolini

Duet

Char Grilled 6 Oz NY Strip Steak with Demi-Glace

Panko Crusted Pan-Seared Tilapia

Shitake Mushroom Hash

Sauteed Baby Green Beans Tied with Sliver of Roasted Red Pepper

Bacon-Wrapped Meatloaf & Chile Fried Shrimp

Served with Roasted Garlic Mashers, Green Beans, Mushroom

Gravy & Chipotle Remoulade

Duet

Pan-Seared Native Snapper with Fresh Basil Buerre Blanc

Hand Carved Tenderloin with White Truffle Demi-Glace

Served with Shiitake Mushroom Hash & Brown Butter Asparagus

with Pine Nuts

Salt Crust Roasted New York Strip & Native Grouper

Creamed Shitake Mushrooms & Aged Madeira with Rissolle Potatoes & Asparagus

Duet

Pan-Seared Native Snapper & Hand Carved Tenderloin

Served with Creamed Shitake Mushrooms, Roasted Garlic Mashers

& Asparagus

Entree Duet

Skewer of Grilled Shrimp Brushed with Lemon Butter

Hand Carved Tenderloin with White Truffle Demi-Glace

Sauteed Asparagus with Extra Virgin Sesame Oil & Toasted Pine Nuts

Pumpkin & Zucchini Risotto

Entree Duet

Skewer of Grilled Shrimp Brushed with Lemon Butter (can change to fish if needed)

Hand Carved Tenderloin with White Truffle Demi-Glace

Medley of Sauteed Baby Vegetables

Wild Mushroom Risotto

Entree Duet

Kosher Teriyaki Chicken & Pineapple Brochette

Three Citrus Glazed Atlantic Salmon

Coconut Jasmine Rice

Medley of Sauteed Baby Vegetables, EXVOO & Fresh Lemon

Entree Duet (served)

Curry-Seared Chilean Sea Bass with Fresh Lemon

Pan-Roasted Organic Airline Breast of Chicken with Roasted Garlic Au Jus

Caramelized Onion Potato Gratin

Black Roasted Baby Vegetables (Red & Green Peppers, Squash, Carrots, Zucchini)

Filet Mignon & Grapefruit Glazed Pompano

with White Truffle Demi-Glace, Crispy Potato Basket, Filled with a Medley of Baby Vegetables

Entree Duet

Filet Charlemond

Pompano EnCroute with Scallop Mousse

Brabant Potatoes

Asparagus Meuniere

Entree Duet

Curry-Seared Chilean Sea Bass with Lemon Capers & Artichoke

Bottom

Hand Carved Tenderloin with White Truffle Demi-Glace

Roasted Garlic Mashers

Brown Butter Asparagus with Pine Nuts

Garnished with Edible Nasturtium Flower

India Entree Duet

Rack of Lamb with Mint & Onion Sauce

King Prawns in Saffron Almond Sauce

Masala Mashed Potatoes

Stir-Fried Okra with Dried Mango

Entree Duet

Skewer of Grilled Shrimp Brushed with Lemon Butter

Ancho & Coffee Rubbed Hanger Steak with Chorizo & Chimichuri,

Caramelized Onion Potato Gratin

Broccolini

Fête Catering & Ballroom Menus

Theme Packages

20's Old Hollywood Menu

Crudités
Shared at Table
Olives, Celery, Carrots, Radish Roses, Cornichon, Tomatoes
Brown Bread & Cream Cheese Sandwiches
Bowls of Spicy Nuts
Plates of Deviled Eggs

Brown Derby Cobb Salad

Finely Chopped Greens, Turkey Breast, Egg, Bacon, Tomatoes,
Crumbled Blue Cheese, Avocado, Chives & Classic French
Dressing.

Breast of Chicken Charlemagne

Stuffed with Artichokes & Brie served with Saffron Rice & Asparagus
or

Wild Salmon Veronique

Fresh Chervil, Grapes & Lemon Beurre Blanc with Parsley Potatoes

Individual Baked Alaska

Flamed & Paraded through Ballroom

50's/60's Menu

White Castle Burgers
Sweet & Sour Meatballs
Sticky-Spicy Chicken Drumsticks
Stuffed Mushrooms
Beer-Boiled Shrimp
Eggs ala Russe
Pigs in a Blanket
Oysters Rockefeller
Scallops Wrapped in Bacon
Shrimp Kabobs
B.L.T. Bites
Baby Corn Dogs
Beer Batter Shrimp
Blue Cheese Stuffed Mushrooms
Buffalo Shrimp Appetizers
Crab Stuffed Mushrooms
Deviled Crabs
Rumaki

Asian Dinner

Sushi Rolls
Vietnamese Rolls
Lobster Spring Rolls
Tuna Tartare Wonton Tacos
Indonesian Shrimp Sate

Shanghai Chili Chicken Salad

Hoisin Glazed Barbeque Ribs
Crispy Sweet & Sour Fish with Cucumber Salad
Hong Kong Pineapple Teriyaki Chicken
Shrimp Chow Mein
Asain Vegetable Stir Fry
Vegetable Fried Rice
Pan Seared Dim Sum - Shrimp & Pork Gyoza Steamed with Aged
Rice Vinegar Dipping Sauce
Madras Curry Shrimp Chow Mein - Chow Mein Noodles, Snow Peas,
Shiitake Mushrooms, Julienne Tomato & Scallions

Thai Beef & Noodle Salad

Mandarin Bananas Flambe with Green Tea Ice Cream

Thailand Station

Coconut Jasmine Rice
Pan-Seared Dim Sum - Pork & Prawn Gyoza Steamed then Seared
with Aged Rice Vinegar Dipping Sauce
Thai Chicken or Shrimp Stir Fried with Holy Basil (Gai Pad
Graprow) & Spicy Fresh Chillies
(http://www.templeofthai.com/recipes/basil_chicken.php)
Shanghai Chili Salad - Romaine, Crispy Wontons, Julienne
Tomatoes & Spicy Peanut Dressing
Vegetable Pad Thai
Saracha & Sambal Sauces Offered on the Side
Chopsticks
Traditional Thai Iced Coffee

