



### **Event Menu 3**

#### **Cocktail Hour**

*Hors d'oeuvres*

Baked Brie with Raspberry wrapped in Phyllo  
Mozzarella Bruschetta with Basil Pesto

*Displays*

Domestic and Import Cheese with Crackers and Baguette slices  
Fresh Sliced Seasonal Fruit

#### **Dinner Buffet**

Butternut Squash Soup

Chopped Romaine / Diced Tomato / Red Onion & Carrots  
Raspberry Vinaigrette / Parmesan Peppercorn

Honey Glazed Chicken Breast / Brussels Sprouts & Bacon  
Grilled Grouper / Risotto

Fire Roasted Corn / Red Onions & Aged Vinegar  
Yukon Potato Puree

Top Round Roast Beef Carving Station  
Served with Horseradish Cream Sauce and Rolls with Butter

Coffee and Tea

Champagne Toast

#### **Bar**

Three Hour Beer and Wine Bar  
Assorted Sodas and Bottled Waters