

What If... Special Events



Passed Hot Hors d'oeuvres \$4/person/option

Stuffed Mushrooms

Sausage Bechamel

Sesame Chicken Bites \$5- Stationary

Apricot Mustard

Spanakopita

Spinach, Feta, Phyllo

\$6/person/option

Ahi Tuna

Yuzu, Pickled Ginger, Wasabi

Coconut Shrimp

Pineapple Chipotle

Beef Tenderloin Bites

Horseradish Aioli or Red Pepper Remoulade

Scallops Wrapped In Bacon

Mini Crab Balls

Pomery Mustard and Lemon Pepper Aioli

Price Subject to Change

Assorted Flatbreads

Choice of 3: Veggie, Buffalo Chicken, BBQ Chicken, Fig-Blue Cheese-Balsamic, Shrimp & Crab Alfredo, Prosciutto-Basil-Mozzarella, Mushroom Gouda & Caramelized Onion

Stationary Hot Hors d'oeuvres \$4/person/option

Baked Brie

*Fig Jam, Candied Pecans, Cream Cheese, Phyllo Dough
Seasonal Variety*

Short Rib Mac-n-Cheese

Cheddar, Parmesan, Gouda, Corn, Braised Short Rib

Fried Edamame Dumplings

Sweet Chili Sauce

Sausage & Peppers

*Italian Sausage, Onions, Spicy Tomato Wine Sauce,
Mozzarella*

Boneless Wings

Choice of Garlic Parmesan, Buffalo, BBQ, or Naked

Veggie Spring Rolls

Thai Chili Sauce

Pierogies

Sweet Sausage, Caramelized Onions, Sour Cream

Stationary Hot Hors d'oeuvres \$7/person/option

Beef Tenderloin Bites

Red Pepper Remoulade or Horseradish Aioli

Coconut Shrimp

Pineapple Chipotle

Lamb Chop Bites

Grilled, Greek Marinated, Tzatziki

Mac-n-Cheese

*Smoke Gouda, Cheddar, Parmesan, Choice of Lobster,
Crab, or Shrimp*

Crab Dip

Lump Crab, Four Cheeses, Artichoke, Spinach, Baguette

Stationary Cold Hors d'oeuvres \$4/person/option

Crudite & Dip Trio

*Carrots, Bell Pepper, Celery, Broccoli,
Chipotle Ranch, Hummus, Cheddar Sour Cream*

Fruit & Savory Cheesecake

*Breaded Herbed Feta Cheesecake, Berries, Grapes,
Raspberry Yoghurt Dipping Sauce, Crackers*

Mediterranean Spadini

Marinated Mozzarella, Cherry Tomato, Olive, Basil

\$5/person/option

Assorted Burschetta

*Hummus, Roasted Tomato & Peppers, Kalamata Olive
Tapenade, Seafood Salad, Grilled Breads*

Smoke Salmon

Capers, Red Onion, Egg, Dill, Lemon Pepper Aioli

Tenderloin Crostini

Arugula, Whipped Blue Cheese

\$8/person/option

Cheese & Charcuterie

*Imported Cheeses, Prosciutto, Salami, Grapes, Honey, Jam,
Almonds, Crackers*

Southwest Shrimp Cocktail

*Miniature Shrimp Salsa, Cilantro, Onion, Jalapeno, Tomato,
Jumbo Shrimp, Tortilla Chips*



SALADS

\$4.50/person/option

Wedge Salad

Iceberg, Prosciutto, Blue Cheese Crumbles, Blue Cheese Dressing

Gorgonzola Salad

Field Greens, Walnuts, Sun-Dried Cranberries, Gorgonzola Crumbles, Balsamic Vinaigrette

Greek Salad

Romaine, Cucumber, Red Cabbage, Tomato, Kalamata Olives, Red Onion, Pepperoncini, Feta

Caesar Salad

Romaine, Parmesan, Croutons

Summer Salad

*Spinach, Strawberries, Blueberries, Slivered Almonds, Vanilla Vinaigrette
Summer Only*