Autumn Celebration

Celery Bisque with Stilton Toasts
Prosciutto with Figs & Aged Balsamic
Butter Lettuce, Persimmon, Feta, & Hazelnut Salad
Roasted Cauliflower & Radicchio Salad
Orecchiette with Spiced Duck Ragu
Grilled Pink Swordfish with Braised Endive
Slow Cooked Coq Au Vin
Coffee-Braised Short Ribs with Ancho Chile

Kosher Barbeque Buffet Dinner

Molé Chicken Taquitos
Warm Fish Taco with Yellow Tomato Salsa
Barbeque Buffet Dinner
Roast Kosher Adobo Chicken with Grapefruit & Shallot Vinaigrette
Baby Spinach Salad with Yellow Pear Tomatoes, Hearts of Palm,
Feta Cheese & Burnt Honey Ranch Dressing
Homemade Southwestern Cornbread & Dipping Oil
Ranchero Vegetarian Baked Beans
Grilled Vegetable Platter

Minted Fresh Fruit Salad

Baltics Menu

Bangers & Mash
Roasted Beet Borscht with Pumpernickel Croutons & Sour Cream
Potato & Cheese Pirogies (action station)
Gravlax on Crispy Salmon Skin
Pickled Herring Sushi Style
Vol au Vent of Finian Haddie

Bistro Latino

Mojitos
Sangria
Hand Picked Blue Crab Cakes with Chipotle Remoulade
Molé Chicken Taquitos with Mexican Crema & Enchilada Sauce
Snapper Seiche Tostadas
Chile Fried Shrimp with Chipotle Remoulade
Holy-Mole Chicken Wings
Pulled Pork Gorditas with Tomatillo Salsa
Street Style Red Chile Enchiladas with Zucchini, Aged Cheese &
Crunchy Garnishes
Avocado, Mango, & Jicama Salad

Fête Catering & Ballroom Menus

*Adobo Rubbed Pork Medallions - Torta de Calabacitas
Grapefruit Glazed Dayboat Pompano or Tipi Tapa Snapper with
Gallo Pinto*

*Seared Skirt Steak with Chipotle & Garlic
Mexican Rice with Fresh Corn & Frijoles
Achiote Rice with Pork Carnitas & Chimichurri Sauce
Baked Spinach with Queso
Tamalitos de Pollo
Papaya & Mango Flambé with Café con Leche Ice Cream*

*Carving Station
Carved Roast Beef Tenderloin with Horseradish Sauce
Fresh Baked Mini Rolls
Grilled Vegetables with Red Pepper Aioli*

*Chinatown Menu
Steamed Sesame Edamame on Tables*

*Hot & Sour Soup
Shiitake & Artichoke Wontons*

*Sticky Spicy Chicken Wings
Creamy Cilantro Dipping Sauce*

*Classic Chinatown Egg Rolls
Hot Mustard & Sweet & Sour Sauces*

*Hoisin Glazed BBQ Ribs
Mango Relish & Cilantro*

*Pork & Prawn Dim Sum
Steamed Gyoza with Aged Rice Vinegar Dipping Sauce*

*Firecracker Shrimp
Stir Fried Egg Noodles, Rice Wine & Chili Paste*

*General Tso's Chicken
Dried Red Chilies, Sesame Oil, Ginger & Dark Soy*

*Fiery Orange Chicken
Sweet & Zingy with Scallions & Sake*

*PG's Special Fried Rice
Pork & Shrimp with Wok Tossed Vegetables*

*Mongolian Ginger Beef
Thinly Sliced Flank Steak tossed with Broccoli, Peppers & Onions*

*Chow Mein
Chicken, Shrimp, Tofu or Pork with Stir Fried Vegetables*

*Cuban Wedding Menu Items
Lobster & Crab Coconut Ceviche
Habanero Chilies, Ginger & Lime Sorbet*

*Empanada de Verde
Spinach, Manchego Cheese & Artichoke Escabeche*

*Braised Oxtail Empanada
Panca Chile Empanada Dough, Cabrales Fondue, Truffled Pea
Greens & Roasted Shiitake Mushrooms*

*Royal Palm Dates
Almond-Stuffed Dates Wrapped in Bacon with Cabrales Bleu
Cheese*

*Havana Baked Oysters
Crispy Fried over Fufu (Mashed Sweet Plantains with Bacon),
Sautéed Spinach with Horseradish & Mint Sauce*

*Sancocho de Pollo
Coconut-Chicken Broth with Poached Chicken, Yucca, Carrots,
Cilantro, Green Peas & Lime Juice*

*Duck Raspado
Pomegranate Marinated Duck Breast & Jasmine Rice with Duck
Confit, Sherry Raisins, Scallions & Pine Nuts*

*Vaca Frita "Fried Cow"
Twice Cooked Crispy Skirt Steak with Onions & Cuban Oregano with
Tomato Escabeche*

*Lechon Asado
Crispy Skinned Pork with Garlic-Oregano Mojo, Black Beans, Lime &
Plantains*

*Beef Tenderloin
Churrasco Style with Grilled Asparagus, Jumbo Lump Crab Dressing
& Horseradish Chimichuri*

*Sugarcane Tuna
Coffee-Rum glaze, Malanga Fondue with Shrimp & Roasted Tomato
Escabeche*

*Black Beans & White Rice
Fried Sweet Plantains
Grilled Green Asparagus with Black Truffle Mojo
Yucca Fries with Mojo
Ajillo Spinach*

*Formal Donation Dinner 1
Herb Gnocchi with Zucchini & Niçoise Olives
Heirloom Tomato Medley with Aged Sherry Vinegar & EXVOO
Lobster Salad with Hazelnuts, Chervil & Haricots Vert
Tenderloin of Lamb with Garlic Braised Baby Artichokes
Mango Flambé with Pistachio Ice Cream*

*Formal Donation Dinner 2
Roasted Red Pepper Salad with Harissa
Indonesian Seafood Pan Roast
Micro Green Salad with Pumpkin Seeds
Grilled Spiced Lamb with Gingered Mint Pesto
Chai Pots de Crème*

