

PIER 77 LIGHTHOUSE

Choice of 4 Butler Passed Hors d'oeuvres
Imported and Artisan Cheese and Fruit Display
Champagne Toast
Three course Gourmet Dinner
Coffee and Tea Service

Entrees: (Choice of 2, plus a vegetarian)

Parmesan Crusted Free Range Chicken, Spinach and Fontina Cheese Stuffing, Herb jus

Pork Tenderloin wrapped in Bacon, Wild mushroom Rice, grilled veggies, Bourbon demi

Atlantic Salmon Horseradish mashed potatoes, grilled Asparagus, orange dill butter

Grilled NY Sirloin Mushroom Risotto, grilled veggies

Grilled Swordfish cumin scented black beans, Risotto, salsa fresca & grilled avocado

Roasted Half Chicken Yukon mashed Potatoes, grilled Veggies

Lamb Kabob mushrooms, onion & bell peppers over basmati rice in a lemon tahini glaze

Vegetarian Selections:

Pasta al Pomodoro

Al dente Spaghetti slow stirred in our own homemade slow cooked sauce of Fresh tomatoes, basil, garlic mixed spices, extra virgin Italian olive oil

Butternut Squash Ravioli

House made Ravioli, Braised Greens, Brown Butter and Sage

Pasta Primavera

Al dente Penne, grilled veggies tossed in our own light cream sauce

Wild Mushroom Ravioli

House made Ravioli, Braised Greens, Truffle cream