

LEXINGTON PREMIER MENU

COCKTAIL HOUR STATIONARY HORS D'OEUVRES

Assortment of Domestic and International Cheeses
with Seedless Grapes, & assorted Crisps

Crudité Display

with Blue Cheese Mousse

PASSED HORS D'OEUVRES

Pan Seared Lump Crab Cakes

with Spicy Chipotle Aioli

Sweet Potato Pancakes

with Sunflower Seeds, Apple Puree & Sour Cream

Macadamia Crusted Chicken Satay

with Thai Glaze

Pear & French Brie Tart

Sesame Beef Skewers

BUFFET OR PLATED SERVICE SALAD

Oriental Salad of Mixed Greens Mandarin Oranges,
Crispy Noodles & Sesame Vinaigrette

MAIN COURSE

Herb Crusted Top Round of Beef Carved

with Wild Mushroom Au jus or Chimichurri Sauce

Cashew Crusted Mahi-Mahi

with Pineapple Salsa

ACCOMPANIMENTS

Dinner Rolls & Sweet Butter

Chef Selected Roasted Vegetable medley

Garlic and Herb Roasted Potatoes

DESSERT

(SELECT TWO)

Decorated Occasion Cake

Tropical Fresh Fruit Display

Tiramisu with Kahlua, Mascarpone &
Shaved Chocolate

Chocolate Mousse Cake

with Raspberry Melba Sauce

Warm Apple Crisp

with Vanilla Bean Ice Cream

Banana Bread Pudding

with Southern Comfort Whiskey Sauce

New York Style Cheese Cake

with Assorted Fresh Berries

Assorted Mini Pastries & Fruit Tarts

Assorted Gourmet Cookies & Fudge Brownies

Coconut Flan

with Caramel Sauce

Ice Cream Sundae Bar

Specialty Cakes, Pies, and Desserts available
upon request

NEW YORK