*French Dinner
Tomato Pistou Tart Tatin with Crispy Rolls of Salsify with Prosciutto
& Parmesan
Cast Iron Roast Foie Gras with Sauternes Green Grapes Veronique
Scallop Quenelles Glaçage with Mushrooms & Caviar
Crisp Potato Wrapped Paupiette of Sea Bass in a Barolo Sauce
Short Ribs Bordelaise with Céleri Deux Façon
Caramelized Pineapple with Walnut Cake & Rum Sabayon*

*Garden Dinner Party
Couscous Salad with Watercress & Avocado
Crispy Sweet & Sour Fish with Cucumber Salad
Baby Spinach Leaves with Citrus Fruits & Crushed Pine Nuts
Hummus bi Tahini-Roasted Vegetables & Pita Chips
Vietnamese Rolls with Nuac Cham Dipping Sauce
Satay Shrimp with Green Papaya Salad*

Fête Catering & Ballroom Menus

Chicken Tangine with Green Herb Couscous & Sumac
Grilled Spiced Mini Lamb Chops with Mint
Roast Salmon with Preserved Lemon Chermoula
Grilled Snapper with Walnut-Pomegranate Dressing
Grilled Tuna with Cool Orange-Tamarind Glaze
Spicy Merguez with Onion, Tomato & Harissa
Indonesian Seafood Panroast with Mussels
Sauteed Zucchini with Tzatziki
Almond Roesti Potatoes with Goats Cheese
Roasted Artichokes-Aioli
Fried Eggplant Salad with Lemongrass & Shaoxing

Global Buffet

Shanghai Chili Chicken Salad
Buddah's Wok - Thai Vegetable & Noodle Stir-Fry
Crispy Sweet & Sour Fish with Cucumber Salad
Fried Eggplant Salad with Lemongrass & Shaoxing
Keema Kabobs ~ Lamb Kabobs with Sweet Tomato Chutney
Saag Murghi ~ Chicken Curry with Indian Condiment Selection
(raisins, coconut, cashews, chutney)
Baked Spinach with Feta
Coconut Jasmine Rice
Pork Carnitas with Achiote Black Beans & Chimichurri Sauce
Paella a la Valencia with Snapper, Shrimp, Chorizo, Chicken,
Shiitake Mushrooms & Saffron Rice
Seared Skirt Steak with Chipotle & Garlic (to be carved)
Papadums

Holiday Buffet

Carved-to-Order Roast Tenderloin w/ Horseradish Sauce & Dijon
Mustard
Roast Turkey with Pomegranate Gravy
Chestnut, Bacon, Dried Apple, & Corn Bread Stuffing
Double Cranberry & Dried-Cherry Sauce
Baked Ham with Honey Mustard Glaze & Rhubarb Chutney
Creole Spiced Shrimp Scampi
Green Beans Almondine
Mesclun Greens with Walnuts, Sun-Dried Cherries & White Balsamic
Vinaigrette
Spiced Whipped Sweet Potatoes with Brown Sugar
Butter Steamed Red Bliss Potatoes with Rosemary
Freshly Baked Mini Buns with Whipped Butter

Indian

Haldi Jhinga ~ CrispMarinated Shrimp
Keema Kabobs ~ LambKabobs with Sweet Tomato Chutney
Curried Beef Samosas
Sabzi Pakoras ~ Vegetable Pakoras
Jhinga Masala ~ Masala Scallops
Saag Murghi ~ Chicken & Spinach Curry with Coconut Rice & Indian
Condiment Selection
Honeyed Mango & Banana Flamb  e
Papadums

Island Interlude Menu

Iced Jumbo Shrimp with Tropical Cocktail Sauce - cold
Furikake Ahi Tatake - cold
Roasted Macadamia Nut Mahi Mahi in Lobster Butter Sauce - chafer

Luau Sweet & Sour Chicken Long Rice - wok
Soba Noodles & Asian Spring Mixed Vegetables Tossed with

Wasabi-Mango Vinaigrette - cold
Chilled Sesame Grilled Asparagus - cold

Kona Grilled Lobster Tails - bbque
Szechuan Spiced Baby Back Pork Ribs - bbque
Fiery Orange Peel Tenderloin with Maui Slaw - carved
Shanghai Chili Salad - cold

Macadamia Nut Brownies - cold
Coconut Bread Pudding - kitchen oven
Mandarin Bananas Flambe with Vanilla Bean Ice Cream - burner
Salad of Fresh Tropical Fruits & Berries - cold

Italiano Station

Choice of:
Strotzapretti and/or Bowtie Pastas
Mushroom Pistou and/or Housemade Pesto
Rock Shrimp and/or Grilled Chicken
Diced Tomatoes, Shaved Parmesano Reggiano
Vine-ripened Tomatoes, Basil & Fresh Mozzarella
Sun Kissed Caesar Salad Garnished with Fresh Citrus Segments
(possibly cut)
Freshly Baked Garlic Ciabatta Bread

Korean Dinner & Demo

Korean-Style Tuna Tartar
Tea-Smoked Ocean Trout with Spring Onion Cake
Salad of Pulled Soy Chicken, Sea Scallops & Kim Chee Cucumber
Bulgogi Roast Tenderloin with King Prawn Dumplings, Korean
Noodles & Fragrant Broth
Saki-Mango Sorbet with Minted Berries

Mexican Station

Street Style Red Chile Enchiladas with Zucchini, Aged Cheese &
Crunchy Garnishes
Achiote Rice with Pork Carnitas & Chimichurri Sauce
Seared Skirt Steak with Chipotle & Garlic & Freshly Baked Mini-Buns

Medieval Supper

Passed at Cocktail Hour:
Baked Oysters with Crabmeat Gla  age
Skewered Bangers with Mint
Angels on Horseback - Mango-Stuffed Bacon Wrapped Dates
Sheppard's Pie Spoons
Fish on Chips

Family Style Supper (presented as 2 courses):

Baked Breads
Herb & Flower Salad with Verjus Vinaigrette
Seven Hour Gigot of Lamb    l'Ancienne OR Braised Pork in Ale with
Figs
Stewed Chicken Lady Veronique with Almonds & Grapes OR
Gressingham Duck Breast with Rhubarb Sauce OR Roast Turkey
Legs with Pomegranate Gravy
Brook Trout with Mushrooms & Leeks
Tart of Spinach OR Fried Broad Beans
Boiled Small New Potatoes

