



Sample Dinner Reception Menu

Your buffet tables will be filled with colorful flowers and greens
The Sheryll Princess' culinary team will present a cold feast featuring a hand carved ice sculpture

Bouquetieres of fresh crudité's brimming with broccoli and cauliflower floret's
Red and yellow and orange bell pepper strips
Celery stalks-carrot and asparagus spears
Grape tomatoes and daikon coins served with sour cream herbed dip

An elegant display of fresh ripe sliced ice chilled fruits served with yogurt dipping cream

A presentation of fine imported and domestic cheese
Aged Swiss-tangy pepper jack and soft flavored goudas
Wisconsin sharp cheddar-dill havarti-Monterrey jack

Flavorful antipasto

Roasted Portobello mushrooms garnished with shaved asiago cheese
Fire roasted red, yellow, black, orange and green bell peppers Roasted with virgin olive oil and
caramelized garlic cloves
Mediterranean spiced olives-wild mushroom medley
Sliced fresh mozzarella and beefsteak tomatoes
Gourmet calamari salad with fresh vegetables Drizzled with olive oil and balsamic vinegar
Garnished with fresh israeli basil petals
Herb marinated artichoke hearts surrounded with cherry peppers
Premium carved sliced meats
Mortadella-genoa salami
Proscuitto de parma
Sweet cappacolla
Soppresata
Provolone

All above appetizers will be served with assorted crisp gourmet crackers, New York flat breads,
tomato and olive focaccia and sesame bread sticks

Hor's D'oeuvres-Hot

(Choice of six)

Black bean and andouille spring roll-swordfish kabobs-sun dried tomato quiche
Mini sheppard's pie-brie and pear in filo-chicken saltimbocca skewers
Scallop wrapped with bacon & pea pod-tequila chicken burrito
Lobster cobbler-chicken sonaran purse-shrimp scampi tartlet
Spinach and artichoke hearts-petite monte cristo-crab ragoon
Kreplach-shrimp and bacon-duck and apricot brandy purses
Cone shaped quesadilla filled with chicken and cheese
Sun dried tomato and feta in filo-seafood purses
Chicken, bacon and pea pod

Hor's D'oeuvres-Cold

(choice of two)

Tomato basil and garlic bruschetta on toasted demi baguettes
Asparagus spears wrapped with honey roasted turkey breast
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Asparagus spears wrapped with honey roasted turkey breast
Sun dried tomatoes and fresh mozzarella on tuscan rusks
New potatoes with sour cream and caviar pearls
Salmon mousse on belgian endive leaves
Creole style flavored deviled eggs sprinkled with chive morsels
Skewered fresh fruit kabobs
Plated baby field greens mixed with dried cherries, toasted pumpkin seeds
Cherry tomatoes, blue cheese, and sliced cucumbers accompanied with balsamic dressing

Main Course

Choice of one

Spinach and crab filled fillet of grouper Enrobed in a rich bonne femme sauce sprinkled with rock shrimp morsels

Roasted breast of capon filled with ricotta, mozzarella and proscuitto drizzled with tomato coulis chicken jus

Black pepper coated aged prime rib with wild mushroom ragout and shallot a jus

Squash and zucchini provencal

Duchess potatoes

Served with semolina dinner breads and butter ice chilled patties

Dessert

A delectable dessert is the perfect close for your glorious affair presented on silver trays at the center of each table

Assorted sugar dusted cookies

Assorted mini pastries

Coffee and herbal teas