

Event Menu

Seated Buffet

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COMPLIMENTARY PASSED HORS D'OEUVRES

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Sesame Glazed Beef Kabobs

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Sautéed Spinach, Onions And Feta Cheese
Baked In Phyllo Cups

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Smoked Salmon Mousse
with Cilantro Cream on Pumpernickel Bread

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SERVED SALAD

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The Pavillion House Salad
Mixed Greens, Maytag Blue Cheese
and Raspberry Vinaigrette

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Petite Potato Rolls and Whipped Butter

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MAIN COURSE

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Baked New York Strip
Marinated With Minced Garlic And Herbs

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Honey Roasted Spiral Ham
Spiked With Cloves Basted
In A Brown Sugar Honey Glaze

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Seafood Provencal
Shrimp, Swordfish And Sea Scallops
Braised With Crushed Garlic, Tomatoes And Onions

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Wild Mushroom Ravioli
Pasta Stuffed With Wild Mushrooms
Topped With A Parmesan Sage Ricotta Sauce

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Scalloped Potatoes
with Gruyere Cheese, Shallots, and Garlic

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Grilled Asparagus
Served With A Mustard Shallot Sauce

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ELABORATE DESSERT TABLE

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Bananas Foster

Fresh Bananas Sautéed with Brown Sugar and Rum
Served with Vanilla Bean Ice Cream

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Mini Keylime Tartlets

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Classic New York Cheesecake

Topped with Seasonal Berries

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Apple Torte Normande

Traditional Apple Torte with a Twist

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Cappuccino Mocha Brownies

Baked with Espresso Beans

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