

Waterside Catering

Signature Dinner

~Four Hours~

Appetizer

~Choice of One~

Lobster Ravioli

Fresh Mozzarella with Vine Ripe Tomatoes, Roasted Peppers and Fresh Basil
Baby Portabella Mushroom stuffed with Broccoli Rabe, Mozzarella, and Fennel Sausage
Sliced Melon wrapped in Aged Prosciutto
Mushroom Risotto

Salad

~Choice of One~

Mixed Organic Greens with Champagne Vinaigrette
Classic Caesar Salad with Homemade Croutons
Arugula & Fennel Salad with Red Onion, Dried Cranberries & Crumbled Blue Cheese with
an Orange Tarragon Vinaigrette

Entree

~Choice of Three/Guests Choose One~

Chicken Francese/Marsala/Picatta
Chateaubriand with a Bordelaise Sauce
Chilean Sea Bass with a Lemon Thyme Butter Sauce
Dijon Herb Crusted Atlantic Salmon
All entrees are served with Garlic Mashed Potatoes and Grilled Asparagus

Dessert

~Choice of One~

Painted Dessert Plate: Chocolate Dipped Strawberries, Crème Brule, Cheesecake & Petit
Fours
or
Special Occasion Cake

Coffee, Decaffeinated Coffee and Selection of Fine Teas

Valet Parking & Coat check Included
Additional Charges, 20% Gratuity, 7% Tax