



# Chophouse Cocktail Reception & Sit Down Dinner

## Stationary Hors d' Oeuvres:

**Imported Cheese Board** with Fresh & Dried Fruits  
**Corn Tortillas** with Warmed Spinach Dip

## Passed Hors d' Oeuvres:

**Tomato & Olive Bruschetta** on Herb Focaccia Crostini  
**Mini Crab Cakes** with Creole Remoulade Sauce  
**Vegetarian Quesadillas** with Sour Cream, Salsa and Guacamole

## Sit Down Dinner:

Freshly Baked Bread with Creamy Butter

## Appetizer Course

Served Family Style

**Fresh Baby Spinach Salad** with Goat Cheese, Granny Smith Apples, Balsamic Dressing and Pine Nuts  
**Ginger Chicken Pot Stickers** with Shitake Mushrooms, Sesame & Coconut Thai Curry Sauce

## Entrée Selections

Choice of

**Skirt Steak** served with Mashed Potatoes and Sautéed Mushrooms

**Baked Atlantic Salmon** with Lemon & Herb Crust served with steamed Spinach and Basil Citrus Sauce

**Rigatoni with Roasted Eggplant** with a basil tomato sauce and smoked mozzarella cheese

## Dessert

Choice of

Homemade Key Lime Pie

NY Cheesecake

Tollhouse Cookie Pie

**Coffee and Tea Service Included**