The Queen's English Trifle

Mediterranean Buffet

Tomato & Mozzarella Caprese with Basil & Balsamic Vinaigrette
Grilled Asparagus & Fresh Hearts of Palm with Shallot Vinaigrette

Fête Catering & Ballroom Menus

Wheat Germ Strozapretti with Spicy Tomato Olive Sauce
Swordfish Nicoise with Fresh Thyme, Calamata Olives, Peppers,
Tomatoes & Lemon Zest
Keema Kabobs ~ Lamb Kabobs with Sweet Tomato Chutney
Chicken Scaloppine with Porcini, Radicchio & Prosciutto
Roasted Artichokes-Aioli
Mediterranean Pork with Artichokes, Almonds & Olives
Paella a la Valencia with Snapper, Shrimp, Chorizo, Chicken,
Shiitake Mushrooms & Saffron Rice
Fresh Baked Ciabatta Bread with PG's Famous Dipping Oil

Modern Irish Dinner

Selection of Irish Farm house Cheeses (Bountiful Display)
with Walnut & Raisin Bread

Passed Hors D'Oeuvres
Prosciutto & Asparagus in Phylo
Bruschetta of Oak Smoked Salmon & Brie Cheese with Black Olives
Sausage Stuffed Mushrooms
Cottage Pie Asian Spoons

Dinner Buffet/Stations

Three Citrus Glazed Wild Irish Salmon
Stuffed Quail with Roasted Hazelnut Dressing
Roast Loin of Lamb with Curry Roasted Root Vegetables
Guinness Braised Pork Butt with Chive Champ & Mustard Shallot Jus
Sautéed Kale with Irish Bacon
Irish Soda Bread
Apple & Blackberry Crumble

Moroccan Buffet Dinner

Marrakech Chicken
Simmered in Saffron, Cinnamon, & Ginger with Picholine Olives &
Preserved Lemons, Cilantro & Parsley
Tuna Balsamico

Grilled Sushi-Grade Tuna, Roasted Tomato&d Balsamic Glaze
Served with Roasted Eggplant & Potato Hash

Grilled Swordfish

Skewered Kebobs, Olive, Lemon & Anchovy Butter

Seven Hour Leg of Lamb Provençal

Roasted then Braised in Red Wine with Roasted Garlic & Herbs de
Provence

Couscous with Dates & Seven Vegetables
Moroccan-Spiced & Scented Vegetable Broth with Chick Peas &
Hardboiled Eggs

Green Basmati Rice with Pinenuts

Casablanca Salad

Rocket Arugula, with Zaatar Leaves in a Tangy Pomegranate
Dressing, topped with Grilled Halloumi Cheese

New Orleans

French 75 Cocktail
Hurricane Cocktail

Scallops in Gumbo Sauce

Grilled Andouille Sausage with Creole Mustard
Oysters Bienville

Creole Barbequed Shrimp with Crusty Bread

Swordfish in Hot Fanny Sauce
DirtyRice & Creamed Spinach

Bananas Foster

Old South

Chilled Cajun Spiced Shrimp on Southern Style Fried Green
Tomatoes with Devilled Eggs & Remoulade Dressing
Devilled Crabcakes with Cajun Tarter Sauce (passed)
Delux Meatloaf Balls with Cabernet Mushroom Gravy (passed)
Truffled Lobster Corn Dogs with Whole Grain Mustard Soubise
(passed)
Pan Seared Catfish with Sweetwater Shrimp & Corn Succotash
(station)
Charleston Chicken & Sausage with Red Rice (station)
Mini Pulled BBQ Pork Sandwiches with Sweet & Sour Onions &
Cucumbers (station)
Banana's Foster (station)

Passover

Matzoh with Sundried Cherry & Pecan Haroseth
Salmon Gefilte Fish with Parsley-Horseradish Mayonnaise
Stage Deli Matzoh Ball Soup
Braised Beef Brisket or Chicken with Rosemary, Shallots & Red
Wine
Matzoh Meal Polenta
Carrot & Apple Tsimmes
The Ultimate Flourless Chocolate Cake

Philidelphia Night Menu

Philadelphia Cream Cheese & Artichoke Wonton Tortelloni
Smoked Salmon Quesadillas with Warm Tomatoes & Arugula
Grilled Vegetable Platter
Antipasto with Mixed Greens, Prosciutto, Genoa Salami, Provolone
Cheese, Tomatoes, Red Onions & Black Olives
Chop Chop Salad with Oregano Dressing, Cucumbers, Tomatoes &
Crumbled Blue
Seared Line Caught Atlantic Halibut with Broccoli Rabe & Myer Lemon
Philly Cheese Steak with Fried Peppers, Onions & Provolone
Hoagie with Turkey, Provolone, Olive Oil, Lettuce, Tomatoes,
Onions, Hot Peppers & Seasoning
Rigatoni with Spicy Italian Sausage, Fresh Basil, Roasted Garlic &
Parmigiano Reggiano
Cheese Fries
White Chocolate Cheese Cake

Pizzas/Flatbreads Gone Wild (Thin Crusts)

Lobster with Pesto
Steak & Swiss w/ Horseradish
BBQ Chix with Onions
Peanut Butter & Banana
Primavera - All Veggies
Hoisin Duck
Mexican Pizza
Polenta 'Pizza' With Pancetta & Spinach
Prosciutto & Arugula w/ Shaved Parm
BLT
Cheeseburger
Chocolate Pizza
Fruit Pizza

Fête Catering & Ballroom Menus

South African Station

Frikkadels - Pork & Coconut Meatballs with Mango Chutney
Peri Peri Chicken Skewers
Cape Town Grilled Shrimp
Crispy Plantains with Scallops
Biltong Spiced Beef Jerky
South African Lamb Sosities - kebabs with a unique flavor

