## Traditions Menu Cocktail Bour

#### Butler Passed Hors d'Oeuvres

(Choice of \_\_)

#### ANTIPASTO KABOB

Tri-color tortellini, sundried tomato, kalamata olive, and prosciutto ham

#### HERB CHEESE STUFFED MUSHROOM

Large mushroom cap filled with a creamy blend of parsley, dill, chives, garlic, and cheese

#### MINI CHICKEN QUESADILLA

Chipotle pepper spiced chicken and cheese in a blue corn dough

#### BUFFALO CHICKEN SPRING ROLL

Crispy chicken, spicy buffalo sauce, and tangy bleu cheese crumbles rolled in a spring roll wrapper

#### MINI BEEF WELLINGTONS

Tender filet mignon and rich mushroom duxelles enveloped in a flaky puff pastry, accompanied by a horseradish cream sauce

#### LOBSTER TACOS \*\*

Crispy miniature taco shells overflowing with fresh lobster salad and crowned with guacamole and pico de gallo

#### MINI CRAB CAKES \*\*

Petit jumbo lump crab meat with fresh peppers and herbs, lightly breaded and finished with a spicy remoulade sauce

#### **CEVICHE \*\***

A perfect combination of shrimp, scallops, and fresh fruits in a tangy citrus marinade

#### SMOKED SALMON CROSTINI \*\*

Diced smoked salmon, capers, dill and whipped mascarpone sitting on top of a garlic crostini

#### VEGETABLE EMPANADA

Onion, eggplant, pepper, sundried tomato, black bean, monterey jack and cheddar cheese in a jalapeño flavored dough

#### ARTICHOKE, GARLIC, & HERB FRITTER

Quartered artichoke hearts in rich and creamy herbed goat cheese and battered with a light parmesan breadcrumb

#### CHILI-LIME CHICKEN KABOB

Tender chicken breast marinated in a zesty seasoning blend of chili, lime and cilantro paired with onions, poblano and red peppers

#### SZECHUAN BEEF SATAY

Tender beef, marinated in ginger, garlic, Szechuan peppercorn and teriyaki sauce, hand threaded on a skewer

#### **SPANAKOPITA**

Delicate pastry triangles filled with spinach, feta, ricotta cheese, fresh herbs and spices

#### ANTIPASTO SKEWERS

Juicy grape tomatoes, creamy bocconcini mozzarella, marinated artichokes, and black olives drizzled with aged balsamic vinegar

#### WILD MUSHROOM ARANCINI

Spheres of sautéed wild mushrooms and creamy risotto, breaded and deep fried to crisp perfection, served with a truffle cheese sauce

CORLHOUSE

Gluten Free\*

Additional Charge \*\*

# Dinner Reception

### First Course Choice of One

#### PENNE ALLA VODKA

Penne in a creamy pink sauce, topped with grated Parmesan

#### FARFALLE BOLOGNESE

Farfalle in a rich meat sauce, topped with fresh ricotta

#### RIGATONI FILETTO DI POMODORO

Rigatoni in a fresh, hand crushed tomato sauce

### Second Course

Choice of One

#### **CORAL HOUSE SALAD**

Fresh mesclun greens, dried cranberries and candied walnuts tossed in a light raspberry dressing and topped with creamy goat cheese

#### CLASSIC CAESAR SALAD

Crisp hearts of romaine lettuce and fesh baked croutons tossed in our Signature Caesar dressing and topped with shaved Parmesan

#### SEASONAL SALAD

Fresh mesclun greens, juicy segments of mandarin oranges, roasted slivered almonds, topped with crumbled blue cheese

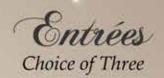
#### GARDEN SALAD

Fresh mesclun greens and crisp hearts of romaine topped with juicy grape tomatoes, sliced cucumbers, and shaved carrots in a balsamic vinaigrette

#### ANTIPASTO SALAD

Belgian endives and fresh mesclun greens tossed with marinated artichokes, roasted red peppers, hearts of palm, and mixed olives in a tangy lemon zest vinaigrette





#### SKIRT STEAK

Marinated and grilled to perfection, topped with crispy fried onions

#### **SHORT RIBS** \*\*

Slow braised boneless beef short ribs, served with a merlot demi and topped with a dollop of tangy eggplant caponata

#### PRIME RIB \*\*

Slow roasted and served with savory au jus

#### FRENCH CUT CHICKEN \*

Herb-marinated chicken breast, glazed with a rich Espagnole sauce

#### CHICKEN ROULADE

Fresh chicken breast, thinly pounded and stuffed with spinach and feta cheese

#### CHICKEN BRUSCHETTA\*

Boneless chicken breast, marinated and grilled, topped with fresh bruschetta

#### CHICKEN MILANESE

Fresh breaded chicken breast topped with arugula and tomato salad in a lemon herb vinaigrette

#### CHICKEN LIA

Boneless chicken breast topped with artichoke hearts, roasted red peppers and sundried tomatoes in a lemon garlic white wine sauce

#### LOIN OF PORK \*

Dressed with an apple cider gastrique

#### **SALMON** \*

Pan seared Atlantic salmon, glazed with a mango beurre blanc and topped with mango salsa

#### FILET OF SOLE

Delicate sole, stuffed with crab and served in a white wine and lemon herb sauce

#### **BLACKENED FLOUNDER \***

Fresh caught, flaky flounder, dusted with Cajun spices and glazed with a coconut beurre blanc over a corn and black bean salad

#### TILAPIA \*

Roasted tilapia topped with a chunky tomato and mushroom ragout

#### EGGPLANT PARMIGIANA

Thinly sliced eggplant, breaded and fried, layered with marinara sauce and ricotta cheese, crowned with melted mozzarella

#### PASTA PRIMAVERA

Pasta cooked al dente and tossed with colorful sautéed vegetables

All entrées are accompanied by Chef's choice of seasonal vegetables, potato or rice and freshly baked dinner rolls



(Choice of one)

#### Occasion Cake

Sheet cake customized with your choice of cake flavor and filling

#### Ice Cream Sundae Bar

Vanilla and chocolate ice cream served with chocolate syrup, crushed Oreo's, M&M's, sprinkles, Gummy bears and whipped cream

#### Cookies and Pastries

Assorted butter cookies and pastries



For your special day you deserve the best!

We offer a four hour party with an experienced Maitre d' to ensure every aspect of your affair is executed without a flaw!

#### Included in your package:

Selection of Linens Direction and Place Cards Complimentary Coat Check

Entertainment & Decor amenities available through Dream Event Planning
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Gluten Free \*

Additional Charge \*\*

