

Social Events Menus



Hors d'oeuvres

Pre-Dinner Passed Hors d'oeuvres – designed for a maximum of 1 hour

Priced at \$16.50 per person++ with a 20 person minimum and includes your choice of 3 Hot and/or Cold Items from below

Each additional item - \$5.75per person++

Reception Passed Hors d'oeuvres – designed for a maximum of 3 hours

Priced at \$36.25 per person++ with a 20 person minimum and includes your choice of 7 Hot and/or Cold Items from below

Hot Items

Mini Maryland Crab Cakes

With Roasted Corn Salsa

Mini Beef Wellingtons

With Mushroom Cream Sauce

Maple Glazed Scallops

Wrapped In Smoked Bacon

Grilled Portabella Skewers

With Balsamic Reduction

Vegetarian Spring Rolls

With Ginger Plum Sauce

Spicy Sweet Potato Fries

With Avocado Dip

Mini Bleu Cheese Burger

On Potato Crisp

Chicken Satay

With Sweet Spicy Mustard



Cold Items

Spicy Ahi Tuna Cucumber Salsa

On Wonton Chips

Beef Carpaccio

With Bleu Cheese Cream & Sweet Onions

Grilled & Chilled Yucatan Shrimp

With Cilantro Lime Sauce

Baby Red Potatoes

With Smoked Salmon & Crème Fraiche

Greek Hummus & Olive Tapenade

On Toasted Pita Points

Maryland Crab Salad

In Tomato Coronet

French Brie & Pear Relish

On Top of Toasted Crostini

Mozzarella & Tomato Skewer

Drizzled with Basil Oil



Hors d'oeuvres (continued)

Reception Display Stations

Artisanal Domestic & European Cheese \$11.50 per person++

With Fresh & Dried Fruit, Assorted Crackers, and Breads

Trio of Dips \$10.00 per person++

Artichoke & Spinach, Roasted Red Pepper & Fontana Cheese, and Shrimp & Crab Dip
Served with Assorted Breads & Crackers

Mediterranean Table \$11.50 per person++

Grilled Assorted Vegetables, Stuffed Grape Leaves, Marinated Feta, Cumin Scented Hummus, and Greek Olives Served with Toasted Pita Points and Lavosh Crackers

Garden and Baby Vegetable Crudités \$8.25 per person++

With Creamy Pesto & Black Olive Dip

Reception Hors d'oeuvres Action Stations

Asian Stir Fry \$19.50 per person++

Chicken, Beef, and Shrimp stir fried to order
With Oriental Vegetables

Sushi Station \$30.00 per person++

Artistically displayed Nigiri and Maki Roll Sushi prepared with
the freshest seasonal fish in the traditional Japanese style
Served with Pickled Ginger, Soy Sauce, and Wasabi

4 Pieces per person

Authentic Sushi Chef \$280.00

The Pasta \$19.50 per person++

Fresh Penne, Tortellini, and Ricotta Cheese Ravioli prepared to order with Exotic
Mushrooms, Tiny Peas, Sweet Peppers, Broccoli, and Black Olives
Dressed in Fresh Plum Tomato Basil Sauce, Basil Pesto, and Parmesan Cream Sauce
Served with Country Focaccia and Shaved Parmesan

Scampi Provençal \$26.25 per person++

Sautéed Jumbo Shrimp with Olive Oil, Garlic, Tomato, White Wine, Parsley, and Sweet Butter
Served with Parmesan Toast

New England Jonah Crab Cakes \$25.50 per person++

Sautéed to order with Roasted Corn Salsa And Tomato Caper Remoulade

Traditional Caesar Salad \$14.75 per person++

Hearts of Romaine Lettuce tossed in a Classic Creamy Caesar Dressing with Garlic
Croutons, Cracked Black Pepper, Anchovies, Fresh Lemon, and Shaved Parmesan Cheese



Seated Dinner

Option #1 - \$53 per person++

Dual Plated Option Additional \$7 per person++

Choice of 1 Soup OR Salad

Soup & Salad add \$9 per person

Soups

Roasted Plum Tomato and Basil Soup

Parmesan Croutons

New England Clam Chowder

Smoked Bacon and Thyme

Maine Lobster Bisque with Amontillados Sherry

Lobster and Tarragon Chantilly

Chicken and Wild Mushroom Tortellini Soup

Spinach Chiffonade

Traditional Italian Wedding Soup

Chicken Brodo, Acini de Pepe Pasta, and Tiny Meatballs



Salads

Mixed Field Greens Salad

Cucumber, Fennel, and Tiny Tomatoes
Herbs de Provence and Olive Vinaigrette

Boston Lettuce and Vine Ripe Tomato Salad

Massachusetts Bleu Cheese and Fresh Herbs
Sherry Vinaigrette

Baby Spinach and Frisee Salad

Grilled Artichoke, Exotic Mushroom, and Shaved Parmesan

Hearts of Romaine and Radicchio Caesar Salad

Kalamata Olives and Garlic Croutons

Arugula, Mediterranean Olive and Roasted Sweet Pepper Salad

Soft Goat Cheese and Aged Balsamic Vinaigrette

Accompaniments

Choice of 2 Accompaniments

Creamy Baby Potatoes and Leeks

Roasted Garlic Mash Potatoes

Smoked Cheddar Scalloped Potatoes

Medley of Root Vegetables

Pan Seared Green Beans

Option #1 Plated Dinner (cont.)

