

The Hathorn

Hors d'oeuvres Display

Bruschetta with Garlic Rubbed Crostinis, Marinated Mushrooms, Tomatoes with Mozzarella and Basil, Assorted Cured Olives, Toasted Dill Butter Baguettes with Assorted Tapenades, Herb Encrusted Soft Cheese and Blooming Onion Dip with Crispy Pita Chips

Appetizer (Please Choose One)

Grilled Portobello Mushroom Topped with Roasted Red Pepper, Goat Cheese and an Aged Balsamic Glaze

Smoked Chicken Cavatappi A La Vodka

Cajun Chicken Strudel with Warm Spiced Apricot Sauce

Heirloom Tomato with Homemade Mozzarella and Basil

Choice of Salad (Additional Enhanced Appetizers & Salad Options Available)

Baby Greens Salad with Dried Cranberries, Crumbled Gorgonzola, Julienned Vegetables and Chef's Choice of Dressing
or

Classic Caesar Salad with Garlic Croutons

Rolls with Creamy Butter

Choice of Three Entrées

Gorgonzola Encrusted NY Strip Steak with a Balsamic Demi Glace

Surf and Turf of Lobster Tail and Petite Filet Mignon

Filet Mignon

Panko Encrusted Chilean Sea Bass with a Citrus Beurre Blanc

Chicken Alicia with a Gorgonzola Cream Sauce, Roasted Red Peppers and Asparagus Spears

Fresh Organic Airline Chicken Breast Stuffed with Local Apples and French Brie with a Marsala Wine, Walnut and Cherry Sauce

Potato & Rice (Please Choose One to be Included with All Entrées)

Twice Baked Potato

Red Bliss Mashed Potatoes

Wild Mushroom Risotto

Parmesan Risotto

Vegetable (Please Choose One to be Included with All Entrées)

Lemon Asparagus

Roasted Root Vegetables

Sweet Roasted Acorn Squash

Chef's Choice Dessert

(A Decorated Cake is Available For an Additional 1.50 Per Person)

Coffee, Tea, Decaf & Soda

48.99 per Person

Please Add 19.5% Gratuity and New York State Sales Tax

Final Guest Count by Entrée Selection is Due 7 days Prior to Event