



GRADUATION PARTY ON THE LAKE  
AUGUST, 2007  
125 GUESTS

PASSED HORS D'OEUVRES

MINI CHEESEBURGER "SLIDERS"  
OLD BAY MINI CRAB CAKES WITH DIJON REMOULADE  
SMOKED TROUT ON POTATO PANCAKES, APPLES, HORSERADISH & DILL  
MAC & CHEESE BITES

STATIONARY HORS D'OEUVRES

TUSCAN TABLE ~ IMPORTED CHEESE, SEASONAL MARINATED VEGETABLE  
SALADS, OLIVES AND ACCOMPANIMENTS

WHITE BEANS WITH ROASTED GARLIC AND FRESH SAGE, SERVED WITH  
FRESH VEGETABLE CRUDITÉS & CROSTINI

BUFFET

GRILLED FLANK STEAK, CARAMELIZED ONIONS ,HOISIN-HONEY GLAZE

GRILLED CHICKEN PAILLARD, LEMON, EVO OIL & FRESH HERBS

HERB CRUSTED SALMON FILET WITH DIJON MUSTARD & FRESH CHIVES

ROASTED VEGETABLE CANNELLONI WITH RED PEPPER &  
BASIL CONCASSÉ

FIELD GREENS SALAD WITH PECANS, CRANBERRIES AND  
MAPLE VINAIGRETTE

SEASONAL GRILLED VEGETABLES

SAUTÉED GREEN BEANS WITH SILVERED ALMONDS

COUSCOUS VEGETABLE SALAD ~ MEDITERRANEAN PASTA GRAINS &  
VEGETABLES TOSSED WITH APRICOTS & CUMIN & LIME VINAIGRETTE

ASSORTED FOCACCIA