

Hors d'Oeuvres

ARTISAN CHEESE AND CRACKERS

VEGETABLE CRUDITÉ with sundried tomato ranch dip

BRUSCHETTA TRIO: tomato basil, parmesan pesto, and mushroom asiago

HUMMUS with tri colored tortilla chips

HERB POLENTA with roasted red peppers

FRESH FRUIT

RUSTIC BREADS with assortment of sauces

HERB AND CREAM CHEESE STUFFED BUTTON MUSHROOMS

BRIE with phyllo and apple chutney

PEI MUSSELS with butter, wine, and garlic

EGG ROLLS with duck sauce

TERIYAKI BEEF SKEWERS

THAI PEANUT CHICKEN SKEWERS

POTATO CROQUETTES with cheddar cheese cream sauce

SPANAKOPITA with tzatziki sauce

CHICKEN WINGS (teriyaki, honey-dijon, or BBQ)

MEATBALLS (italian or swedish)

SPINACH-ARTICHOKE DIP with toasted pita chips

TOMATO, BASIL, MOZZARELLA SKEWERS with balsamic vinegar

BACON WRAPPED SCALLOPS

SHRIMP COCKTAIL (two large shrimp per person)

TUNA TARTARE

CRAB CAKES with chipotle aioli

PROSCIUTTO WRAPPED ASPARAGUS with horseradish crème fraîche

BLUE CHEESE RISOTTO BALLS with shallot cream sauce

SMOKED SALMON MOUSSE in phyllo cup

Hors d'Oeuvres

OUR MERIDIAN MENU INCLUDES YOUR CHOICE OF THREE HORS D'OEUVRES.
ADDITIONAL HORS D'OEUVRES ARE AVAILABLE AT AN ADDITIONAL COST PER CHOICE.

First Course

GARDEN SALAD with honey truffle vinaigrette

CAESAR SALAD

Second Course

GRILLED ALL NATURAL CHICKEN BREAST with chimichurri sauce and wild rice pilaf

FAROE ISLAND SALMON with maple butter and wild rice pilaf

GRILLED PETITE FILET OF BEEF AU POIVRE 8oz. with smashed red bliss potatoes

CAVATAPPI PASTA with sundried tomatoes, artichoke hearts,
mushrooms, toasted pine nuts, crumble goat cheese and pesto cream sauce

Dessert Choice

FLOURLESS CHOCOLATE TORTE with raspberry coulis

NY STYLE CHEESECAKE with raspberry coulis

Hors d'Oeuvres

OUR LATITUDE MENU INCLUDES YOUR CHOICE OF TWO HORS D'OEUVRES.
ADDITIONAL HORS D'OEUVRES ARE AVAILABLE AT AN ADDITIONAL COST PER CHOICE.

First Course

GARDEN SALAD with honey truffle vinaigrette

Second Course

GRILLED ALL NATURAL CHICKEN BREAST with chimichurri sauce and wild rice pilaf

FAROE ISLAND SALMON with maple butter and wild rice pilaf

GRILLED PETITE FILET OF BEEF AU POIVRE 6oz. with smashed red bliss potatoes

CAVATAPPI PASTA with sundried tomatoes, artichoke hearts,
mushrooms, toasted pine nuts, crumble goat cheese and pesto cream sauce

Dessert Choice

FLOURLESS CHOCOLATE TORTE with raspberry coulis

NY STYLE CHEESECAKE with raspberry coulis

Hors d'Oeuvres

HORS D'OEUVRES ARE AVAILABLE AT AN ADDITIONAL COST PER CHOICE.

First Course

GARDEN SALAD with honey truffle vinaigrette

Second Course

GRILLED ALL NATURAL CHICKEN BREAST with chimichurri sauce and wild rice pilaf

FAROE ISLAND SALMON with maple butter and wild rice pilaf

GRILLED PETITE FILET OF BEEF AU POIVRE 6oz. with smashed red bliss potatoes

CAVATAPPI PASTA with sundried tomatoes, artichoke hearts,
mushrooms, toasted pine nuts, crumble goat cheese and pesto cream sauce

Dessert Choice

FLOURLESS CHOCOLATE TORTE with raspberry coulis

NY STYLE CHEESECAKE with raspberry coulis

First Course

CUCUMBERS AND CARROTS with ranch dip

Second Course

MARGHERITA PIZZA with tomato, fresh mozzarella, basil, and garlic oil

FISH TACO with tortilla chips and salsa

GRILLED CHICKEN with wild rice pilaf and vegetable du jour

LATITUDE 44 MAC AND CHEESE

Dessert Choice

ICE CREAM SUNDAE with chocolate sauce, fresh fruit, and whipped cream