Southwest Fajitas/Tacos

Warm Soft Flour Tortillas
Wonton Tacos
Seared Strips of Garlic-Lime Chicken & Chili Beef
Pan-Seared Grouper
Sauté Peppers & Onions with Cilantro
Fresh Tomato Salsa, Homemade Guacamole, Shredded Monterey Jack Cheese, Chopped Onions, Sour Cream
Five Lettuce Salad with Greens, Grape Tomatoes, Red Onion, Crumbled Blue Cheese & Cilantro-Lime Vinaigrette
Street Style Red Chile Enchiladas with Zucchini, Aged Cheese & Crunchy Garnishes

Spanish/Tapas

Chorizo & Pimientos del Piquill o~ Chorizo & Roasted Peppers
Mushrooms Sautéed with Parsley Garlic Sauce
Grilled Fillets of Salmon Served with Green Olive Relish & Sliced Baguettes
Pinchos de Pollo ~ Marinated & Grilled Skewers of Chicken with Orange & Mint Aioli
Tortilla Española ~ Caramelized Onion & Potato Spanish "Frittata"
Pan Seared Prawns in Garlic Sauce
Calamari & Pepper Salad
Albondigas España ~ Spanish Meatballs in Garlic & Almond Sauce
Potato Croquetas with Saffron Aioli
Bunuelos de Bacalao-Salt Cod Fritters with Aioli
Paella a la Valenciana with Shrimp, Mussels, Clams, & Snapper
Manchego con Membrillo ~ Manchego with Quince Paste
Polo al Chilindron, Navarah Braised ~ Chicken with Peppers, Peprika & Brandy
Corazon de Alcachofa ~ Grilled Artichoke Hearts & Asparagus with Sea Salt & Balsamic Vinaigrette
Ensalada De Vegetales ~ A Selection of Seasonal Grilled Vegetables Marinated with Sherry Vinaigrette

Sweet Potato Queens Menu

Dixie Shrimp & Tasso Etouffee, Rosemary Jus & Soft Polenta
Queen Pecan's Spinach Salad, Apples, Raisins, Mini Marshmallows & Ginger Vinaigrette
Bitchy Snapper with Crabby Sweet Potato Hash, Never Mind the Vegetables & Motor-Home Meuniere Sauce
Extra Padding Bread Pudding
Sexy Vanilla Essence & Redneck Rum Sauce

Thanksgiving Buffet

Roasted Butternut Squash Bisque (served)
Roast Turkey with Pomegranate Gravy
Chestnut, Bacon, Dried Apple, & Corn Bread Stuffing
Double Cranberry & Dried-Cherry Sauce
Baked Ham with Honey Mustard Glaze & Rhubarb Chutney
Crispy Duck Breasts with Pear & Green Peppercorn Sauce
Green Beans with Grape Tomatoes

Wild Mushrooms with Chestnuts & Thyme
Butter Lettuce, Persimmon, Feta, & Hazelnut Salad
Spiced Whipped Sweet Potatoes with Brown Sugar Butter
Steamed Red Bliss Potatoes with Rosemary

Tuscany

Figs & Prosciutto
Cold Steamed Mussels with Marjoram Pesto
Pan Fried Scallops with Romaine & Fava Bean Vinaigrette
Celery Root Slaw
Grilled Eggplant Salad
Grilled Portobello Mushrooms with Parsley & Tomato Salad
Fennel Pear & Arugula Salad
Halibut Poached in Olive Oil with Tapenade
Tuscan Minestrone
Rigatoni with Duck Confit Ragout
Penne alla Puttanesca
Veal Bolognese with Pappardelle
Farfale with Gorgonzola, Walnuts & Spinach
Black Cod with Lemon & Charred Rosemary
Grilled Organic Chicken with Confit of Lemon & Garlic
Grilled Scallops with Warm Pancetta & Leek Salad
7 hour Braised Leg of Lamb with Red Cabbage & Port
Osso Buco with Gremolata & Soft Mascarpone Polenta
Caramelized Root Vegetables
Stuffed Artichokes

Vegetarian

Marinated Raw Fennel Salad
Radishes, Carrots, & Spring Greens
or
Blanched New Asparagus with Organic EXVOO
Lemon & Cracked Pepper

Leek & English Pea Soup
Chervil Oil & Roasted Tomato Crostini
or
Red Lentil & Eggplant Ragout
Lemon Aioli & Mint

Baked Stuffed Chard Leaves with Spring Garlic
Potatoes, Goat Cheese & Black Olive Vinaigrette
or
Curry Roasted Root Vegetables
Fennel Pollen, Oranges & Carnoroli Rice
or
Warm Mushroom Pancake with Caramelized Onions
Summer Berries & White Cheddar Toast

Strawberry-Citrus Short Cake
or
Brown Butter-Cherry Clafoutis
or
Jaymie's Chocolate Insanity

Wedding Dinner Station

Carved to Order Rack of Lamb with Sundried Cherry Demi-Glace
Pan Seared Native Snapper with Warm Red & Yellow Tomato Salad
Madras Curry Shrimp Chow Mein - Chow Mein Noodles, Snow Peas, Shiitake Mushrooms, Julienne Tomato & Scallions
Shanghai Chili Chicken Salad - Romaine, Crispy Wontons, Julienne

