

LEXINGTON PRESTIGE MENU

COCKTAIL HOUR STATIONARY HORS D'OEUVRES

Assortment of Fresh Seasonal Berries, Artisanal Cheeses, and & assorted Crisps

Mediterranean Assortment: Marinated Peppers, Olives, Feta, White Bean Salad, Hummus, Warm Pita Breads

PASSED HORS D'OEUVRES

Mini Mahi-Mahi Fish Tacos

Horseradish & Pistachio Crusted Chicken Satay

Roast Eggplant, Spinach, and Mascarpone Flat Bread

BBQ & Cheddar Sliders

Watermelon & Feta Skewers
with Fig Balsamic reduction

BUFFET OR PLATED SERVICE SALAD

Mesclun Salad

with Apples, Fennel, Roquefort Cheese, Caramelized Walnuts & Apple Cider Vinaigrette

MAIN COURSE

Grilled Teriyaki Flank Steak
with Asian Slaw

Almond Crusted Salmon
with Orange Ginger Gastric

Panko Crusted Chicken Cutlets
with Fresh Bruschetta & Balsamic Glace

ACCOMPANIMENTS

Dinner Rolls & Sweet Butter

Honey & Tarragon Julienne Carrots

White Truffle and Parmesan Mashed Potatoes

DESSERT

(SELECT TWO)

Served with fresh brewed Coffee, Decaf, & fine assortment of Teas

Decorated Occasion Cake

Tropical Fresh Fruit Display

Tiramisu with Kahlúa, 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