



# ROMAN FEAST MINI TABLE BANQUETS

**\$45 per Head (Mains & Desserts/ Entrees)**

**\$55 per Head (For all 3 Courses)**

## **Cocktail Hour (waiter served or platter to table)**

Gourmet Cold Grazing Platters followed by Hot Canapes Waiter served to your guests with cocktail napkins

## **Meats** platter served to the center of each table

Petite Fillet Steaks with Mushroom or Pepper Sauce

Mini Chicken Mignons with Garlic Butter

Lamb Cutlets with Mint Sauce

## **Sides** platter served to the center of each table

House Garden Salad with Chili Mango Dressing

Rustic Roasted Root Vegetables

Fresh Seasonal Steamed Vegetables

## **Mini Dessert Buffets** platter served to the center of each table

Chef's selection of assorted Profiteroles, Pastries, Danishes, Slices and cakes

## **Package Includes**

Freshly Baked Dinner Rolls with Butter Portions on China side plates

All Courses served on China Plates with Cutlery and White Napkins

Staffs to Cook & Serve- We arrive 3 hours prior to cook fresh onsite

\* Please consider table styling with this menu. We need space for platters in center of each table.

◆ Minimum of 50 Adult Guests