



# TUXEDO CATERING & Events

## **Formal Sit Down Menu 2**

This Special Wedding package offers a fabulous blend of ocean fresh seafood & classic entrees. These specials includes **China, Silverware, Linen Napkins, Table Linens, Tuxedo Service Staff** and more.

Contact us for a Custom Menu!

### **Elegant Buffet - \$43**

- **Appetizers** - Your Choice of Three Selections
  - Baked Brie Wedges en Croute w/Apple Pear Chutney
  - Zesty Caribbean Style Crab Cakes with Remoulade
  - Bamboo Skewer with Marinated Olives, Artichoke Hearts, and Fresh Mozzarella Ball
  - Grilled Mushroom Caps stuffed with Pesto & Monterey Jack (Add Corralitos Sausage!)
  - Fresh Ceviche Shooter with Tortilla Crisp in Shot Glass – A House Specialty!
  - Smoked Salmon Canapés with Crème Fraiche & Capers on Toast Points
  - Tender Chicken stuffed with Fontina, Basil, Pine Nuts on a Bamboo Skewer. Served with Lemon Butter Sauce
  - Smoked Duck with Tomato Balsamic Relish on Melba Toast
  - Prosciutto Wrapped Melon
  - Grilled Chicken Satay Skewers with Peanut Sauce
  - Beggars Purse filled with Fontina Cheese & Pine Nuts
  - Antipasto Vegetable Platter with Melba Toast
  - Imported & Domestic Cheese Platter, including specialties like Camembert, Herbed Goat Cheese, Fontina, Brie & More! Served with Sliced Baguette & Fresh Fruit
- **One Fresh Salads** - Chef Specialties
  - Classic Caesar – Hearts of Romaine with Garlic Croutons, Shaved Parmesan & Creamy Caesar Dressing
  - Tabouli – Bulgar & Mint Salad with Crisp Cucumber, Radishes, Scallions, Roma Tomatoes & Herbs in a Light Lemon Vinaigrette
  - Fresh Spinach Francaise tossed with Strawberries, Goat Cheese, Candied Walnuts & finished with Vinaigrette
  - Greek Salad with Peppers, Olives & Feta
  - Chilled Asparagus Salad – Tender Spears with Toasted Almonds, Roasted Red Pepper garnish, Light Lemon Vinaigrette
  - Crisp, local Baby Greens with Artichokes, CranRaisins & Cucumber with Citrus Vinaigrette
  - Tri-Colored Spiral Pasta with Artichoke Hearts, Tomato, Feta, Pine Nuts & Balsamic Vinaigrette
  - Tossed Cobb Salad with Grilled Chicken, Avocado, Tomato, Olives & More!



# TUXEDO CATERING & Events

## **Formal Sit Down Menu 2**

- Chilled Orzo with Artichokes, Sundried Tomatoes, Pine Nuts, and Feta with Lemon Herb Vinaigrette
- Garden Salad with Olives, Cucumber, Fresh Tomato, Croutons & Assorted Dressings
- Baby Greens with Hearts of Palm, Roma Tomato, Shredded Carrot and Raspberry Vinaigrette
- **Center of the Plate Entrees** - Select Two Favorites, or One Entrée + Carving Station
  - Prime rib Au Jus with Horseradish on side
  - Chicken Chipotle - Chipotle Sauce with Shallots & a Dash of Cream
  - Lean Pork Loin Herb Crusted with Jalapeno Apricot Glaze – zesty blend of savory & sweet
  - Sliced Marinated Tri-Tip with Peppercorn Sauce, Chipotle Sauce or our Special Honey Ginger!
  - Fresh Grilled Mahi-Mahi - Finished with Fresh Mango & Pineapple Salsa
  - Breast of Chicken with Mushrooms, Artichoke Hearts & Light Lemon Crème
  - Fresh Grilled Salmon with our popular Orange Basil Glaze
  - Chicken Stuffed with Prosciutto, Basil & Pine Nuts, Finished with a Lemon Butter Crème Sauce
  - Ask about our wonderful Seabass Special, or Filet Mignon! (Market Price)
  - Chef's Specialty Station - Carving Station
  - Carving Block - Select One; Roast Turkey, Honey Baked Ham or Roast Beef
  - Mouth Watering Prime Rib
  - Casino Roast
- **Choose One Fresh Pasta Dish** - Can serve as Entrée for Vegetarians & Side Dish for Everyone!
  - Mediterranean Lasagna with Artichokes, Pine Nuts, Feta Cheese & Basil Cream Sauce
  - Butternut Squash Ravioli with Sage, Fresh Romano, White Wine & Garlic – Light & Fabulous!
  - Cheese Tortellini with Pine Nuts & Basil Cream Sauce
  - Cannelloni Alfredo (or Marinara) filled with Spinach & Cheese
  - Penne Pasta tossed with Fresh Tomato, Mushrooms, Artichoke Hearts & Basil in White Wine with Parmesan
  - Chicken Ravioli dressed in Roasted Tomato Sauce
- **Accompaniments** - Select One
  - Garlic Mashed Potatoes
  - Potatoes Anna - Thinly Sliced, Simmered in Herb Rich Broth
  - Roasted New Red Potatoes Rosemary
  - Wild Rice Pilaf
  - Wild Mushroom Risotto



# TUXEDO CATERING & Events

## **Formal Sit Down Menu 2**

- **Garden Fresh Vegetables** - Select One
  - Julienne Medley of Crisp Carrots, Squash, Zucchini, Red Bell Peppers & Onion
  - Green Beans Almondine
  - Baby Carrots with Orange Glaze
  - Steamed Blend of Broccoli, Cauliflower, & Fresh Seasonal Veggies in Light Butter Sauce
  - Vegetable Stir Fry with Aloha Teriyaki
  - Garden fresh Grilled Vegetables
- **Fresh Dinner Rolls & Butter**
- Coffee and / or Tea Service - With Creamers, Sweeteners & Stirrers

**Wedding Cake Service** – Includes China, Silverware & Service Staff (Wedding Cake not included)

Menu Pricing: \$43.00 Per Person Includes China, Silverware, Glassware, Linens & Tuxedo Staff!

Service Charge & Sales Tax Apply. Above pricing is per person and includes buffet set-up, china, linen & full-service.

Pricing based on 100 guests or ore. Groups of 75-100 still benefit from the package at \$48 Per Guest; groups under 75 – call for custom quote.