

The Whitebrier
Event Planning Guide
2017

Butlered Hors D'oeuvres

Price per 5 pieces, Average order 8-10 pieces per guest

Spanikopita

Spinach and Feta wrapped in Phyllo Pastry

\$6

Prosciutto Melon

Honeydew Melon Wrapped With Prosciutto Di Parma

\$7

Caramelized Onion & Bleu Cheese Crostini

Sweet Caramelized Onion and Bleu Cheese on a Garlic Crostini

\$6

Tomato Mozzarella Bites

Fresh Mozzarella and Jersey Tomato Skewers

\$6

Coconut Shrimp

Coconut Breaded Shrimp, Sweet Chili Dipping Sauce

\$9

Spring Rolls

Vegetable or Shrimp Spring Rolls, Duck Sauce

\$6

Chicken Satay

Chicken Skewers with Asian Peanut Glaze

\$6

Petite Crab Cakes

House Petite Crab Cakes, Basil Aioli

\$10

Smoked Salmon

Smoked Salmon with Herbed Cream Cheese

\$9

Continental Breakfast Buffet

\$25 Per Guest ++

Fresh Brewed Coffee

Regular or Decaffeinated

Hot Teas

Assortment of Flavored Hot Teas

Assorted Chilled Fruit Juice

*Freshly squeezed orange Juice, Pineapple Juice, Apple Juice and Cranberry
Cocktail*

Assortment of Fresh Baked Goods

Muffins, Bagels, Danish, Croissants Served with assorted Jams and Butter

Seasonal Fruit arrangement

Assortment of Seasonal Fruits

Fruit And Yogurt Parfait

Greek Yogurt, Seasonal Fruit, Granola and Honey

Homestyle Scrambled Eggs

Homestyle Freshly Scrambled Eggs

Home Fried Potatoes

Fried Potatoes with Peppers and Onions

Crisp Bacon And Savory Breakfast Sausage

Crispy Applewood Bacon, Flavorful Sausage browned to Perfection

Signature Buffet

\$40 Per Guest ++

Salad Station

Mixed Greens With Assorted Dressings, Garlic Croutons, Blue Cheese, Dried Cranberries, Candied Walnuts, Tomatoes and Roasted Red Peppers

Side Dishes

(Choose 3)

Roasted Fingerling Potatoes

Seasoned and Roasted with Olive oil & Thyme

Rice Pilaf

Onion, Peppers and carrot Cooked in Chicken Stock

Roasted Garlic Mashed Potatoes

Creamy Mashed Potatoes With Roasted Garlic

Sauteed green Beans

Fresh Green Beans Sauteed With Garlic

Whipped Sweet Potatoes

Whipped Sweet Potatoes Seasoned with cinnamon & Nutmeg

Mixed Seasonal Vegetable Ragout

Zucchini, Yellow Squash, and Red Peppers

Potatoes Au Gratin

Sliced Potatoes cooked with Bechamel and Topped with Gruyere

Buttered White Rice

White Rice Topped With Clarified Butter

Main Course

(Choose 3)

Penne A La Vodka

Penne Pasta With a Tomato Vodka Cream Sauce

Chicken Francaise

Thin Cut Chicken Breast In a Lemon and white Wine Sauce

Baked Rigatoni

Rigatoni Pasta baked With marinara, Ricotta and mozzarella

Stuffed Flounder

Fresh Flounder With Seafood Stuffing In a light Butter Sauce

Italian Sausage

Sweet Or Hot, With Sauteed Peppers and Onions

Braised Beef Round

Top Round of Beef Served With Demi Glace

Pesto Pasta

Choice of penne or Cavatelli with Fresh Basil Pesto

Chicken Roulade

Chicken Breast Rolled with Spinach and Mozzarella

Beef Bourguignon

Beef tips Slow Cooked With a Red Wine Gravy

Chicken Marsala

Thin Cut Chicken Breast In a Marsala Wine Sauce

Fettuccine Alfredo

Fettuccine pasta In a Creamy Cheese Sauce

Plated Dinner Options

\$40 Per Guest++

Salads

Traditional Caesar

Romaine Lettuce, Parmesan Garlic Croutons, Housemade Caesar Dressing

Summer Greens

Mixed Greens, Grapes, Walnuts and Champagne Vinaigrette

Entrees

Choose one Seafood Option, one Pasta or Chicken Option, and One beef Option For Your Guests To Choose From. Vegetarian and/or Vegan option will be provided.

Seafood

Choose One

Scottish Salmon

Crispy Skin Salmon, cauliflower Puree, Baby Bok Choy, Citrus Brown Butter

Seared Scallops

Seared Scallops, Herb Risotto, Seasonal Vegetable Risotto

Crab Cake

Petite Jumbo Lump, Herb Rice, Basil Aioli, Seasonal Vegetable Ragout

Pasta & Chicken

Choose one

Roasted Chicken

Potato Puree, Herb Jus, Haricot Vert

Cavatelli Broccolini

Cavatelli Pasta, Broccolini, Pecorino Cream

Chicken Alfredo

Fettuccine Pasta, Breaded Chicken Breast, Creamy Cheese Sauce

Penne ALa Vodka

Penne Pasta With a Tomato Vodka Cream Sauce

Chicken Francaise

Thin Cut Chicken Breast In a Lemon and white Wine Sauce

Baked Rigatoni

Rigatoni Pasta baked With marinara, Ricotta and mozzarella

Beef

Choose One

Filet Mignon

6 oz Filet, Potato Puree, Haricot Verts, Demi Glace

Hanger Steak

Argentinian Chimmichurri, Roasted Fingerlings, Heirloom Carrots

Steak And Cake

Add \$7 per person

4 oz Filet and one Crab Cake, Potato Puree, Haricot Verts, Demi Glace

Dessert

Chocolate Cake

Chocolate Cake, Raspberry Coulis, Whipped Cream

New York Style Cheesecake

Decadent Cheesecake, Caramel Sauce

Assorted Petit Fours

(For buffet Only)

Assortment of Petit Fours and Dessert Sauces