

# ROOM TEMPERATURE PLATTERS

*Minimum 15 persons*

*Served with Fresh Fruit Salad, Dinner Rolls and Butter*

**Grilled Rosemary and Garlic  
Marinated Chicken Breast..... \$13.95 pp**

*Artichoke Hearts, Sun-dried Tomatoes, Kalamata Olives,  
Chiffonade of Fresh Basil on Mixed Baby Greens*

**Jerked Roast Chicken Breast ..... \$14.95 pp**

*On a bed of Brown Rice with Mango-Cilantro Salsa*

**Tenderloin of Beef ..... \$16.95 pp**

*Pepper Crusted Fillet of Beef, served with Wild Rice and  
Dried Cranberries – Grainy Dill Dijonnaise*

**Honey Mustard Roast Salmon Fillet \$15.95 pp**

*Green Beans, Toasted Walnuts and Red Pepper Confetti*

**Sliced Meat and Cheese Platter .....\$11.95 pp**

*Grilled Boneless Chicken Breast, Roast Beef, Slice Turkey  
Breast, Black Forest Ham, American Cheese, Provolone Cheese  
and Swiss Cheese*

**Buffalo Mozzarella, Fresh Jersey Tomato  
and Fresh Basil Platter.....\$8.95 pp**

*Fresh Mozzarella Cheese, Fresh Jersey Tomato, and Fresh  
Basil drizzled with Extra Virgin Olive Oil and Balsamic  
Vinegar*

**Grilled Fresh Vegetable Platter ..... \$10.95 pp**

*Asparagus, Red Peppers, Eggplant, Yellow Squash, Zucchini  
and Carrots.*

**Grilled Jumbo Shrimp..... \$14.95 pp**

*Grilled Jumbo Shrimp, Roasted Plum Tomatoes on a Bed of  
Wild Rice with Champagne Tarragon Vinaigrette (4 Shrimp per  
person)*

**Classic Chicken Caesar Salad..... \$13.25 pp**

*Crisp Romaine Lettuce, Homemade Garlic Croûtons,  
Parmesan Cheese and Caesar Dressing*

