

March Tasting Event

Tuesday, March 6, 2012 at 6 o'clock in the evening

Cocktail Reception

Top-Shelf Open Bar

Eight Butler-Style Hors d' Oeuvres

Asparagus, Crab and Fontina Tartlet (\$2.00 Per Person Additional) · Coconut Chicken Bites with Pineapple Salsa · Scallops in Smoked Bacon Blankets · Pulled Pork Empanada · Kim Chi on a Crispy Wonton · Shaved Pork with Onion Marmalade on Crostini · Pastrami Smoked Salmon with Dill Crème Fraiche on a French Baguette · Skewered Salad Caprice – Pesto Drizzle

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-Marinaded Fire-Roasted Vegetables, Spinach and Artichoke Dip with Assorted Breads
Artfully Displayed Seasonal Fruits and Berries, Chef's Selection of Hand-Crafted Canapés

Continental Cuisine

Herb-Baked Littleneck Clams
Vegetarian Stuffed Mushrooms, Topped with Melted Provolone
Lemon-Infused Chicken Bites with Sauvignon Blanc Citrus reduction

Southwestern Sunset

Presented with House Made Tri-Color Chips with fresh Guacamole, Pico de Gallo and Jalapeno Crème
Agave and Lime Infused Chicken Quesadillas
Sliced Steak Fajitas with all of the Traditional Accompaniments

Chilled Seafood Display

(This station would be a \$12.00 Per Person Additional at your Reception)
Colossal Poached Shrimp- Hand Peeled, Tangy Tomato Horseradish and Sauce Louie, Freshly Shucked Littlenecks, Ocean-Fresh Oyster Shooters – Sauce Mignonette, Seafood Martinis – Calamari, Mussels, Scallops, Shrimp

Dinner

Champagne Toast

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

Two Courses Prior to the Entrée

Appetizer

Imported Penne Pasta
Tossed with Sun-Dried Tomatoes, fresh Roma Tomatoes and Arugula

Salad

Traditional Caesar Salad
Garlic Croutons, Shaved Parmesan Cheese

Tableside Choice of Entrée

Charbroiled Rib-Eye- Cabernet Demi Glaze

Chicken Tuscany – Pan-Seared Breast of Chicken with Fresh Sage and Prosciutto, Topped with Fresh Mozzarella, Sautéed Portobello Slices, Kalamata Olives, and Roasted Red Peppers in a Savory Madeira Reduction

Stuffed Jumbo Shrimp – Jumbo Gulf Shrimp Stuffed with Crab Meat and Scallops
Finished with a Sherry Scented Lobster Sauce

Spinach and Ricotta Stuffed Lasagna - Fire-Roasted Tomato Sauce

Dessert

The Grandview Signature Viennese Extravaganza

(This station would be a \$25.00 Per Person Additional at your Reception)

An Absolute Abundance of Decadent Sweets Selections from Both the French and Italian Dessert Tables, Chocolate Fondue Station, Gourmet Ice Cream Station, International Coffee, Cappuccino and Espresso Bar

Wedding Cake Samples to be served on Viennese Extravaganza