

Vivere 2012 Menus

Menu 1

Stationary Displays (Cocktail Hour)

Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet flatbreads.
Miniature Fruit Kabobs Displayed Around a Pineapple w/ Raspberry Yogurt

Buffet Dinner (Room Temp Platters)

Assorted Rolls & Butter
Mix Greens w/ Watermelon, Feta & Cherry Tomatoes w/ Port Vinaigrette
Roasted Filet Mignon w/ Horseradish Scallion Cream
Thai BBQ Grilled Shrimp w/ Papaya Salsa
Balsamic & Olive Oil Grilled Asparagus
Moroccan Cous Cous Salad

Dessert w/ coffee, tea, decaf

Mini Brownies, Cookies & Pastires

Menu 2

Stationary Displays (Cocktail Hour)

Fresh Mozzarella Caprese w/ Sliced Tomatoes, Fresh Basil and Honey Balsamic Reduction
Jumbo Shrimp Cocktail w/ Sliced Lemons and Homemade Horseradish Cocktail Sauce

Hors D'oeuvres (Room Temp)

Watermelon & Feta Skewers w/ Fig Balsamic Glaze
Shrimp & Mango Salsa in Tortilla Cup
Chopped Market Salad w/ Gorgonzola, Pistachios & Sun-dried Cranberries in Seedless Cucumber Cup

Buffet Dinner (Room Temp Platters)

Assorted Rolls & Butter
Spinach Salad w/ White Beans, Cherry Tomatoes, Marinated Red Onions & Balsamic & Olive Oil
Peppercorn Crusted Filet Mignon w/ Roasted Tomato Chutney
Sesame Grilled Chicken Skewers
Ahi-Tuna w/ Asian Slaw & Fried Wontons
Grilled Veggie Platter

Dessert w/ coffee, tea decaf

Chocolate Covered Strawberries
Assorted Mini Cupcakes
Mini Blondies

Menu 3/ (Chef on Board)

Stationary Displays

Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet Flatbreads.

Hor's D'oeuvres

Roasted Corn & Chorizo Baked Clams

Chicken & Vegetable Shumai w/ Soy Ginger Reduction

Mahi Mahi Tacos w/ Sour Cream

Braised BBQ Rib Empanadas

Spinach, Fried Eggplant, Roasted Garlic Marscapone & Tomato Pizza

Salad

Mix Greens, Cucumbers, Tomatoes and Croutons in a Balsamic Vinaigrette

Buffet Entrees

Marinated Flank w/ Asian Slaw

Roasted Tilapia Puttanesca

Accompaniments

Roasted Red Bliss Potatoes ~ w/ Rosemary and Garlic.

Roasted Vegetable Medley

Dessert w/ coffee, tea, decaf

Tropical Fresh Fruit Display

Assorted Gourmet Cookies & Fudge Brownies

Menu 4 / (Chef on Board)

Stationary Displays

Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet Flatbreads.

Miniature Fruit Kabobs Displayed Around a Pineapple w/ Raspberry Yogurt

Hor's D'oeuvres

Buffalo Chicken Quesadillas w/ Blue Cheese

Mini Crab Cakes w/ Mango Salsa

Shrimp Shumai w/ Soy Ginger Reduction

Beef & Cheddar Empanadas w/ Sour Cream

Mini Veggie Pizzas

Salad

Mix Greens w/ Grilled Roasted Corn, Red Onions, Cherry Tomatoes & Roasted Pepper Cumin Vinaigrette

Buffet Entrees

Roasted Filet Mignon w/ Porcini Cream

Crab Stuffed Jumbo Shrimp w/ Saffron Cream

Accompaniments

Rice Pilaf

Garlic String Beans

Dessert

Chocolate Mousse Cake w/ Raspberry Melba Sauce
NY Style Cheese Cake w/ Assorted Fresh Berries

Menu 5 (Chef on Board)

Stationary Displays

Sushi & Sashimi Display w/ Wasabi, Pickled Ginger & Soy sauce

Hor's D'oeuvres

Roasted Beets, Pistachios & Goat Cheese on Endive
Pan Seared Crab & Shrimp Cakes w/ Lemon Crème
Honey Glazed New Zealand Lamb Chops w/ Apricot Mint Glaze
Fried Chicken Egg Rolls
Brie , Poached Pears & Toasted Almonds in Phyllo Tarts

Salad

Romaine, Sunflower Seeds, Dried Cranberries, Candied Pecans, Gorgonzola & Cranberry Vinaigrette

Buffet Entrees

Roasted Filet Mignon w/ Wild Mushroom Ragu
Jumbo Lobster Cakes w/ Avocado, Mango Salsa
Spinach & Mushroom Stuffed Chicken Breast

Accompaniments

Roasted Fingerling Potatoes
Grilled Asparagus

Dessert w/ coffee, tea, decaf

Chocolate Covered Strawberries
Mini Chocolate Brownies
Mini Oatmeal Cookies
Mimi Pastries