

May Tasting Event

Tuesday, May 11, 2010 at 6 o'clock in the evening

Cocktail Reception

One Hour of Top-Shelf Open Bar

Eight Butler-Style Hors d'Oeuvres

Cocktail Franks in Puff Pasty with a Stone Ground Mustard · Coconut Chicken Bites with Pineapple Salsa
Crispy Crab Wontons with Plum Sauce · Fried Calamari
Gorgonzola on Grilled Pear · Kim Chi on Crispy Wonton
Nori Maki Rolls with Wasabi Soy Dip · Pastrami Salmon on a Baguette Round

Four Cocktail Reception Stations

Grandview Garde Manger Creations

International and American Cheeses presented with Pepperoni, Ham, and Salami
Accompanied by Water Crackers and Flatbreads, Farmers Crudités of Baby Carrots, Celery Battonettes,
Broccoli & Cauliflower Florets, Spears of Market-Fresh Bell Peppers with Sun-Dried Tomato Ranch Dip,
Marinated Black and Green Olives, Herb-Marinated, Fire-Roasted Vegetables,
Spinach and Artichoke Dip with Assorted Breads
Artfully Displayed Seasonal Fruits and Berries, Chef's Selection of Hand-Crafted Canapés

Panini Press Station

Pressed To Toasty Perfection:

Pastrami Rueben With Swiss Cheese & Kraut, House-made Russian Dressing
Chicken Milanese Topped With Gruyere Cheese, Balsamic Caramelized Onions
Accompanied by Gourmet Macaroni and Cheese, Italian Potato Salad, Tomato-Olive Salad

Tuscan Table

Chicken Tenderloin with Roast Garlic, Wilted Baby Tomatoes, and Gaeta Olives
Tuscan Pepper Steak – Tender Steak Tips, Tri-Colored Peppers, Traditional Tuscan Spices
Accompanied by Wedges of Tomato and Olive Focaccia & Spice Marinated Fresh Bocconcini

Mediterranean Seafood

Calamari Fra Divolo
Clams and Mussels Possilippo
Linguini al' Alglio e Olio

The "Chic" Martini Bar

Ice Luge And An Array Of Martini-Style Concoctions Created By Our Mixologists Before Your Eyes

This Station is An Upgraded Station At Your Reception

1 Hour Service During Cocktail Hour- \$5.00 Per Person-Up Charge

5 Hour Service Throughout Entire Reception- \$10.00 Per Person-Up Charge

Dinner

Two additional Hours of Top-Shelf Open Bar

Champagne Toast

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

Two Courses Prior to the Entrée

1st Course

Imported Bow-Tie Pasta, Sautéed Mushrooms, Diced Tomatoes, Crisp Pancetta, Peas, and Caramelized Onions in a Roasted-Garlic-Parmesan Cream Sauce

2nd Course

A Refreshing Duet of Lemon and Raspberry Sorbet

Tableside Choice of Entrée

Grilled New York Strip Steak, Sauce Bordelaise

Grandview Chicken Madeira – Sautéed Boneless Breast of Chicken Topped with Asparagus Spears and Fresh Mozzarella, Finished with Madeira Wine Reduction

Stuffed Jumbo Shrimp – Crab Meat & Scallop with a Sherry Scented Lobster Sauce

Tower of Vegetables and Portobellos – Assorted Oven-Roasted Vegetables and Grilled Portobello Over an Herbed Polenta Cake

Dessert

Wedding Cake Sampler