

January Tasting Event

Wednesday, January 5, 2011 at 6 o'clock in the evening

Cocktail Reception

One Hour of Top-Shelf Open Bar

Eight Butler-Style Hors d'Oeuvres

Asian Meatballs on Snow Pea Picks · Marinated Vegetable Bundles in Flaky Pastry
Scallops in Smoked Bacon Blankets – Honey Teriyaki Glaze · Seared Chicken Brochettes with Honey
Dijonaise · Asparagus Wrapped in Shaved Beef – Whole Grain Mustard · Tortilla Cups with Southwestern
Chicken Salad · Skewered Salad Caprice – Pesto Drizzle · Pastrami Smoked Salmon with Dill Crème Fraiche
on a French 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 Handcrafted Canapés

Panini Press Station

The Cuban – Smoked Ham, Roasted Pork, Pickles, Gruyere Cheese, Mustard, and Mayonnaise
Prosciutto, Fresh Mozzarella, and Arugula

Mediterranean Seafood

Calamari Fra Diavolo
Clams and Mussels Possilippo
Linguini all'Aglio é Olio

The Grandview Sauté

(This station will be an additional charge of \$7.50 Per Person at your reception)
Sautéed Beef Tenderloin Tips, Pinot Noir Demi Reduction
Gulf Shrimp Sautéed with Fresh Garlic, Lemon Essence and EVOO,
Finished with Chardonnay and Compound Butter
A Mélange of Wild Mushrooms, Asparagus Tips, and Snow Peas Sautéed
with Balsamic Caramelized Red Onions

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

Butternut Squash Soup

2nd Course

House Salad of Baby Greens, Roma Tomatoes, Bermuda Onion – Basil Vinaigrette

Tableside Choice of Entrée

Charbroiled Rib-Eye Steak, Cabernet Demi Glaze
French-Cut Breast of Chicken Overstuffed with Sautéed Baby Spinach and Fontina Cheese Ragout, Natural Jus
Crab Meat & Scallop-Stuffed Jumbo Gulf Shrimp, Sherry Scented Lobster Sauce
Spinach and Ricotta Stuffed Lasagna with Fire-Roasted Tomato Sauce

Dessert

Wedding Cake Sampler