

Memorable Affairs'
Occasions
Union Square, New Hope

2010 Week Night Seated Dinner Package
Available Monday – Thursday only

Perfect for Retirement Dinners, Awards Banquet, Fundraisers

Cash Bar

Drink Prices:

Beer	3.00/4.00
Wine	5.00
Mixed Drink	6.00
Martinis	7.00
Rocks	7.00
Soda and Juice	1.00

(Top Shelf add 1.00 to each drink)

Choice of Salad

Crusty Hearth Baked Sourdough Rolls and Butter

Chef's Choice Tossed Salad Vinaigrette

Field Greens with Walnuts, Craisins, Feta and Balsamic Vinaigrette

Caesar Salad with Shaved Parmesan Cheese and toasted Crostini Chips

Romaine, Grapefruit, Strawberries, Bleu & Walnuts with Pomegranate Vinaigrette

Choice of Duet Entrée (same for all)

Maryland Crab Cake and Mediterranean Chicken

served with oven roasted new potatoes, Sautéed zucchini and yellow squash- sautéed in garlic and olive oil drizzled with red pepper paint

Chicken and Goat Cheese Florentine and Atlantic Salmon

served over a bed of sautéed spinach with roasted new potatoes drizzled with basil-fused olive oil and tomato concasse

Roasted Pork Loin and Chicken Chasseur

served with mashed sweet potatoes, green and yellow string beans with a mushroom, green-onion and tomato demi-glace

Chicken Chasseur and Beef Tenderloin (+7.00)

served with garlic mashed potatoes, green and yellow string beans with a mushroom, green-onion and tomato demi-glace

Pan Seared Chilean Sea Bass and Lemon "Parmesan" Chicken (+12.00)

served with rice pilaf, green beans, roasted red pepper and served with Tomato Capers, Lemon Relish

Margarita Mahi Mahi and Center Cut Filet Mignon (+11.00)

served sautéed green and yellow squash, rice pilaf, and fresh tomato salsa and lime hollandaise

Sliced Beef Tenderloin and Mediterranean Chicken (+7.00)

w/goat cheese mashed potatoes and green beans with roasted peppers with demi glace and port reduction

Jumbo Shrimp Diver Scallops and Center Cut Filet Mignon (+19.00)

over a braised leek and thyme cream sauce with roasted new potatoes and snow peas and carrots

Twin Lamb Chops and Mediterranean Chicken (+19.00)

sautéed in garlic and olive oil, drizzled with natural demi and balsamic reduction. With oven roasted new potatoes, sautéed zucchini and yellow squash

Maryland Crab Cake and Center Cut Filet (+13.00)

served with oven roasted new potatoes, Sautéed zucchini and yellow squash- sautéed in garlic and olive oil drizzled with Hollandaise

Coffee Service

Dessert: Select One

Cheese Cake with Raspberry Puree
Chocolate Mousse Cake
Pie – Choice of Lemon, Coconut, Cherry or Apple
Angel Food Cake with Fresh Berries

Sweet Tray of Mini Pastries +3.00
Assorted Bars with Mini Cupcakes +3.00
Fresh Fruit Salad +1.50

100+ guests @ 24.75 per person

Parking Passes – 2.00 each
We will distribute to your guests

Valet Parking Service – 5.00 pp

< Pricing subject to change without notice >

OPTIONS - SUBSTITUTIONS

Butler Passed Hors d'Oeuvres

Add for 2.00 each

Jumbo Shrimp with Cocktail Sauce
Baked Brie and Plum in Filo Pastry with Raspberry Coulis
Brie and Herb Stuffed Mushrooms
Goat Cheese Crostini with Balsamic Reduction
Lobster Cobbler Tarts
Vegetable Quesadillas with Salsa
Maryland Crab Cakes with Wasabi Aioli
Asparagus and Asiago cheese in Filo pastry
Goat Cheese Crostini w/ Sundried Tomatoes, Basil and Balsamic Syrup
Fresh Mozzarella, Tomato, Basil and olive oil in Endive Spoon
Fresh Marinated Mozzarella, Roasted Pepper, Kalamata Olive Skewer
Eggplant Caponata Crostini Topped with Shaved Parmesan Cheese

Cocktail-Burgers 2.00

Choice of:

Caramelized Onion and Boursin Cheese
Bacon and Russian Dressing
Lettuce Cup, Tomato and Whole Grain Honey Mustard

California Rolls w/Wasabi 1.50

Prosciutto wrapped Jumbo Shrimp with Pesto Drizzle 2.00

Bacon wrapped Scallops w/ honey Dijon 2.00

Baked Oysters Rockefeller 2.50

Stationary Hors d Oeuvres

Crudités, Fruit and Cheese Display 4.00

Dill Havarti, cheddar and Swiss cheese, fresh vegetables with dips and fresh seasonal fruits

