## THE HEMINGWAY

Event Plated Package

* Four Hour House Open Bar
* Butler-Passed Hors d’oeuvres
* Two Butler-Passed Signature Drinks
* Red \& White Wine Service with Dinner
* Champagne Toast

Plated Salad Selections
Single or Duo Entrée Selections
Dessert Selections


## THE HEMINGWAY

Passed Hors d'oeuvres(Select 4)Chicken Sate with Thai Dipping Sauce
Sesame Chicken with Teriyaki Dipping Sauce
Coconut Chicken with Apricot Sauce
Brochettes of Beef Teriyaki with Teriyaki Dipping Sauce
Miniature Beef Wellington
Kosher Franks in a Blanket with Yellow Mustard Miniature
Crab Cakes with Remoulade Sauce
Coconut Shrimp with Apricot Sauce
Spanakopita
Assorted Miniature Quiche
Miniature Potato Pancakes with Apple Sauce \& Sour Cream
Spinach Stuffed Mushrooms
Vegetable Dim Sum with Soy Dipping Sauce
Miniature Vegetable Spring Rolls with Sweet \& Sour Sauce
Artichoke Hearts stuffed with Goat Cheese
Charred Ahi on Cucumber with Wasabi Mayo
Smoked Salmon Canapés
Baby Potatoes with Crème Fraiche and Caviar
Plated Salad Selections
(Select 1 )
American Mixed Green SaladAmerican Lettuce Blends, Tomatoes, Carrots, Cucumbers \&
Balsamic Vinaigrette Dressing
Caesar SaladFresh Hearts of Romaine Lettuce, Parmigiano-ReggianoCheese, Focaccia Croutons and Traditional Caesar Dressing
Salad of Field GreensBaby Field Greens, Citrus Segments, Candied Walnuts, Yellow andRed Tomatoes, Goat Cheese Medallion \& RaspberryVinaigrette Dressing
Wedge SaladIceberg Lettuce, Applewood Smoked Bacon, Sweet CherryTomatoes, Crumbled Blue Cheese \& Creamy Blue CheeseDressing

## Caprice Salad

Beefsteak Tomato, Buffalo Mozzarella, Balsamic Drizzle and Fresh Basil

## Dessert Selections

Custom Cake or Plated Dessert
(Select 1)
Please select one item)

## The Saint Julien

Rich Chocolate Cake with Hazelnut Praline Mousse and Vanilla cream Brulee center Topped Whit Roasted Hazelnuts served with Caramel Foam and Chocolate Chips (nuts allergy Hazelnut)

## Lemon Cheesecake

Creamy White Chocolate Cream Cheese Lemon with Almond Honey Lemon Granola Crust Topped Whit Lemon Gelée served with Raspberry sauce (nuts allergy Almonds)

## Delcie de Fromage

Lime Biscuit layered with Fromage Blanc Lemon Mousse and Strawberry Jelly center coated in a clear Glaze Served with
Strawberry Sponge and Raspberry Sauce

## White and Black Forest Cake

Moist Vanilla Cake Layered with White Chocolate Mascarpone Cream and Chocolate Mousse with Cherry punch center Topped with White and Black Chocolate Shavings

## Petite Elise (SF, GF)

Chocolate and Raspberry Mousse whit Vanilla Cake coated in a rich Chocolate Glaze Topped with Raspberry Quenelle and Chocolate Décor (Can choose between regular or SF, GF)
(nuts allergy only in GF Almonds)

## Marocchino Coffee

Rich Chocolate cake Whit Hazelnut Praline Crunch Chocolate cream and Coffee Italian Butter cream Coated in a Ganache Served with Coffee Sauce (nuts allergy Hazelnut)

Hemingway Package Also Includes:
Freshly Baked Assorted Rolls \& Butter, Regular \& Decaffeinated Coffee, Selection of Herbal Teas, and Assorted Soft Drinks

## THE HEMINGWAY



## Single Entrée Selections <br> (Select 3)

## Chicken

Potato Crusted with Roasted Chicken Jus, Marsala, Piccata, Francaise, Parmesan, Wellington or Florentine

## Salmon

Miso Marinated, Maple Ginger Glazed, Champagne Dill Sauce, Tropical Fruit Salsa
Grilled Marinated New York Strip Steak
Balsamic Bordelaise or Cabernet Demi-Glace

## Sliced Roasted Beef Tenderloin

Balsamic Bordelaise or Cabernet Demi-Glace

## Jumbo Prawns

Scampi Style or Romesco Sauce
Chilean Sea Bass
Miso Marinated or Cherry Tomato Vinaigrette

## OR

Duo Entrée Selections
(Select 1)
Chicken \& Salmon
Sliced Roasted Beef Tenderloin \& Salmon
Sliced Roasted Beef Tenderloin \& Chicken
Chicken \& Jumbo Prawns
Chicken \& Sea Bass
Sliced Roasted Beef Tenderloin \& Jumbo Prawns
Sliced Roasted Beef Tenderloin \& Sea Bass
Sliced Roasted Beef Tenderloin \& Lobster Tail
Chicken, Sliced Roasted Beef Tenderloin \& Jumbo Prawns (MP ~ additional per person)

