



# *Corporate White Diamond*

4-HOUR SIT-DOWN EVENING EVENT

## COCKTAIL RECEPTION

**The French Connection** ~ Cascade of Finest Quality Imported Cheeses featuring Imported Provolone, Parmesan, Sharp Cheddar, Gouda, Aged Gruyere, Brie, and Italian White Truffle, accompanied by Rustic Crackers

**Mediterranean Antipasto Station** ~ Variety of Imported and House Made Thinly Sliced Italian Soppressata, Capicola, Genoa Salami, and Prosciutto di Parma served with Marinated Mushrooms, Roasted Red Peppers, Artichoke Hearts, Grilled Eggplant, Mediterranean Olives, and Prosciutto Stuffed Cherry Peppers

**Chilled Arctic Raw Bar** ~ Crab, Shrimp, Oysters & Clams served with Lemon Wedges, Cocktail Sauce, Oyster Crackers & Accessories

## SILVER TRAY BUTLER STYLE PASSED APPETIZERS *(Select Seven)*

Petite Filet Mignon Quesadillas  
Herb Roasted Baby Lamb Chops  
Smoked Salmon on Potato Latke  
Tuna Tartare with Wasabi Mayo  
Mansion Rice Rounds  
Nonna's Meatballs  
Beef Angus Sliders  
Homemade Pizzas alla Margherita  
Chicken Satay  
Miniature Homemade Maryland Crab Cakes  
Crispy Coconut Shrimp  
Mozzarella Carrozza  
Raspberry & Brie Wrapped in Phyllo  
Vegetable Spring Rolls  
Diver Scallops  
Tomato Mozzarella Lollipops  
Teriyaki Dumplings  
Warm Crabmeat Stuffed Mushrooms  
Roasted Red Pepper & Goat Cheese Crostini



### **SALAD COURSE** *(Select One)*

**Signature Salad**~Arugula, Fennel, Cranberries, Red Onion and Goat Cheese Served with Raspberry Vinaigrette

**Mansion Mixed Greens**~Baby Field Greens, Red Onion, Grape Tomatoes, Cucumber, Black Olives Served with Balsamic Vinaigrette

**Caesar Salad**~Hearts of Romaine, Garlic Croutons, Shavings of Parmigiano-Reggiano Cheese with Creamy Parmesan Dressing

**Tomato & Mozzarella Salad**~Fresh Tomatoes & Mozzarella Drizzled with Olive Oil & Fresh Basil

### **PASTA COURSE** *(Select One)*

**Strozzapreti**~Spiral Pasta, Spicy Italian Sausage, Slivered Garlic, Chili Flakes & Broccoli Rabe

**Short Rib Ravioli**~Homemade Ravioli with Braised Short Rib Marinara Sauce

**Millionaire Mac & Cheese**~Elbow Pasta, Parmesan, Alfredo Sauce with Black Truffle Oil

**Penne Alla Vodka**~Penne Pasta in a Pink Vodka Sauce with Pancetta & Onion

### **MAIN COURSE** *(Select Three)*

**Pecan Crusted Chicken** ~Tender Breast of Chicken Brushed with Brandied Apricot Glaze and Dusted with Crushed Pecans

**Grilled Rib Eye**~Loaded Potato Skin Gratin, Shiitake Ketchup, Garlicky Baby Spinach, Shake 'n Fry Onions

**Maine Diver Scallops**~Creamless Spinach, Roasted Cauliflower, Black Truffle Vinaigrette

**Spring Lamb**~Myriad of Spring Vegetables, Rosemary, Potato Comfit

**Atlantic Salmon**~White Wine Tarragon Sauce, Seasonal Vegetables, Served over Risotto

**Braised Short Ribs**~Served with Candied Carrots & Parsnip Puree

**Surf & Turf**~Filet Mignon & Succulent Lobster Tail Served with Roasted Garlic Fingerling Potatoes

**Steak Diane**~Seared Beef Tenderloin with a Classic Diane Sauce of Mushrooms, Dijon & Sherry

**Truffle Mushroom Risotto**~Creamy Arborio Rice with Sautéed Seasonal Veggies with a Hint of Truffle

### **DESSERT**

Coffee & Tea~Assortment of Homemade Cookies & Cannoli

### **AVAILABLE ENHANCEMENTS**

#### **OPEN BAR OR BEER & WINE**

All Premium Liquors~A Vast Selection of Imported & Domestic Wines

Domestic Champagne~Domestic & Imported Beer~ Customized Mocktails

#### **COCKTAIL HOUR STATIONS**

#### **CARVING STATIONS**

#### **COGNAC & CORDIAL BAR**

#### **ESPRESSO/CAPPUCCINO**