Fête Catering & Ballroom Menus

Tomatoes & Peanut Dressing

Grilled Vegetable Platter with Red Pepper Aioli

Rosemary Roasted Potatoes

Winemaker's Dinner

Roasted Artichoke & Grilled Prawn Salad

Shaved Reggiano, Lemon & EXVOO

Pan Seared Chatham Codfish

Sweet Corn & Smoked Bacon Risotto with Basil-Truffle Oil

Cumin Dusted Veal Porterhouse

Grilled Eggplant & Pomegranate Rosemary Glaze

Fete Artisanal Cheese Course

Cracked Nuts, Preserved Kumquats & Sliced Baguette

Sliced Chocolate Ganache

Housemade Toffee Sauce & Raspberry Drizzle

with Fresh Berries & Vanilla Bean Ice Cream

Meat 'n Potatas with a Twist Station

Masher Martinis Served in Martini Glasses

Cabernet Mash with Pancetta, Pearl Onions, & Creme Fraiche

Saffron Mash with Bay Scallops & Roasted Red Pepper Coulis

Rosemary Rubbed Baby Lamb Chops with Sundried Cherry

Demi-Glace

Pear & Blue Cheese Salad with Field Greens, Dried Cranberries,

Blue Cheese, Seasonal Pears & Dark Cherry Vinaigrette

Cattleman's Platter

Slow-Smoked Texas Beef Brisket Brushed with TK's Masterpiece Sauce

Dry-Rubbed All White Chicken with Spicy Hickory Mop

King Ranch Creamed Corn

Tater Tots with Jalapeno Marmalade

Collard Greens

Jamaica Me Crazy Station

Carved to Order Jerked Pork Loin

Mashed Plantains with Bacon & Onion

Island Fruit & Mixed Green Salad with Crushed Cashew Nuts

Scotch Inspired Dinner

Hors d' Oeuvres

Sheppard's Pie Spoons

Oysters Gratin with Smoked Bacon

Peppered Foie Gras Toast

Roasted Veal Sweetbreads

Garlic Confit, Beet & Horseradish Relish

Dalmore 12

Three Citrus Glazed Pompano

Wilted Spinach & Fresh Hearts of Palm

Laphroaig 10

Marrow Bone-In Fillet Mignon

Sage Roasted Root Vegetables, Truffle Jus & Aged Vinegar

Laphroaig 15

Bittersweet Chocolate Crème Brûlée

Whiskey Cinnamon Crème Anglaise

Laphroaig 30

Authentic Chinese/Taiwanese Dinner

Passed Hors D'Oeuvres:

Chicken & Herb Potsticker Spoons with Mint-Chili Sauce

Crispy Lobster Spring Rolls with Nuac Cham Dipping Sauce

8-Course Dinner Menu, Served Family-Style:

1) Double boiled chicken & crab with ginseng soup

2) Crispy Frogs' Legs with Spicy Salt

3) Fried Udon with Zucchini, Shrimp & Shredded Pork flavored with Curry

4) Wok-Fried Prawns with Dried Chili & Shallots

With Side of Sautéed Broccoli with Beancurd & Black Bean Sauce

5) Wok-Fried Chicken Fillet with Sesame in Lemon Sauce

With Side of Steamed Eggplant with Garlic

6) Steamed Whole Grouper with Spiced Lime Sauce & Garlic

With Side of Fried Rice with Lobster & Seafood

7) Tommy K's Ah-Mazing Roast Duck with Happy Buns, Scallions & Hoisin

8) Sichuan Style Sautéed Beef Tenderloin Strips with Vegetables

Other Possible Dishes:

Chinese Char Siu Grilled Lamb Chops

Simmered Beef Ribs with Eggplant in Garlic Sauce

Simmered Chilean Sea Bass Fillet with Ginger & Spring Onions

Traditional Thanksgiving Buffet

Roast Turkey with Grandma's Gravy

Chestnut, Bacon, Dried Apple, & Corn Bread Stuffing

Double Cranberry & Dried-Cherry Sauce

Baked Ham with Honey Mustard Glaze

Green Beans Amondine

Polo Grill House Salad

Peasant Corn Casserole

Mashed Sweet Potatoes with Marshmallow Crust

Turkish Station

Lamb Shish Kebap

Rice Pilaf with Chick Peas

Roasted Eggplant Puree (Hunkar Begendi)

Egyptian Station

Ful Mudammas (Broad Beans in Sauce)

Fried Fish with Potatoes

Okra

French Desserts Station - Oui, Oui!

Made-to-Order Crepes Suzette

Mini Napoleans

French Cookies

Coffee

Churrasco - Brazilian Steakhouse Station

Slow Roasted & Perfectly Seasoned Cuts of Bisteca, Lamb &

Sausages on Sword-Like Skewers

Hearts of Palm Salad with Molho Apimentado

Brazilian Cheese Bread

Brazilian

Brazilian Chicken Baked in White Wine, Pineapple, Cilantro & Tomatoes

Snapper Moqueca Pan Roasted Florida Snapper, Finished in a Coconut & Ginger Broth

Fête Catering & Ballroom Menus

Salada de Xuxu Orange, Chayote, Romaine, Red Onions, Black Olives, Garbanzo Beans, Chopped Parsley & Spanish Olive Oil
Feijoada Traditional Brazilian Stew with Pork, Beans & Rice
Salpacio Salad with Grilled Chicken
Crispy Hot Polenta

Cuban Station

Vaca Frita "Fried Cow"
Twice Cooked Crispy Skirt Steak with Onion & Cuban Oregano with Tomato Escabeche
Sancocho de Pollo
Coconut-Chicken Broth with Poached Chicken, Yucca, Carrots, Cilantro, Green Peas & Lime Juice
Black Beans & White Rice
Fried Sweet Plantains
Ajillo Spinach

Spyder Broussard's Low Country Shrimp Boil

Mr. Dickey's Salad ~ Fresh Spinach, Spiced Pecan, Crumbled Stilton & Pepper-Jelly Balsamic Vinaigrette
Gumbo "Ya Ya Acadian with Popcorn Rice
Crawfish Corn Dogs with Honey Mustard
Billeaud's Famous Louisiana Boudin
Central Grocery Style Muffulettas
Zatarain's Boiled Shrimp with Sweet Corn & Andouille Sausage, Pearl Onions, Tiny Red Potatoes with Melted Butter, Remoulade, Cocktail Sauce & Lemon
Soft Shell & Oyster Po Boy Sandwiches (Fully Dressed or Naked), Cornmeal Crusted in Italian Hogie Roll with Shredded Lettuce, Sliced Tomato & Tartar Sauce
Cornmeal Fried Catfish with Old School Tartar Sauce
Bad-Ass BBQ Beef Brisket Sliders
Southern Deep Fried Chicken
Cole Slaw, Potato Salad, Biscuits & Butter
Beignets du Monde
Tommy 'Kobbler' & More
Sweet Tea, Lemonade & Soda

Luau Buffet

Island Fruit, Mango, Mixed Green Salad with Crushed Cashew Nuts
Freshly Baked Artisanal Breads with Whipped Butter
Coconut Breaded Shrimp with Tamarind Ginger Sauce
Adobo Rubbed Pork Medallions
Crispy Chicken & Pineapple
Banana Leaf Mahi Mahi with Sweet Soy Glaze
Grilled Vegetable Platter with Fresh Lemon Aioli
Fried Green Plantains with Whipped Cream Cheese
Coconut Jasmine Rice

