

Social Hour Hors D'oeuvres

Gourmet Cheese Display

An assortment of international and domestic cheeses, gourmet dips, assorted vegetables, crackers and flatbreads

Gourmet Cheese and Fresh Fruit Arrangement

An array of imported and domestic cheeses, gourmet dips, assorted vegetables, crackers, flatbreads and fresh seasonal fruit

Gourmet Cheese and Charcuterie Presentation

A mélange of domestic and imported cheeses, gourmet dips, crudité display, a variety of crackers; flatbreads and crostini, fresh seasonal fruit and a charcuterie arrangement

Butler-Style Hors D'oeuvres

Includes your choice of (#) item

(each tier can have a different number of choices)

Beef Teriyaki

Chicken Teriyaki

Chicken Fingers with Sweet & Sour Dipping Sauce

Tai-Chili Chicken Wings

Spring Rolls with Garlic-Soy Dipping Sauce
Pork Pot Stickers with Soy Dipping Sauce
Vegetable Pot Stickers with Soy Dipping Sauce
Stuffed Mushrooms
Asparagus Wrapped in Prosciutto
Green Bean Fries with Horseradish Dipping Sauce
Beer Battered Fried Veggies
Deviled Eggs
Hummus and Pita Bread
Mini Crab Cakes
Potato Skin Wedges
Italian Style Meatballs
Mini Bruschetta
Fried Mozzarella
Buffalo Chicken Wings
Chicken Fingers with Honey mustard
Cheese Quesadilla with Lime-Cilantro Crema
Mini Tacos with Lime-Cilantro Crema

Salads

House Garden Salad

Fresh mixed greens with shredded carrots, cucumber, tomato and assorted dressings

Traditional Caesar Salad

Romaine lettuce, fresh parmesan, homemade croutons and a creamy Caesar dressing

(optional to add grilled chicken-additional fee of \$2.00 per person)

Mixed Field Greens

Served with caramelized walnuts, dried cranberries, goat cheese and a raspberry vinaigrette.

(optional to add pears or strawberries-additional fee of \$2.00 per person)

Entrees

Poultry

Chicken Parmigiana

A breaded chicken breast topped with tomato sauce, parmesan cheese and mozzarella

Chicken Marsala

Pan seared chicken and mushrooms finished with Marsala wine sauce

Chicken Florentine

Pan seared chicken topped with spinach and Honora white wine sauce

Chicken Piccata

Pan seared chicken topped with capers in a lemon butter sauce

Bruschetta Chicken

Pan seared chicken topped with Roma tomatoes and basil finished with fresh basil and a balsamic glaze

Hawaiian Pineapple Chicken

Tender chicken pieces in a sweet and salty sauce topped with cashews and accompanied by a grilled pineapple skewer

Beef

Chateaubriand

Tenderloin filet finished with an Honora white wine, mushroom and shallot demi-glaze

Herb Crusted Filet Mignon

A 6 oz. filet encrusted with an array of herbs and topped with a balsamic reduction

Prime Rib

Slow roasted rib eye served with a natural au jus

Carne Asada

Thinly sliced beef marinated and grilled to perfection

Red Wine Braised Short Ribs

Meltingly tender beef short ribs braised in one of our very own Honora reds

Pork

Pan-Seared Pork Chops with Citrus Dressing

Juicy pan-seared bone-in pork chops finished with a citrus-mustard-cilantro dressing

Bacon Wrapped Maple Pork Loin

Pork loin brushed with a maple glaze is wrapped in applewood smoked bacon and oven roasted

Seafood

Southern Fried Catfish

Thin strips of catfish coated in a mixture of flour and cornmeal then deep fried to perfection

Cajun Baked Catfish

Catfish fillets dredged in Cajun seasonings and oven baked

Shrimp Scampi

Shrimp with garlic and wine butter sauce finished with freshly grated Parmigiano-Reggiano cheese

Maple-Soy Salmon

Salmon filets prepared with a maple-soy glaze and finished with green onions

Spinach Ricotta Stuffed Sole

Sole stuffed with spinach and ricotta topped with a light pomodoro sauce and finished with freshly grated Parmigiano-Reggiano

Sides

Sea salt encrusted baked potato

Potatoes au gratin

Rice pilaf

Twice baked potato

Seasonal vegetables

Herb roasted potatoes

Garlic mashed potatoes

Garlic sautéed spinach

Vermont maple glazed baby carrots

Garlic green beans with tomato and basil