

## RECEPTION APPETIZERS

*(Host chooses 2 of 3 items)*

### Four Cheese Bruschetta

Grilled bread with basil pesto and sun dried tomatoes

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### Hummus, Crudites & Roasted Vegetables

Pita chips and crostini

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### Baked Goat Cheese & Pancetta Puffs

Smoked red pepper coulis

1

## FIRST COURSE

*(Host chooses 1 of 2 items)*

### Simple Mixed Greens Salad

Matchstick cucumbers and teardrop tomatoes,  
champagne-shallot vinaigrette

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### Caesar Salad

The classic, made with anchovies and plenty of garlic;  
buttery croutons, grated Grana Padano cheese

2

## SECOND COURSE

*(Host chooses 2 of 4 items)*

### Spit Roasted Half Chicken

Buttermilk mashed potatoes, julienne vegetable sauté,  
herb pan sauce

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### Seafood Stirfry

Jasmine rice, Asian vegetables and chow mein noodles  
sautéed with sesame soy glaze

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### Beef Tenderloin Tips & Wild Mushroom Pasta

Leeks, sun dried tomatoes and Grana Padano cheese  
with Madeira wine herb sauce

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### Spinach, Cheese & Pine Nut Spanikopita

Baked in a light filo pastry, then served with wild rice-  
orzo pilaf and roasted vegetables

3

## DESSERT COURSE

### Personal Cake Service \*

Sliced, plated and distributed amongst your guests!

\*Cake not provided by Zinc Wine Bar & Bistro

**\$32 per person  
plus tax and gratuity**