



## Sample Dinner Reception Menu

Your buffet tables will be filled with colorful flowers and greens  
The Sheryll Princess' culinary team will present a cold feast featuring a hand carved ice sculpture

Bouquetieres of fresh crudité's brimming with broccoli and cauliflower floret's  
Red and yellow and orange bell pepper strips  
Celery stalks-carrot and asparagus spears  
Grape tomatoes and daikon coins served with sour cream herbed dip

An elegant display of fresh ripe sliced ice chilled fruits served with yogurt dipping cream

A presentation of fine imported and domestic cheese  
Aged Swiss-tangy pepper jack and soft flavored goudas  
Wisconsin sharp cheddar-dill havarti-Monterrey jack

### Flavorful antipasto

Roasted Portobello mushrooms garnished with shaved asiago cheese  
Fire roasted red, yellow, black, orange and green bell peppers Roasted with virgin olive oil and  
caramelized garlic cloves  
Mediterranean spiced olives-wild mushroom medley  
Sliced fresh mozzarella and beefsteak tomatoes  
Gourmet calamari salad with fresh vegetables Drizzled with olive oil and balsamic vinegar  
Garnished with fresh israeli basil petals  
Herb marinated artichoke hearts surrounded with cherry peppers  
Premium carved sliced meats  
Mortadella-genoa salami  
Prosciutto de parma  
Sweet cappacolla  
Soppresata  
Provolone

All above appetizers will be served with assorted crisp gourmet crackers, New York flat breads,  
tomato and olive focaccia and sesame bread sticks

### Hor's D'oeuvres-Hot

(Choice of six)

Black bean and andouille spring roll-swordfish kabobs-sun dried tomato quiche  
Mini sheppard's pie-brie and pear in filo-chicken saltimbocca skewers  
Scallop wrapped with bacon & pea pod-tequila chicken burrito  
Lobster cobbler-chicken sonaran purse-shrimp scampi tartlet  
Spinach and artichoke hearts-petite monte cristo-crab ragoon  
Kreplach-shrimp and bacon-duck and apricot brandy purses  
Cone shaped quesadilla filled with chicken and cheese  
Sun dried tomato and feta in filo-seafood purses  
Chicken, bacon and pea pod

## **Hor's D'oeuvres-Cold**

(choice of two)

Tomato basil and garlic bruschetta on toasted demi baguettes  
Asparagus spears wrapped with honey roasted turkey breast  
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Asparagus spears wrapped with honey roasted turkey breast  
Sun dried tomatoes and fresh mozzarella on tuscan rusks  
New potatoes with sour cream and caviar pearls  
Salmon mousse on belgian endive leaves  
Creole style flavored deviled eggs sprinkled with chive morsels  
Skewered fresh fruit kabobs  
Plated baby field greens mixed with dried cherries, toasted pumpkin seeds  
Cherry tomatoes, blue cheese, and sliced cucumbers accompanied with balsamic dressing

## **Main Course**

Choice of one

Spinach and crab filled fillet of grouper Enrobed in a rich bonne femme sauce sprinkled with rock shrimp morsels

Roasted breast of capon filled with ricotta, mozzarella and proscuitto drizzled with tomato coulis chicken jus

Black pepper coated aged prime rib with wild mushroom ragout and shallot a jus

Squash and zucchini provencal

Duchess potatoes

Served with semolina dinner breads and butter ice chilled patties

## **Dessert**

A delectable dessert is the perfect close for your glorious affair presented on silver trays at the center of each table

Assorted sugar dusted cookies

Assorted mini pastries

Coffee and herbal teas