Montrachet Salad

*Filed Greens, Baked Apples, Pistachio Encrusted Montrachet Cheese, Apple Vinaigrette
Winter Only*

Tossed Salad

*Field Greens, Carrots, Red Cabbage, Cucumber, Tomato
Choice of Dressing: Ranch, Parmesan Peppercorn, Blue Cheese
Vinaigrettes: Balsamic, Italian, Apple, Vanilla, and Greek*



SERVED DINNER ENTREES

Choose up to three entrees. The price per person will be the average cost of your entree selections. The true cost per person can not be determined until the day of the event, when each guest orders.

Filet Mignon MKT

Char-Grilled, Marinated, Garlic Herb Butter

Sausage & Peppers 19

*Mild Italian Sausage, Peppers, Onion, Spicy Tomato Wine Sauce,
Pasta*

Pesto Grilled Shrimp 22

*Grilled Shrimp, Basil Pesto, Pine Nuts, Roasted Tomato, Penne,
Feta*

Chicken Parmesan 20

House Marinara, Hand Breaded Chicken, Pasta

Three Cheese Ravioli 19

Roasted Red Pepper Cream, Peppers, Spinach, Shaved Parmesan

Honey Pecan Encrusted Salmon MKT

Honey Cream Butter

Tuscan Pasta 18 crab-26 chicken-24

*Peppers, Roasted Tomatoes, Spinach, Capers, Artichokes,
Oregano, Garlic, Chilli Flakes, Parmesan*

Rack of Lamb 34

Pepper and Berry Encrusted, Sun-Dried Cherry Demi Glaze

Bone-In Pork Chop 25

12 oz, Grilled and Creatively prepared by our chef daily

Chicken Milanese 20

*Garlic Parmesan Crust, Red Pepper Aioli, Balsamic Reduction,
Field Greens, Parmesan*

Baked Sesame Chicken 19

Apricot Mustard Sauce

Beef Tenderloin Madeira 28

Beef Medallions, Mushrooms, Madeira Demi-Glaze

Broiled Crab Cakes MKT

Lump Crabmeat, Tartar or Cocktail

Lobster Ravioli 21

Mimosa Cream, Parmesan

Chicken & Beef Filet Piquant 30

Chestnuts and Mushroom Madeira

All entrees include our house bread and herbed olive oil on each table.
Each dish, with the exception of pasta, includes chef's choice of vegetable and starch.

DESSERT & COFFEE SERVICE

Signature Homemade Miniature Sampler 8
*Tiramisu, Chocolate Mousse, Carrot Cake, Salted Caramel Brownie,
Cheesecake, Peanut Butter Pie
Coffee & Hot Tea Service*

Client Provided Cake 1
Cake Cutting Service, Plates, Silverware

Coffee & Hot Tea Service A la Carte 2

Our mini dessert buffet includes our chef's daily selection of bite-sized desserts. The desserts listed above are our most customary samplings. However, selections may vary.

BAR SERVICES

Bartender Charge 250
*1 Bartender/100 people,
Includes Gratuity, Glassware, Beverage Napkins, and Ice*

Mixers/Non-Alcoholic Beverages 2
Seltzer, Tonic, Juices, Garnishes, Glassware, Sodas, Etc.

Martha's Punches 2
*Cranberry Lemonade-Raspeberries & Strawberries
Assorted Flavored Water -Mint & Cucumbers
Orange Pineapple Guava- Mangoes*



RENTALS AVAILABLE THROUGH WHAT IF...

Private Event Rooms

*We do not charge a room fee to reserve this space.
Our smaller room, Banquet South, has a minimum guest count of 15, and a maximum capacity of 25 people. The larger room, Banquet North, has a minimum guest count of 35, with a maximum capacity of 55. The two rooms combined require a minimum guest count of 55, and have a maximum capacity of 95.*

China & Flatware 4/person
*Place Settings & Plates Etc.
~ For Parties of 100 or More ~*

Seating Table Linens 10 Each
Champagne, White or Black