



Sit Down Dinner Menu for the

## *Art factory*

### **Cocktail Hour**

## *Hot Hors D'oeuvres*

**(Select 8)**

Chicken and Waffles with a Maple Glaze ~ Fresh Guacamole Served in a Phyllo Pastry Cup ~ Peking Duck Rolls ~ Seared Marinated Steak on Garlic Crostini with a Horseradish Cream ~ Franks in Puff Pastry with Dijon Mustard ~ Vegetable Spring Rolls ~ Cajun Shrimp Kebobs ~ Vegetable Tempura ~ Coconut Shrimp with Spicy Orange Marmalade Shrimp Wonton with Soy Ginger Sauce ~ Baked Brie with Raspberry Coulis ~ Fried Shrimp with Cajun Remoulade ~ Japanese Beef Negamaki ~ Black and White Sesame Chicken with Toasted Sesame Sauce ~ Coconut Chicken with Sweet and Sour Dip Fresh Asparagus En Croute with Horseradish Cream ~ Sea Scallops wrapped with Bacon ~ Chicken Skewers with Pineapple Glaze ~ Sweet and Sour Chicken Kebobs Sun- Dried Tomato and Artichokes in Phyllo ~ Herb Crusted Artichoke Hearts flavored with Pesto ~ Baby Maryland Crab Cakes with Creole Dip ~ Portabella Mushroom Purse Brick Oven Pizza served on Pizza Mallet ~ Truffle Macaroni and Cheese served in Martini Glasses ~ Butternut Squash Soup Shobter ~ Italian Mini Meatball served on a Spoon ~ Large Fresh Shrimp with Cocktail Sauce ~ Korean Beef Spring Roll ~ Sauté Shimeji Mushrooms Soy Sauce and Scallions on a Wonton Crisp

## *Cold Displays*

### **Crudités Display**

Fresh Baby Carrots - Broccoli Florets - Cauliflower Florets - Julienne Red Pepper  
sJulienne Celery- Baby Cherry Tomatoes  
All Served with Herb and Garlic Dip

### **Imported Cheese Display**

An Assortment of International and Domestic Cheeses including:  
Asiago - Jarlsburg - Vermont Cheddar - Aged Gouda and Gorgonzola  
Accompanied by:  
Flatbreads - Crackers and Breadsticks with Infused Oils

### **Tuscan Display**

Marinated Grilled and Seasoned Vegetables - Olives - White Bean Salad - Orzo Pilaf  
And Marinated Mushrooms

### **Bruschetta Display**

Fresh Diced Roma Plum Tomatoes with Red Onion and Basil  
Marinated in Extra Virgin Olive Oil Served on Toasted French Bread

### **Mozzarella & Tomato**

Fresh Sliced Mozzarella with Tomato and Basil, Drizzled in Extra Virgin Olive Oil

**Appetizer - Pre-Plated Seasonal Salad**  
Garden Tossed, Caesar, Greek

## *Entrees*

**The Choice of Two Entrees will be offered at tableside to your Honored Guests:**

**Tilapia or Salmon w/Your Choice of Preparation:**

Pecan Crusted, Oreganata, Herb Crusted, Horseradish Crusted, Grilled, Cajun Rubbed, Mango Sauce and Savoy

**One of the following Poultry Selections**

**Chicken Wellington**

Chicken Breast coated with a Mushroom Duxelles wrapped in Puff Pastry served with a Madeira Sauce

**Pignoli Chicken**

Stuffed with Pignoli Nuts and Seasoned Breadcrumbs served with a Woodland Mushroom Sauce

**Florentine Chicken**

Stuffed with Broccoli, Spinach, Ricotta and Parmesan Cheese served with a Dijon Sauce

**Boneless Breast of Chicken**

Served with Marsala, Francaise, or Piccata Sauce

**Herb Crusted Chicken**

Coated with Fresh Herbs and Parmesan Cheese served with a Mustard Dill Sauce

**Artichoke and Sun Dried Tomato Chicken**

French Breast of Chicken stuffed with Sun Dried Tomatoes and Artichokes Served with a Champagne Sauce

**Chicken Valdostano**

Stuffed with Prosciutto, Fontina Cheese, Spinach served with a Mushroom Sauce

**Chicken Savoy**

Boneless Breast of Chicken sauteed with a Balsamic Demi-Glace Sauce Garnished with Tri Color Peppers and Portabella Mushrooms

**Chicken Alla Romana**

Chicken Breast Stuffed with Spinach, Asiago Cheese and Sun-Dried Tomatoes Served with a Brandy Cream Sauce

**Your Choice of Chef Select Vegetables & Potato or Rice Selection**  
Special Diets are always available

**3 Choice Entree Filet Mignon \$10.00 Per Person Extra**

# *Dessert Selections*

**(choose one)**

## **Bananas Foster**

Fresh Bananas Sautéed with 151 Rum, Brown Sugar and Cinnamon  
Served over Vanilla Ice Cream in a Waffle Basket

Frozen Chocolate Mousse and Banana Crepe Dipped in Dark Chocolate  
Served with a Raspberry Sauce

Chocolate Dipped Waffle Basket filled with Vanilla Ice Cream  
Topped with Seasonal Berries and a Raspberry Sauce

Hot Apple Blossom, with Vanilla Ice Cream, served with a Caramel Sauce

Warm Chocolate Lava Cake Served with Whip Cream & Berries

**Wedding Cake Supplied by Host**  
**Coffee, Decaffeinated Coffee, Herbal Teas**

**\$90.00 Per Person + 6.625% Sales Tax  
+ 20% Service Charge + 7% Gratuity**

## *Bar Options*

### Premium Open Bar

(\$30 per person + 6.625% Sales Tax  
+ 20% Service Charge + 7% Gratuity)

### Limited Bar Wine, Beer & Champagne

(\$15 Per Person+ 6.625% Sales Tax  
+ 20% Service Charge + 7% Gratuity)