



Hand Passed Hors d'oeuvres
Crudite Station with Dips, Hummus and Crusty Breads
Fruit and Cheese Station with Dried Fruits and Nuts
Shrimp Cocktail with Traditional Sauce

Salad

Baby Arugula Salad

Fresh Mozzarella, Heirloom Tomatoes, Kalamata Olives, Herb Ranch Dressing

Entrees

Steak Au Poivre

Sliced Tenderloin, Green Peppercorns, Cognac, Cream, Garlic Mashed Potatoes, Farm Vegetables

Wild Caught Coho Salmon

Blackened Seasoning, Cajun Butter Sauce, Confetti Rice, Farm Vegetables

Viennese Dessert Table

A Sumptuous Dessert Buffet

\$100.00 per-person (includes Champagne Toast at Midnight)