

Talk of the Town Caterers

Summer Garden Party

Passed flavored iced tea with lemon sorbet and mint leaves

Butlered Hors d'oeuvres

Miniature Crab Cakes with Chili-Lime Aioli, Italian Sausage Stuffed Mushrooms,
Parmesan Parsley Puff Pastry Straw Wrapped with Prosciutto di Parma,
Assorted Mini Quiche Squares, Clams Casino, Oriental Chicken Salad on Rye Toast Points

Buffet Hors d'oeuvres

Coconut rum soaked tropical fruit salad
Lobster salad in mini lemon pastry cups.
Gulf Shrimp displayed in a carved ice bowl with Jim's Zesty Cocktail Sauce and lemon wedges.
Chorizo sausage sautéed with peppers, black beans and fresh cilantro on grilled corn bread
painted with anchovy aioli.

Served family style to the Table

Arugula and summer baby lettuces simply tossed in red wine vinaigrette
Focaccia bread and Butter Curls

Grilled beef tenderloin with a peppercorn crust and leek demi glace
Dover sole wrapped around asparagus set on lemon sauce drizzled with roasted red pepper aioli
Chicken breast rolled with Cappicola, Provolone and Spinach Stuffing, diagonally sliced and
served over a roasted garlic cream sauce
Pasta ribbons of linguine twirled with julienne vegetables and a lemon parmesan dressing

Dessert

Raspberry coulis layered occasion cake garnished with chocolate covered strawberries
Coffee * Decaf * Teas * Condiments

\$ 38 per guest
19% Gratuity and 8% Sales Tax Additional