Italian-Inspired Buffet

Fresh Baked Ciabatta Bread with PGB's Dipping Oil
Sun-Kissed Caesar Salad Garnished with Fresh Citrus Segments
Linguine & Rigatoni Pasta Served with your Choice of Grilled Chicken or Sauteed Shrimp,
Sliced Flank Steak Campagnolo with Porcini, Tomato & Fresh Basil Demi-Glace
Fresh Tomato Provencal Sauce or Classic Alfredo Sauce
Flank Steak
Roasted Eggplant Towers with Fresh Mozzarella, Roasted Red Peppers & Basil Steeped EXVOO
Roasted Artichokes Aioli

Jewish Holiday Buffet

Traditional Smoked Whitefish Terrine (Whitefish Salad) with Dill Raita served back in the Skins
Bagels (Plain & Everything) with Thinly Sliced Smoked Nova Scotia Salmon
Capers, Bermuda Onions, Chopped Eggs, Tomato, Lettuce & Cream Cheese
Roasted Organic Chicken Salad with Grapes & Candied Walnuts
Apple & Apricot Noodle Kugel
Chocolate Macaroons, Coffee Cake, Rugalach
Ultrathin Sweet & Savory Blintzes with Ricotta & Fruit Filling
Sliced Fruits & Berries with Freshly Snipped Mint

BBQ Buffet

Hand Picked Field Greens with Balsamic Vinaigrette, Garnished with Candied Walnuts & Fresh Citrus Segments
Grilled Mahi-Mahi with Hoisin BBQ Sauce
Prime Dry Aged New York Strip Steak with Roasted Garlic-Thyme Butter
Fall-Off-The-Bone Pork Ribs with Tommy's Secret Rib Sauce
PGB Famous Baked Stuffed Potatoes
Grilled Vegetables with Fresh Lemon Aioli

Chicago Station

Chicago-Style Deep Dish Pizza (Plain, Meat-Lovers)
Italian Sausage On Hoagie Bun with Peppers & Onions
Seasoned Wedge Fries

The Lighter Side

Grilled Vegetable Platter with Fresh Lemon Aioli
Vine-Ripened Tomatoes, Basil & Fresh Mozzarella with Verjus Splash
Chilled Soba Noodles with Lemongrass Grilled Chicken,
Wasabi-Mirin Dressing with Sugar Snaps & Pickled Daikon

Wine Dinner 4-Course + Amuse

Tuna Tartare Wonton Taco
Wasabi Caviar & Sakimole
Crispy Crab Risotto
Tomato & Tarragon Coulis
Pan Roasted Breast of Duck
Porcini & Pomegranate Demi
Syrah Braised Beef Short Ribs
Marble Potatoes & Roasted Shallots
Jaymie's Chocolate Fix
Chocolate Mousse, Chocolate Cake, Orange Scented Chocolate Sauce

Polo Tailgate Lunch

Lynn's Salad
Sautéed Shrimp Scampi
Sliced Roast Tenderloin w/ Horseradish Sauce & Dijon Mustard Mini Rolls
Chilled Penne Salad with Pesto & Chicken
Sesame Grilled Asparagus
Housemade Potato Crisps
Basket of Freshly Baked Chocolate Chunk & Smores Cookies
Salad of Fresh Berries with Snipped Mint

Fête Catering & Ballroom Menus

Theme Apps

Asian Passed Hors D'Oeuvres
Pan Seared Dim Sum - Shrimp & Pork Gyoza Steamed with Aged Rice Vinegar Dipping Sauce
Vietnamese Rolls - Fresh Rice Paper Rolls filled with Shrimp, Chicken, Mint, Cilantro with Nuoc Cham Dipping Sauce
Sushi Rolls - Garden Vegetable & Ahi Tuna
Tuna Tartare Wonton Tacos - Minced Ahi with Wasabi Caviar & Sakimole

Passed Hors D'Oeuvres
Indonesian Shrimp & Chicken Sate - Served from pineapple tops
Artichoke Wonton Tortelloni - with Fresh Tomato Coulis & Basil Steeped EXVOO
Crispy Mozzarella & Mushroom Risotto Balls
Tuna Tartare Wonton Tacos - Minced Ahi with Wasabi Caviar & Sakimole

South African Station
Frikkadels (Pork & Coconut Meatballs with Mango Chutney)
Peri Peri Chicken Skewers
Cape Town Grilled Shrimp
Crispy Plantains with Scallops
Biltong Spiced Filet of Beef
South African Lamb Sostaties (kebabs with a unique flavor)

Shared Appetizers
Tommy K's Minced Chicken & Lettuce Cups
Wonton Fish Tacos - housemad guacamole
Crackling Five Spice Calamari - orange blossom honey mustard dipping sauce
Panko Crusted Longboat Rolls - shrimp & daikon wrapped in sushi rice & nori with ponzu dipping sauce

Tropical Passed Hors D'Oeuvres:
Ahi Poke Gyozas with Soy-Vinegar Chile Dipping Sauce
Manama Duck & Green Mango Noodle Spring Roll with Lemon Wasabi Jam
Pua Fei - Cooked Bananas wrapped in Smoked Bacon
Macadamia Nut Crusted Coconut Shrimp with Carmelized Pineapple Dipping Sauce

Passed Global Bites
Texas-Style Tables
Piles of Haystack Onion Strings with Spicy Housemade Ketchup
Deep Fried Dill Pickles with BBQ Ranch Dipping Sauce
Iron Skillet Cornbread with Honey Butter

20's Hors D'Oeuvres
Deviled Eggs
Egg Froth, Fresh Chives & Smoked Hungarian Paprika
Pressed & Cured Watermelon w/ White Anchovies
Aged Balsamic, Tiny Mustard Greens
Clams Casino
Bay Scallop Fondue
Fresh Bay Scallops, Goat Cheese & Pancetta Fondue Dipping Sauce
Scottish Smoked Salmon on a Cucumber Chip
Ancho Marinated Chicken Skewers
Ancho Peppers & Fresh Cilantro
Crawfish Corndogs
On a stick with Remoulade Dipping Sauce
Tortilla Espanola
Carmelized Onion & Potato Spanish Frittata

