

**“THE FIRST MATE”**

**COCKTAIL HOUR**

*(Select Four Hors d'oeuvre From the Attached List)\**

*Crudite Basket with Blue Cheese dipping sauce*

*Imported and domestic cheese and Seasonal Fruit Display*

**BUFFET DINNER MENU**

*(please select two entrees from the list below)*

*Grilled Marinated Flank Steak thinly sliced with caramelized Bermuda onion*

*Herb Crusted Chicken Breast with mustard tarragon crème sauce*

*Poached Atlantic Salmon with cucumber dill sauce*

*Roast Turkey Breast with apple sage stuffing and traditional gravy*

**ACCOMPANIMENTS**

*Rolls and Butter*

*(select three from the list below)*

*Garden Salad with balsamic herb vinaigrette*

*Penne Pasta Primavera*

*Toasted Almond & Currant Rice Salad*

*Julienne Seasonal Vegetables*

*Roasted Garlic Mashed Potatoes*

**BUFFET DESSERT**

*Complete Coffee and Tea Service*

*(select two from the list below)*

*Apple Strudel with Fresh Whipped Cream*

*NY Cheese Cake with Raspberry Puree*

*Assorted Cookies and Fudge Brownies*

*Fruit Salad with fresh Mint served in a Watermelon Basket*

**Menu Cost is \$55.00 per person**