Mediterranean Tapas Display 5.00

Homemade Toppings including Artichoke & Jalapeno Pate, Fresh Marinated Button Mushrooms, Marinated Fresh Mozzarella, Feta and Pine Nut Spread, Roasted Veggie Dip and Kalamata Olives
Served with Pita Triangles, Assorted Crackers and Italian Garlic croutons

Fruits and Cheeses 4.00

Two Imported Cheeses will be selected accompanied with Kalamata Olives
Marinated Mozzarella, Grapes, Strawberries
Crackers and Breads and Rounds

California Roll and Jumbo Shrimp Cocktail Display 6.00

presented on fresh greens with cocktail sauce and lemon With Wasabi and pickled ginger

Choice – California Roll or Vegetable Roll

Salads – 3.00

Roasted Beet and Goat Cheese Salad
Over Baby Greens with toast points in a Honey-citrus Vinaigrette

Baby Spinach, Mozzarella, Roasted Peppers, Tomato, Basil, Balsamic Vinaigrette
Arugula, Radicchio and Goat Cheese, Cherry Tomatoes and Champagne Vinaigrette

Appetizer Course – 8.00

Maryland Crab Cake
With Micro-Greens, Lemon Fused Olive Oil and Red Pepper Paint

Wild Mushroom Risotto
Shiitake and Domestic Mushrooms in a rich Risotto finished with Parmesan Reggiano
and Porcini oil

Lobster Mashed Potatoes
Red Bliss Mashed Potatoes tossed with lobster claw and knuckle meat
natural Jus and finished with olive oil.

Appetizer Course – 5.00

Cavatappi Fresco
Tossed with Spinach, Tomatoes, Garlic and Olive Oil, Topped with Shaved Parmesan

Cheese Ravioli with Fresh Tomato Basil Marinara

Soups – 5.00

Cream of Mushroom
a rich creamy blend of wild and domestic mushrooms and house croutons

Autumn Butternut Squash
garnished with crème fraiche and white balsamic reduction

Southwestern Vegetable
with black-beans, corn, chipotle and tomatoes served with corn tortillas

Gazpacho
Traditional or Tropical topped with citrus crème fraiche

Create Your Own Duet

Choice of 2 Entrees plus one vegetarian entrée (Each guest gets both entrees on plate)

Grilled Mediterranean Chicken
Marinated in a Dijon herb vinaigrette and drizzled with Hollandaise

Chicken Chasseur
Grilled lightly marinated chicken breast topped with Sautéed Mushrooms, green onions, tomatoes and Natural Demi-Glace

Chicken and Goat Cheese Florentine
Chicken Breast Topped with Sautéed garlicky spinach, Silver Goat Cheese and Natural Jus

Lemon "Parmesan" Chicken
Lightly Breaded Topped with Spinach and Provolone Cheese, Lemon Butter Sauce

Fish

Fresh Atlantic Salmon
Served over Garlicky Spinach and Basil Fused Virgin Olive Oil

Maryland Jumbo Lump Crab Cake
Red Pepper Paint

Margarita Mahi Mahi - 5.00
Cilantro Crusted, with Tomato Salsa

Chilean Sea Bass - 12.00
Seared with Tomato Caper Lemon Relish

Jumbo Shrimp and Diver Scallops - 8.00
Braised Leek and Thyme Cream Sauce

Meat

Roasted Pork Loin
With Caramelized Onions and Cider Gravy

Filet Mignon 6oz Center Cut (10.00)

Beef Tenderloin - Carved 5oz (7.00)
Demi Glace and Port Reduction or Hollandaise

Twin Lamb Chops (10.00)
Natural Demi Glace and Balsamic Reduction

Vegetable

(Choice of one, same for all)

Green & Yellow Beans & Baby Carrots tossed in herb butter
Zucchini and Yellow Squash Sautéed in garlic and olive oil
Snow Peas & Carrots
Green Beans w/roasted red pepper in basil, shallot butter
Italian Roma Beans tossed in Garlic Butter (seasonal)

Starch

(Choice of one, same for all)

Baby Red Skin Potatoes with Rosemary
Roasted Garlic Mashed Potatoes
Mashed Sweet Potatoes
Wild Rice Pilaf w/Craisins and Nuts
Rice Pilaf

Goat Cheese Mashed Potatoes (+2.00)
Fingerling Potatoes (+2.00)

Desserts

Chocolate Fondue 5.00
for dipping in Melted Chocolate:
Ripe Pineapple
Strawberries Bananas
Sugar Wafers
Pound Cake
Pretzel Rods

Chocolate Fountain 400.00

Crossroads Bake Shop Sweet Table 9.00

Selection of Rustic Seasonal Fruit Pies
And Itty Bitty Cupcakes:
Raspberry Linzer Torte, Caramel Carrot Cake
Rustic Frangipane Fruit Tart, Fresh Fruit Chunks