

## RECEPTION APPETIZERS

*(Host chooses 2 of 3 items)*

### Four Cheese Bruschetta

Grilled bread with basil pesto and sun dried tomatoes

### Hummus, Crudites & Roasted Vegetables

Pita chips and crostini

### 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

### 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

### Seafood Stirfry

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

### Beef Tenderloin Tips & Wild Mushroom Pasta

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

### 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

**\$34 per person  
plus tax and gratuity**