

# Event Menu

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## Served Dinner

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## COMPLIMENTARY PASSED HORS D'OEUVRES

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### Wild Mushroom Bouchees

With Garlic and Thyme

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### Mini Beef Wellingtons

Topped with Horseradish Fraiche

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### Mini Sliders

Certified Angus Beef Served on Soft Potato Rolls  
with Chipotle Ketchup and Fried Tobacco Onions

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## SERVED SALAD

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### Greek Salad

Kalamata Olives, Feta Cheese, Tomatoes, Cucumbers & Onions  
Accompanied by Soft Petite Rolls & Fresh Whipped Butter

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## MAIN COURSE - DUAL ENTREE

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### Grilled Filet Mignon

with a Madeira Wine Sauce

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### Seared Jumbo Scallops

Served on a Bed of Wilted Spinach

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### Garlic Mashed Potatoes

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### Green Beans Almandine

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