

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.

\$128.00++

*\$138.00 per guest for choice of Single Entree Plate. Price subject to a 21% service charge and 7% sales tax.

