

PLATED MENU

APPETIZER

Choice of One

NORTH SHORE HOUSE SALAD

Mesclun Greens with Grape Tomatoes, Goat Cheese, Dried Cranberries and Drizzled with Champagne Vinaigrette

TOMATO & MOZZARELLA NAPOLEON

Fresh Herbs, Extra Virgin Olive Oil

PENNE A LA VODKA

ENTRÉE

Choice of Two

PAN SEARED FRENCH CUT BREAST OF CHICKEN

"Sauce Champignon"

BROILED TILAPIA

Tomato, Caper, Kalamata Olive Tapenade

GRILLED PETITE STEAK

Wild Mushroom Sauce or Red Wine Demi Glaze, Topped with Frizzled Onions

ACCOMPANIED BY

Baby Carrots, French String Beans,
Herb Roasted Red Bliss Potatoes

DESSERT

Fresh Fruit, Cookies & Brownies
Coffee & Tea Service

BEVERAGES

On Consumption

PLATED MENU ENHANCEMENTS

ENTRÉE ENHANCEMENTS

HORSERADISH CRUSTED SALMON
Whole Grain Honey Mustard Beurre Blanc

VEAL LOIN MEDALLIONS

RIB VEAL CHOPS

AUSTRALIAN RACK OF LAMB
Roasted Garlic & Rosemary au Jus

FILET MIGNON
Red Wine Demi Glaze, Frizzled Onions

DESSERT ENHANCEMENTS

TIERED SILVER DESSERT TRAYS
Fancy Mini Cookies, Mini Pastries, Dipped Strawberries

VIENNESE TABLE
Mini Individual Cakes, Pies and Tarts, Cookies, Fudge Brownies,
Pastries, Mini Cookies, Sliced Fresh Fruit and Seasonal Berries

ADDITIONAL OPTIONS

UNLIMITED WINE & BEER

PITCHERS OF SANGRIA

PREMIUM OPEN BAR

VALET PARKING