Choice of 1 Entrée OR Choice of (2) Dual Entrées

Dinner Entrees Poultry

Pan Seared Chicken Breast

With Lemon & Thyme Sauce

Honey and Chili Glazed Grilled Chicken Breast

With Grilled Pineapple Salsa

Chicken Marsala

Sautéed with Mushrooms and Sweet Marsala Wine Sauce

Pollo Florentine

Pan Seared with Roasted Garlic, Shallots, Spinach, and Cream Sauce

Chicken Carbonara

With Italian Bacon, Opal Basil, and Pinot Grigio Sauce

Dinner Entrees Beef, Lamb, Pork

Chargrilled Sirloin "Club" Steak

With Sautéed Tomatoes and Sweet Onions

Filet Mignon of Beef

With Red Wine Thyme Reduction

Grain Mustard Rubbed Pork Tenderloin

With Port Sauce

Herb Grilled Lamb Chops

With Cilantro Mint Jus

Dinner Entrees Seafood

Wood Grilled Atlantic Salmon

With Tarragon Mustard Glacage

Herb Roasted Sea Bass

With Spicy Ginger Sauce

Shrimp Scampi

Tossed in Lemon, Butter, and Roasted Garlic

Crab Stuffed Founder

With Yucatan Crab Stuffing

Panko Crusted Halibut

Topped with Tomato & Olive Relish



Seated Dinner Option #2 - \$43 per person++
Dual Plated Option Additional \$6 per person++

Choice of 1 Soup OR Salad
Soup & Salad add \$9 per person

Soups

Potato & Leek Soup

With Crispy Bacon

French Onion Soup

With Swiss Cheese Crouton

Chicken Tortilla Soup

With Crispy Strips

Traditional Italian Wedding Soup

Chicken Brodo, Acini de Pepe Pasta,
and Tiny Meatballs

Salads

Mixed Field Greens Salad

With Feta Cheese & Tiny Tomatoes

Wedge Salad

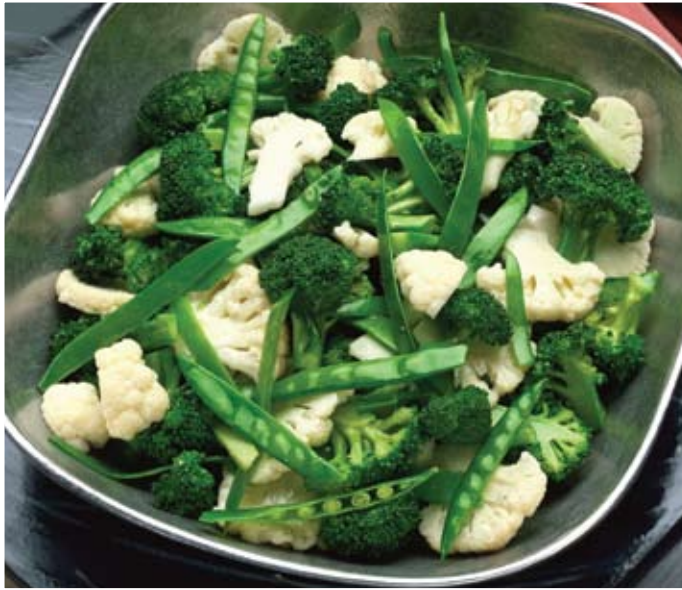
With Diced Tomatoes, Bleu Cheese Dressing

Caesar Salad

Garlic Croutons & Parmesan Cheese

Fresh Fruit Salad

With Honey Yogurt Dressing



Accompaniments

Choice of 2 Accompaniments

Medley of Mixed Vegetables

Honey Glazed Carrots

Herb Roasted Potatoes

Rice Pilaf

Penne Alfredo

Option #2 Plated Dinner (cont.)

