



Seated Served Dinners

h a n d p a s s e d & a p p e t i z e r s

May we suggest starting your event with appetizers such as hand-passed hors d'oeuvres or stationary hors d'oeuvre displays (please see our Menu Sheet for Passed and Stationary Hors d'oeuvres)

s a l a d

~ choose one from the following ~

**Mixed Greens with Roasted Pears,
Moroccan Spiced Walnuts and Blue Cheese Dressing**

**Lettuce Wedge with shaved Parmesan Cheese, Roma Tomatoes
and Balsamic Vinaigrette**

**Spinach and Avocado tossed with Red Onion, Diced Avocado
and Lump Crab in a Lime Dijon Vinaigrette**

**Seasonal Greens served with Hearts of Romaine, Vine Ripened Tomatoes,
Mozzarella Cheese, Fresh Basil and Arugula**

e n t r e e s

**Farfalle Pasta and Grilled Chicken with Lemon Garlic Cream Sauce,
Roasted Peppers, Crimini Mushrooms, & Fennel**

**Breast of Capon stuffed with Andouille and Smoked Gouda
served with Roasted Red Pepper Sauce**

**Minted Lamb Wellington with Cranberry Pommery Sauce
and Herb Spaetzel**

**Roasted Beef Tenderloin Stuffed with a Wild Mushroom Duxelle
with Garlic Mashed Potatoes and Roasted Root Vegetables**

**Pork Loin with whipped Horseradish Potato and Bing Cherry Merlot Sauce
& Dried Fruits**

**Hot Smoked Salmon Plank encrusted with Sautéed Spinach
Pancetta and Cremino Mushrooms**

**Potato Encrusted Fresh Grouper served with Rossoto
Tembles and Braised Seasonal Greens**

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seated served dinners



Seated Served Dinners (Continued)

d u a l e n t r e e m e n u s

Seared Yellowtail Tuna with Tournedo of Beef

Smoked Centercut Pork Chop and Chicken Breast stuffed with Andouille Sausage and served with a Dried Berry Compote

Thai Spiced Pan Seared Salmon and Pesto Filled Breast of Chicken

Sauteed Prawns and Brajole of Beef

Vegetable and Starch Choices created to your desire

Above entrees include salad, bread, vegetable and starch, ice water
Service ware and glassware

To place an order call
(678) 990-9808

www.MasterpieceEvent.com

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