

## **Fats Catering and Banquet Menus**

**An 18% service charge and 8.75% sales tax will be added to the total bill.**

### **Hors D'oeuvres Reception**

#### **Light Hors D'oeuvres Menu I**

*6 Pieces per person*

**28.25 per person**

Chicken Potstickers with Chili Vinegar Sauce

Vegetable Dumplings

Thai Style Spring Rolls

Miso Salmon Skewers

Mandarin Duck on a Wonton with Plum Sauce

Immigrants Beef in Mini Hawaiian Rolls

#### **Hors D'oeuvres Menu II**

*8 Pieces per person*

**33.75 per person**

Polenta Diamonds with Wild Mushrooms and Parmesan

Red Potatoes Stuffed with Chilies and Cheese

Marinated Steak Skewers

Chicken Medallions Filled with Baby Leeks and Orange Watercress Sauce

Seared Salmon Skewers with Warm Dill Vinaigrette

Pita Stuffed with Smoked Turkey, Arugula and Brie with Raspberry Aioli

Crab Cakes with Chili Cream Sauce

Jamaican Chicken Skewers

#### **Multi-Station Hors D'oeuvres Menu III**

*12 Pieces per person*

**44.75 per person**

##### **Station I**

Chicken Potstickers with Chili Vinegar Sauce

Steamed Beef Sui Mei

Crispy Potato Dumplings

Thai Chicken Matchsticks on Sugarcane Skewers

##### **Station II**

Mini Crab Tacos with Avocado Lime Crema

Black Bean Empanadas

Southwest Stuffed Mushrooms

Duck Quesadillas with Tropical Salsa and Hoisin

##### **Station III**

Phyllo with Feta, Pine Nuts and Sun Dried Tomatoes

Seared Tenderloin on Parmesan Crisps with Horseradish Remoulade and Roasted Tomatoes

Mini Corn Muffins Filled with Maple Glazed Pork Loin and Red Pepper Jelly

Nicoise Lettuce Cups with Fresh Tuna

## **Buffet Lunch**

### **Salad Sampler Buffet Lunch**

**27.25 Per Person**

Fresh Fruit Salad with Poppy Seed Dressing  
Mixed Greens, Caramelized Walnuts, Dried Cherries and Feta  
*Tossed in Balsamic Spice Vinaigrette*  
Pesto Pasta Salad  
Classic Caesar Salad with Sliced Chicken Breast  
Fresh Dinner Rolls and Butter

### **Asian Buffet Lunch**

**31.00 Per Person**

Chinese Chicken Salad  
Sesame Chicken  
Orange Beef  
Vegetable Chow Mein  
Stir-fried Vegetables  
Pork Fried Rice

### **Buffet Dinner I**

**35.25 per person**

Mixed Greens, Sliced Pears, Dried Cranberries and Feta  
*Tossed in Pear Vinaigrette*  
Chicken Breast Roulade with Sun Dried Tomatoes and Asiago Cheese  
Wild Mushroom Ravioli with Saffron Cream Sauce  
Au Gratin Potatoes  
Platters of Roast Vegetables  
Platters of Layered Sliced Tomatoes, Mozzarella and Basil, Drizzled with Balsamic Vinaigrette  
Fresh Dinner Rolls and Butter  
Coffee or Hot Tea

### **Buffet Dinner II**

**40.00 per person**

Mixed Baby Greens with Toasted Almonds & Mandarin Oranges  
*Tossed in Stacy's Dressing*  
Thai Glazed Salmon  
Grilled Petit Filet with Portobello Reduction & Oven-Dried Tomatoes  
Roasted Garlic-Braised Potatoes  
Green Beans with Toasted Almonds & Fried Onions  
Fresh Breads & Butter

## **Table Service Lunch**

### **Menu I**

#### **Salad Sampler**

**22.50 per person**

Classic Caesar Salad with Sliced Chicken Breast  
Pesto Pasta Salad  
Asian Noodle Salad  
Fresh Dinner Rolls and Butter

**Menu II**

**26.75 per person**

Mixed Field Greens Salad with Cranberry Vinaigrette  
Miso Glazed Salmon  
Wild Mushroom Risotto Cakes  
Seasonal Vegetables  
Fresh Dinner Rolls and Butter

**Table Service Dinner**

**Menu I**

**\$38.00 per person**

Mixed Lettuces with Ripe Cherry Tomatoes, Cucumbers & Garlic Croutons  
*Tossed in a Champagne Vinaigrette*  
Sautéed Chicken Breast with a Tarragon & Wild Mushroom Sauce  
Chive Mashed Potatoes  
Vegetable Melange of Snow Peas, Carrots & Red Peppers  
Fresh Breads & Butter

**Menu II**

**45.00 per person**

Romaine, Watercress, Avocado & Roasted Red Onions  
*Tossed in a Citrus-Chive Vinaigrette*  
Grilled Sirloin Steak with Carmelized Shallots and a Ruby Port Sauce  
Bacon-Green Onion Potato Gratin  
Sautéed Seasonal Vegetables  
Fresh Breads & Butter