

# May Tasting Event

Wednesday, May 9, 2012 at 6 o'clock in the evening

## Cocktail Reception

Top-Shelf Open Bar

### Eight Butler-Style Hors d' Oeuvres

Asian Meatballs with Snow Pea Picks · Truffled Potato Croquettes with a Cabernet Reduction · Cocktail Franks in Puff Pastry, Lime-Infused Chicken Quesadilla served with Fresh Guacamole · Bruchettas - Tapaneade, Ratatouille, Tomato Basil Parmesan · Seasonal Fruit Granita · Poached Jumbo Gulf Shrimp (\$5.00 Per Person Additional) · Shaved Pork with Onion Marmalade on Crostini

### Four Cocktail Reception Stations

#### Antipasti Abbondanza

*(This station would be a \$6.50 per Person Additional at your Reception)*

Prosciutto di Parma, Imported Sweet and Hot Soppresata, Imported Dry Capicola, Dried Cured Sausages; Reggiano, Provolone, and Peppato Cheeses, Vine-Ripened Tomatoes (In Season) with House-Made Fresh Mozzarella – Fresh Basil, EVOO Balsamic Glazed Portobello with Cipollini, Tuscan White Bean Salad with Shaved Radicchio Marinated Olives, Sweet and Hot Peppers, Caponata Focaccia and Crusty Hearth-Baked Breads

#### Latin Flair Tapas

Shrimp & Crab Mofongo – Fried Plantains Smashed with Shrimp & Crab Topped with Adobo Sauce  
Arepas de Ropa Vieja – Stuffed Flatbread with Shredded Flank Steak & Vegetables  
Pollo Al Ajillo- Sautéed Chicken with Olive Oil, Garlic, Onions & Rioja Wine

#### Panini Press

Accompanied by Gourmet Macaroni and Cheese, Italian Potato Salad, Tomato-Olive Salad  
The Cuban- Smoked Ham, Roasted Pork, Pickles, Gruyere Cheese, Mustard and Mayonnaise  
Chicken Milanese - Topped With Gruyere Cheese, Balsamic Caramelized Onions

#### Torch Station

*(This station would be a \$6.50 per Person Additional at your Reception)*

Scallops, Tuna and Filet Mignon Torched to perfection  
With Assorted Accompaniments

## Dinner

### Champagne Toast

**Baskets of Bakery Selections and Freshly Whipped Butter on Each Table**

**Two Courses Prior to the Entrée**

#### Appetizer

*A Delectable Duet Presentation of:*

Fresh Mozzarella and Tomato

House-Made Fresh Mozzarella and Roma Tomatoes with Roasted Bell Peppers drizzled with Fresh Pesto

~Accompanied by~

Salad of Field and Baby Greens

Tossed Baby Greens with Roma Tomatoes and Shaved Bermuda Onion in a Basil Vinaigrette

#### Tableside Choice of Entrée

**Grilled New York Strip Steak** - Sauce Bordelaise

**Overstuffed Breast of Chicken** – French-Cut Breast of Chicken,

Stuffed with Sautéed Baby Spinach and Fontina Cheese Ragout, Natural Jus

**Grouper Provencale** – Delicate Grouper, Pan-Seared with White Wine, Lemon, Diced Tomatoes, Olives and Capers

**Eggplant Siciliana** - Italian Eggplant, Breaded and Sautéed, Layered Among Slices of Fresh Mozzarella and Grilled Tomatoes, Topped with a Béchamel Sauce and Oven-Roasted Tomato Sauce with Fresh Basil

## 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 Tables. Chocolate Fondue Station, Gourmet Ice Cream Station, International Coffee, Cappuccino and Espresso Bar

**Wedding Cake Samples to be served on Viennese Extravaganza**