



The Sound

An Artistic Display of...

Grilled Parmesan Herb Flatbreads with a Tapenade Trio consisting of Hummus, Artichoke Jalapeño and Kalamata Olive

Seasonal Vegetable Crudités with Curry Mango Dip
Artesian Cheeses from around the world with a selection of Gourmet Crackers

Plated Salad...

(Please choose one)

Vine Ripe Tomato and Fresh Mozzarella with Basil Oil and Romano Cheese
Classic Caesar Salad with Garlic Parmesan Croutons

Field Greens with Sun Dried Cranberries, Spiced Walnuts and Chevre with Lemon Honey Vinaigrette

Hearth Baked Breads with Whipped Butter

Entrée Selections...

(Please choose two)

Grilled Filet Mignon and Day boat Scallop Cake with Lemon, Herbs and Garlic
Shrimp and Vegetable stuffed Fresh Fillet of Atlantic Salmon with Lemon Beurre Blanc

Grilled Filet Mignon with Sauce Chasseur

Rosemary, Peppercorn and Mustard glazed Rack of Australian Lamb

Pan Seared Statler Breast of Chicken with Marsala Glace

Thai Green Curry Chicken, Cilantro, Bell Peppers, Star Anise Honey and Coconut Broth

Sesame Seared Ahi Tuna, Wasabi Soy Syrup

Herb Roasted Halibut, Tomato Saffron Nage

The above entrees are available with our Chef's inspirational accompaniments

A selection from our extensive dessert menu

Freshly Brewed Coffee and Herbal Tea Station

\$ 74.95 per person





Please note that these packages are based on a minimum guest count of 75
If your guest count falls below 75 guests you will be charged an additional \$5.00 per person

These are just a sample of what we have to offer, we are always happy to create a
customized menu for you.

Menu Enhancements

(Available by the dozen)

Colossal Poached Shrimp, Spicy Cocktail Sauce
Roasted Pepper, Olive Tapenade and Chevre Tartlet
Honey Mustard Scallops in Bacon
Steamed Vegetable Dumplings, Ponzu
Seafood Stuffed Mushrooms
Seared Ahi Tuna Wonton Crisp, Wasabi Drizzle
Grilled Chicken Quesadilla
Artichoke and Spinach in Herbed Phyllo
Sun Dried Tomato Quiche
Cajun Beef Skewers, Gorgonzola Cream
Thai Coconut and Sweet Chili Chicken Skewers
Lobster and Roasted Shallot Tartlet
Vegetable Spring Rolls, Asian Dipping Sauce
Mini Crab Cakes, Chipotle Aioli
Bistro Filet Crostini, Horseradish Cream, Chive Oil,
Cracked Pepper and Parmesan
Tuscan Chicken Bundles, Roasted Tomato Chutney

