



## *Sample Menu I*

### *Passed Hors D' Oeuvres*

#### **Asparagus Straws**

Asparagus spears wrapped in phyllo pastry with seasoned prosciutto

#### **Sesame Beef Satays**

Soy marinated beef skewers served with a soy dipping sauce

#### **Vegetable Crudités**

Cucumber and carrot slices piped with herbed cheese

#### **Shrimp Cocktail**

Fresh shrimp served with a spicy homemade cocktail sauce

### *First Course*

#### **Insalata Caprese**

Slices of fresh buffalo mozzarella, plum tomatoes and basil, seasoned with salt, pepper and olive oil

### *Entrée*

#### **Sicilian Chicken**

Boneless chicken breast filled with a stuffing of spinach, raisin, parmesan and capers finished with a tomato-basil sauce served over a bed of three mushroom and English pea risotto and fresh dinner rolls with whipped butter



## *Sample Menu II*

### *Passed Hors D' Oeuvres*

#### **Red Onion & Feta Tartlets**

Caramelized red onion and feta cheese  
baked into a pastry shell

#### **Miniature Reubens**

Corned beef, sauerkraut and 1000 dressing  
served atop a marble rye square

#### **Mango & Brie Quesadillas**

Warm flour tortillas filled with  
fresh mango and brie cheese

#### **Beef Tenderloin & Caramelized Onion Canapés**

Sliced tenderloin of beef served of toast points with  
caramelized red onion and a horseradish cream sauce

### *First Course*

#### **Salad of Gorgonzola and Dried Cherries**

Mixed greens tossed with toasted pecans, dried cherries, red onion,  
sliced apples and gorgonzola drizzled with raspberry vinaigrette

### *Entrée*

#### **Sweet & Savory Salmon**

Salmon fillet seared with a soy-Dijon sauce served over a bed of seasoned  
northern beans and barley and fresh dinner rolls with whipped butter

# *Sample Menu III*

## *Passed Hors D' Oeuvres*

### **Spicy Tuna Roll**

Tuna morsels marinated in soy and wrapped in  
crispy cucumber topped with a dollop of wasabi mayo

### **Tomato & Basil Tartlet**

Fresh tomato & basil topped with  
mozzarella and baked into a pastry shell

### **Chicken Satays**

Morsels of seasoned chicken breast and diced peppers  
served with a peanut dipping sauce

### **Bacon Wrapped Scallops**

Fresh scallops wrapped in bacon

## *First Course*

### **Furlong Spinach Salad**

Fresh spinach, mushrooms and onions drizzled  
with a warm savory bacon dressing

## *Entrée*

### **Guinness Marinated New York Strip**

A twelve-ounce New York Strip char-broiled with a sweet Guinness & onion marinade  
served with Irish Champ mashed potatoes and seasonal vegetables with fresh  
dinner rolls and whipped butter

# *Sample Menu IV*

## *Passed Hors D' Oeuvres*

### **Smoked Salmon Canapés**

Fresh Irish oak-smoked salmon and  
herbed cream cheese served on brown bread

### **Fresh Fruit Kebob**

Skewers of fresh strawberries, pineapple and cantaloupe

### **Red Pepper & Scallion Wrapped in Sirloin**

Sliced peppers and scallions  
wrapped in soy marinated sirloin

### **Miniature Quiche**

Diced ham and broccoli mixed with an  
egg base and baked in a pastry shell

## *First Course*

### **Wedding Soup**

Meatballs, escarole and noodles in a  
savory broth finished with cheese

## *Dual Entrée*

### **Jameson Filet Mignon**

4oz. tender beef filet prepared with a Jameson Irish whiskey  
and portabella mushroom cream sauce

and

### **Chicken Marsala**

4oz. boneless chicken breast lightly floured, sautéed in a sweet Marsala wine sauce

Both entrees served over a bed of whipped sweet potatoes  
and asparagus with fresh dinner rolls and whipped butter