Choice of 1 Entrée OR Choice of (2) Dual Entrées

Dinner Entrees Poultry

Pan Seared Chicken Breast

With Dijon Mustard Sauce

Tequila & Lime Glazed Grilled Chicken

With Cilantro Lime Sauce

Chicken Parmesan

Topped with Rich Marinara and Mozzarella Cheese

Chicken Angelo

With Artichoke Hearts and White Wine Sauce

Dinner Entrees Seafood

Pan Seared Salmon

With Creamy Dill Sauce

Orange Roughy

With Lemon Garlic Sauce

Stuffed Founder

With Tomato & Basil Sauce

Yucatan Style Grilled Tilapia

With Raja Chile Salsa



Dinner Entrees Beef, Lamb, Pork

Chargrilled Flank Steak

With Peppercorn Sauce

Prime Rib Beef

With A Jus and Creamy Horseradish

Bone in Pork Chops

With Chipotle BBQ Sauce

Buffet Option

\$ 51 per person++

Choice of 2 Soups or Salads

Soups

French Onion Soup

With Swiss Cheese Crouton

Chicken Tortilla Soup

With Crispy Strips

New England Clam Chowder

Smoked Bacon and Thyme

Traditional Italian Wedding Soup

Chicken Brodo, Acini de Pepe Pasta,
and Tiny Meatballs

Salads

Mixed Field Greens Salad

With Feta Cheese, Tiny Tomatoes, and
Raspberry Dressing

Wedge Salad

With Diced Tomatoes and Bleu Cheese Dressing

Caesar Salad

Garlic Croutons and Parmesan Cheese

Fresh Fruit Salad

With Honey Yogurt Dressing

Accompaniments

Choice of 2 Accompaniments

Medley of Mixed Vegetables

Honey Glazed Carrots

Herb Roasted Potatoes

Rice Pilaf

Penne Alfredo

Creamy Baby Potatoes and Leeks

Roasted Garlic Mashed Potatoes

Smoked Cheddar Scalloped Potatoes

Melody of Root Vegetables

Pan Seared Green Beans



Buffet Option (cont.)

Buffet Entrée Choices

Choice of 2 Entrees

\$10.75 per person each additional buffet entree

Chargrilled Flank Steak

With Peppercorn Sauce

Bone in Pork Chops

With Chipotle BBQ Sauce

Honey and Chili Glazed Grilled Chicken Breast

With Grilled Pineapple Salsa

Chicken Marsala

Sautéed with Mushrooms, and Sweet Marsala Wine Sauce

Pollo Florentine

Pan Seared with Roasted Garlic, Shallots, Spinach, Cream Sauce

Chicken Parmesan

Topped with Rich Marinara and Mozzarella Cheese

Pan Seared Salmon

With Creamy Dill Sauce

Yucatan Style Grilled Tilapia

With Raja Chile Salsa

Carving Stations

Apricot Glazed Country Ham

\$21.00 per person++

With Brown Sugar Sauce

Kentucky Glazed Roast Turkey Breast

\$21.00 per person++

With Roasted Garlic and Sage Mayonnaise

Salt Crust Roasted Prime Rib of Beef

\$24.00 per person++

With Horseradish Cream

Cracked Pepper and Sage Roasted Pork Loin

\$21.00 per person++

With Cortland Apple Sauce

House Smoked Atlantic Salmon

\$24.00 per person++

With Toast Points and traditional condiments



++Tax (8.1%) and Service Charges (20%) are additional. All carving stations and action stations require a chef fee of \$175.

Dessert Options

Individual Desserts

\$7.50 per person ++

Lemon Bar

Mini Fruit Tarts

Chocolate Tarts

Tiramisu

Strawberry Short Cakes

Coconut Cream Tarts

Fruit Pies

Dessert Displays

\$6 per person each additional dessert display

Sweet Table Buffet

\$12.00 per person++

Pastry Chef's selection of delectable Cakes, Tarts, Pies, and Mousses Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Whipped Cream, Chocolate Shavings, and Orange Zest

Ice Cream Parlor

\$14.00 per person++

Homemade Vanilla, Chocolate, and Strawberry Ice Cream accompanied by Warm Chocolate Sauce, Whipped Cream, Candy Pieces, Toasted Almonds, Fresh Strawberry Sauce, and Maraschino Cherries

Flambé Station

\$16.00 per person++

Bananas Foster with Dark Rum and Brown Sugar, Strawberries with Grand Marnier, and Dark Cherries Jubilee served over Homemade Vanilla Bean Ice Cream and Chocolate Ice Cream



Beverage Service

Package Bar Pricing

Unlimited beverage service for up to 3 hours consisting of cocktails, beer, wine, soft drinks (Coke products), bottled water, fruit juices, mixers, ice, and bar fruit at a quoted price per person. Prices are based on a minimum guarantee of 50 guests.

Beer and Wine Only

\$24.00 per person

Domestic Regular and Light Beer

Bottled Corona, Amstel, and Heineken Beer

Cabernet, Chardonnay, and Merlot

Call Brands

\$42.00 per person

Bottled Corona, Amstel, and Heineken Beer

Cabernet, Chardonnay, and Merlot

Absolut Vodka

Tanqueray Gin

Jack Daniels/Canadian Club Whiskey

Bacardi Silver Rum

Captain Morgan Rum

Malibu Rum

Jose Cuervo Gold Tequila

Dewar's Scotch

Super Premium Brands

\$45.00 per person

Bottled Corona, Amstel, and Heineken Beer

Cabernet, Chardonnay, and Merlot

Grey Goose/Belvedere Vodka

Beefeater Gin

Johnny Walker Black

Maker's Mark Whiskey

Tommy Bahama/Malibu Rum

Patron Silver Tequila

*Bar packages extended beyond three hours at an additional \$7.00 per person based on guaranteed attended per hour or portion of.

*Bartenders

MEET LV provides one bartender per 100 guests at \$175.00 per bartender (three hours minimum)