



ROMAN FEAST MINI TABLE BANQUETS

\$50 per Head (Entrée & Mains OR Mains & Desserts)

\$65 per Head (For Entrée, Mains & Desserts)

Cocktail Hour (waiter served or platter to table)

Gourmet Antipasto Grazing Platters waiter served to your guests with cocktail napkins

Meats– *Platter served to the center of each table*

Petite Fillet Steaks with Creamy Mushroom Sauce

Mini Chicken Mignons with Garlic Butter

Lamb Cutlets with Mint Sauce

Sides– *Platter served to the center of each table*

House Garden Salad

Roasted Root Vegetable Medley

Seasonal Steamed Green 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

- ◆ Minimum of 50 Adult Guests
- ◆ Preparation area must be in a close proximity to guests tables or additional staffing will be required
- ◆ We need a well lit under covered area, access to water & power + 4 x Trestle Tables