

# Sapphire Plated Dinner

**FOUR HOUR CALL BRAND BAR SERVICE**

**ARTISAN CHEESE DISPLAY**

**BUTLER PASSED HORS D'OEUVRES - SELECT FOUR**

## HOT SELECTIONS

Vegetable Spring Rolls  
Spicy Chicken Quesadilla  
Beef Skewer with Chimichurri Sauce  
Sea Scallops wrapped in Bacon

Spanakopita  
Chicken Cordon Bleu  
Beef Empanadas  
Wontons with Crabmeat

## COLD SELECTIONS

Tomato Bruschetta  
Antipasto Skewers  
Jumbo Shrimp with Cocktail Sauce  
Hummus on a Pita Point

Watermelon Tomato Basil Skewers  
Roasted Asparagus wrapped in Prosciutto  
Mixed Seafood Ceviche  
Mojo Skirt Steak on a Crispy Plantain

## CHAMPAGNE TOAST

### SALADS - SELECT ONE

**Mission Salad**  
Spring mix, endive, tomato,  
carrot, cucumber, mushroom  
Zinfandel Vinaigrette

**Caesar Salad**  
Hearts of romaine, shaved  
parmesan cheese, herb croutons  
Caesar Dressing

**El Conquistador Salad**  
Mixed greens, gorgonzola cheese,  
diced tomatoes, candied walnuts  
Citrus Shallot Vinaigrette

### DUAL PLATED ENTREE - SELECT TWO

**Sliced Filet of Black Angus Beef**  
Brandy Cream Sauce

**Stuffed Portobello Mushroom**  
Roasted Vegetables & Mozzarella  
Balsamic Fig Glaze

**Sliced New York Strip Steak**  
Chimichurri Sauce

**Monterey Chicken**  
Guacamole, Tomato, Jack Cheese  
Chardonnay Cream Sauce

**Champagne Chicken**  
Champagne Lemon Caper Butter

**Stuffed Chicken Breast**  
Fresh Spinach & Boursin Cheese  
Garlic White Wine Sauce

**Jumbo Shrimp Scampi**  
White Wine Garlic Butter Sauce

**Blackened Mahi-Mahi**  
Avocado Cilantro Sauce

**Maryland Crab Cake**  
Lobster Sauce

*All Entrées are served with Chef's selection of seasonal accompaniments, freshly baked rolls, Ice Tea and Coffee.*

**\$120.00++**

\*\$130.00 per guest for choice of Entree Plate. Price subject to a 21% service charge and 7% sales tax.