Brazilian Onion Bites
Pasteis
Crispy Wontons Filled with Cheese & Jalepeno
Heart Tarts
Stuffed Heart-Shaped Pastries with Spinach, Bacon, Cheese, Crab Meat, Etc.
Pua Fei
Cooked Bananas wrapped in Smoked Bacon

Fête Catering & Ballroom Menus

Interactives

N'awlins Interactive Dinner

French 75 Cocktail

Hurricane Cocktail

Scallops in Gumbo Sauce

Grilled Andouille Sausage with Creole Mustard

Oysters Bienville

Creole Barbequed Shrimp with Crusty Bread

Swordfish in Hot Fanny Sauce

DirtyRice & Creamed Spinach

Bananas Foster

Florida Interactive Dinner

Aprons w/ Logo

Open Premium Bar

Specialty "Florida" Cocktails:

Mango Martini's

Minneola Mimosa's

Passed Hors D'Oeuvres:

Tuna Tartar Wonton Taco's with Wasabi Caviar

Crispy Bon Secure Oysters with Key Lime Tartar

Panko Crusted Longboat Rolls with Citrus Ponzu

Crackling 5-Spice Calamari

Cracked Fresh Florida Stone Crabs

Sarasota Seafood Panroast

Native Snapper, Shrimp & Clams with Coconut-Key Lime Broth,

Jasmine Rice & Spinach

Skillet Roasted Myakka Ranch Filet

Hand Picked Blue Crab, Shiitake Mushrooms, Immokalee Tomatoes & Basil

Soft Mascarpone Polenta

Ruskin Strawberries Flambe

Vanilla Bean Ice Cream & Down South Shortbread

Passover Interactive Luncheon

Open Bar

Pomegranatini

Kosher Wines with Each Course

New World Chicken Liver Crostini

Potato & Zucchini Pancakes with Smoked Salmon & Salmon Caviar

Artichoke Wonton Ravioli with Basil Steeped EXVOO & Tomato Coulis

Matzo with Sundried Cherry & Pecan Haroseth

Three Citrus Glazed Pompano

Matzo Meal Polenta

Brisket Style Medallions of Tenderloin

Mirepoix Vegetables, Tomatoes, & Red Wine Demi Glace

Ruskin Strawberry & Riesling Compote

Macaroons, Lemon Zest & Fresh Mint

An Asian Flair Interactive Luncheon

Specialty Cocktail: Kir Royale

Wines Matched to Each of 3 Courses

Passed Hors D'Oeuvres:

Crispy Lobster Spring Rolls

Panko Crusted Longboat Rolls

First Course:

Spicy Mint Noodles with Shrimp

Second Course:

Lemongrass Organic Breast of Chicken with Kaffir Lime & Coconut

Green Curry, Crushed Tomatoes, Thai Basil & Jasmine Rice

Third Course:

Mandarin Bananas Flambé with Fresh Ginger Ice Cream

Grape-Inspired Interactive Luncheon

Specialty Cocktail (created with Ciroc Grape Vodka)

Roasted Garlic, Brie & Grape Crostini

Stone Crab Dolmades with Orange Tzatziki

Mustard Seed Crusted Wild Salmon with Oven Dried Chardonnay Grapes

Pan Seared Tenderloin Scaloppini

Verjus-Port Reduction, Grape Tomatoes & Shiitake

Cabernet Grape, Water Chestnut & Grappa Flambé

Champagne-Myer Lemon Sorbet

Flavors of the Riviera

Petites Cuillère Assorties:

Huitres Glace au Sabayon

Soupe a L'Onion Gratinee

Escargots a la Bourguignone

Tartare de Legumes

Premier Plat

Bouillabaisse du Pecheur

Deuxième Plat

Tournedos de Veau é Thon a la Nicoise

Troisième Plat

Fricassee D'abricots Briochee

Sicilian Passion

Antipasti

Melone con Aceto Balsamico e Menta

Melon with Aged Balsamic & Mint

Vongole Ripiene alla Moda di Palermo

Stuffed Clams Palermo Style

Crostini con Fegatini di Pollo e Acciughe

Chicken Liver Crostini with Anchovy

Dinner

Orecchiette con Broccoli di Rape e Frutti di Mare

Orecchiette with Broccoli Rabe & Seafood

Fête Catering & Ballroom Menus

Vitello ai Funghi Trifolato
Veal Scaloppini with Roasted Red Peppers, Anchovie, Parsley & Lemon, Porcini & Chanterelle Mushrooms

Fico Flambé ai Amaretto, Gelato di Mandorla
Fresh Mission Figs Flambé with Amaretto & Almond Ice Cream

Indonesian Excursion
Mai Tais
PG's Famous Hulatinis

Lime Marinated Chicken Sate
With Tandoori Sauce

Curried Oysters
With Carmelized Mangos

Luau Shrimp
Coconut Shrimp

Tom Mi Kay
Indonesian Seafood Panroast with Rice Noodles

Fiery Jungle Curry Seared Filet of Beef
Coriander-Herb Crusted with Sesame Scented Baby Pak Choy & Jasmine Rice

Mandarin Bananas Flambé with Vanilla Bean Ice Cream
Chocolate Drizzle

USA Interactive
Manhattans
Hurricane

Balsamic Marinated Beef Tenderloin Skewers
Pollo a la Plancha - Sliced & Skewered Chicken Breast, Marinated in Lime-Mojo
Spicy Shrimp Rolls - Nuoc Cham Dipping Sauce, Cucumber & Shredded Carrots
Vermont Cheddar Cheese Strudel

Tommy K's Minced Chicken in Lettuce Cups

Skillet Roasted Myakka Ranch Filet
Hand Picked Blue Crab, Shiitake Mushrooms, Immokalee Tomatoes & Basil
Soft Mascarpone Polenta

Fresh Apricot Fricassee Flambe with Almond Crepes & Lavender Honey Scented Chevre