

July Tasting Event

Thursday, July 15, 2010 at 6 o'clock in the evening

Cocktail Reception

One Hour of Top-Shelf Open Bar

Eight Butler-Style Hors d'Oeuvres

Miniature Potato Pancakes with Applesauce · Portobello Mushroom Steak Fries
Scallops in Smoked Bacon Blankets · Shrimp Scampi Brochettes
Skewered Salad Caprice · Shaved Pork with Onion Marmalade on Crostini
Seasonal Fruit Granita · Salmon Cerviche on Tortilla Crisp

Four Cocktail Reception Stations

Grandview Garde Manger Creations

International and American Cheeses presented with Pepperoni, Ham, and Salami
Accompanied by Water Crackers and Flatbreads, Farmers Crudités of Baby Carrots, Celery Battonettes,
Broccoli & Cauliflower Florets, Spears of Market-Fresh Bell Peppers with Sun-Dried Tomato Ranch Dip,
Marinated Black and Green Olives, Herb-Marinaded, Fire-Roasted Vegetables,
Spinach and Artichoke Dip with Assorted Breads
Artfully Displayed Seasonal Fruits and Berries, Chef's Selection of Hand-Crafted Canapés

Southwestern Sunset

Agave and Lime Infused Chicken Quesadillas
Sliced Steak Fajitas with all of the Traditional Accompaniments
House-Made Tri-Color Chips with Fresh Guacamole, Pico de Gallo, and Jalapeno Crème

A Taste of Mulberry Street

Traditional Eggplant Rollatini – Stuffed with Herbed Ricotta, Marinara Sauce
Chicken ala Rustica – Tender Chicken Breast Slices, Grilled Italian Sausage, Oven Roasted Potatoes,
Sautéed Peppers & Onions, Fresh Herbs
Accompanied by Crusty Hearth-Baked Breads and EVOO with House-Made Caponata

Continental Cuisine

Herb-Baked Littleneck Clams
Vegetarian Stuffed Mushrooms, Topped with Melted Provolone
Lemon-Infused Chicken Bites – Sauvignon Blanc Citrus Reduction

Dinner

Two additional Hours of Top-Shelf Open Bar

Champagne Toast

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

Appetizer

A Delectable Duet Presentation of:

Fresh Mozzarella and Tomato

House-Made Fresh Mozzarella and Roma Tomatoes with Roasted Bell Peppers drizzled with Fresh Pesto

~ Accompanied by ~

Salad of Field and Baby Greens

Tossed Baby Greens with Roma Tomatoes and Shaved Bermuda Onion in a Basil Vinaigrette

Tableside Choice of Entrée

Charbroiled Rib-Eye Steak – Cabernet Demi Glaze

Chicken Tuscany – Pan-Seared Breast of Chicken with Fresh Sage and Prosciutto, Fresh Mozzarella,
Sautéed Portobello Slices, Kalamata Olives, and Roasted Red Peppers in a Savory Madeira Reduction

Grouper Provencale – Pan-Seared with White Wine, Lemon, Diced Tomatoes, Olives and Capers
Spinach and Ricotta Stuffed Lasagna in a Fire-Roasted Tomato Sauce

Dessert

Italian Dessert Table

(This station would be a \$15.00 Per Person Up-Charge at your reception)

Assorted Miniature Italian Pastries and Cannolis, Espresso Laced Tiramisu, Fresh Fruit Cheesecake,
Decadent Cassata Cake, Zuppa Englaise, Fresh Fruit, Almond, and Pistachio Tartlets,

Chocolate-Dipped Seasonal Fruits, Tartufo,
Sfagiotelle, Arborio Rice Pudding, Espresso and Cappuccino

Wedding Cake Samples to be served on Italian Table