

***The following are samples of menus that Food Montage, Inc. has created for various events.  
Please understand that we tailor each menu per event, therefore, your menu would be specific to  
you and your guests.***

## **BREAKFAST BUFFETS**

### **Menu #1**

**Seasonal Fruit Mélange**

**Egg Florentine**

**Potatoes O'Brien**

**Smoked Bacon**

**Assorted Breakfast Breads**

**Coffee Service and Assorted Juices**

### **Menu #2**

**Sliced Seasonal Melon**

**Assorted Breakfast Breads and Pastries**

**Chilled Braised Side of Salmon**

*Accompanied by Capers, Diced Red Onions and Hard Boiled Egg  
Served with cream cheese and petite bagels*

**Yogurt and Granola**

**Coffee Service and Assorted Juices**

## **LUNCH**

### Menu #1

#### **Signature Salad**

Mixed Garden Greens tossed with Feta Cheese, Sliced Red Onion  
And Pecans with Raspberry Red Wine Vinaigrette

#### **Grilled Breast of Chicken**

With Capers, Artichoke Hearts, Garlic, Olive Oil and Herbs

#### **Petite Fillet of Salmon**

Braised and served with a Lemon Dill Sauce

#### **Pasta with Julienne Vegetables**

#### **Rolls and Butter**

#### **Chocolate Mousse**

### Menu #2

#### **Oriental Salad**

Napa Cabbage with Green Onions, Sliced Almonds,  
Sesame Seeds tossed with an Oriental Vinaigrette Dressing

#### **Garden Greens**

Mixed Lettuces, Tomatoes, Sliced Vegetables, and Mozzarella Cheese  
Served with Balsamic Vinaigrette and Tarragon Dressing

#### **Pesto Chicken Salad**

Served on Whole Grain Bread

#### **Quiche Lorraine**

Homemade and Baked Fresh

#### **Assorted Miniature Desserts**

Accompanied by Sliced Seasonal Fruit

### Menu #3

#### **Spinach Salad**

With Red Onions, Black Olives, Sliced Tomatoes with Smoked Gouda  
Served with Cabernet Vinaigrette

#### **Pork Tenderloin**

Roasted with Garlic and Rosemary

#### **Herb Roasted Potatoes**

#### **Green Bean Amandine**

#### **Rolls and Butter**

#### **Chocolate Ganache Torte**

## **DINNER**

### Menu #1

#### **Signature Salad**

Mixed Garden Greens tossed with Feta Cheese, Sliced Red Onion  
And Pecans with Raspberry Red Wine Vinaigrette

#### **Beef Tenderloin Roulade**

*Whole Beef Tenderloin filled with Spinach, Onion, Cappicola Ham and Mushrooms  
Accompanied with a Demi Glace Reduction Sauce*

#### **Shrimp Scampi**

*Large Shrimp Sautéed with Garlic, Parsley and White Wine*

#### **Italian Green Beans**

#### **Sautéed Zucchini**

#### **Garlic Mashed Potatoes**

#### **Rolls and Butter**

#### **Homemade New York Style Cheesecake**

### Menu #2

#### **Garden Fresh Salad**

With Artichokes Hearts, Pepperoni, Homemade Croutons and Red Bell Peppers  
Tossed with Homemade Balsamic Vinaigrette

#### **Herbed Cheese Chicken**

Marinated Grilled Breast of Chicken, Topped with Herbed Cheese Mousse,  
Served with Sundried Tomato Sauce

#### **Fried Broccoli**

Broccoli Florets and Diced Potatoes  
Sautéed and Tossed with Parmesan Cheese

#### **Rolls and Butter**

#### **Zuppa Inglese**

### Menu #3

#### **Caesar Salad**

#### **Sliced London Broil**

With Mushroom Sauce

#### **Cajun Chicken Roulade**

Breast of Chicken stuffed with a Mild Cajun Spiced Mix  
of Crab, Andouille Sausage and herbs

#### **Herb Roasted Potatoes**

#### **Sautéed Seasonal Vegetables**

#### **Rolls and Butter**

#### **Strawberries Romanoff**

# **RECEPTIONS**

*ST. PATRICK'S DAY*

## Station 1

### **Domestic Cheese and Cracker Display**

*Served with 4 types of domestic cheeses  
and a variety of crackers and garnished with fruit*

### **Italian Artichoke Dip Display**

*Served with Toasted Pita Chips*

## Station 2

### **Corned Beef and Cabbage**

Served with petite rolls and spicy mustard

### **Irish-style Sausages**

Slow cooked with Bacon and Onions

### **Potato Salad**

Potatoes, Leeks, Bacon and herbs tossed with Olive Oil

## Station 3

### **Assortment of Petite Desserts**

### **Fruit Skewers with Chocolate Sauce**

## **RECEPTIONS (continued)**

A TASTE OF .....

### Station 1

#### **Pot Stickers**

Chinese Dumplings served  
with a Sesame Ginger Sauce

#### **Coconut Chicken Tenders**

With Orange Marmalade Sauce

#### **Beef Satay**

Skewered Strips of Beef  
Marinated in an Oriental Sauce

### Station 2

#### **Pasta Action Station featuring:**

*Chef preparing Fussili Pasta with Sundried  
Tomatoes, Artichokes, Olives with Olive Oil and Fresh Herbs*

#### **Italian Bites**

*Mix of Italian Sausage and Cheeses Wrapped  
In Phyllo Pockets*

### Station 3

#### **Braised Side of Salmon Display**

*Served with Caper Remoulade and an  
Assortment of Crackers*

#### **Parmesan Crab Dip**

*Served with Pita Chips*

### Station 4

#### **Domestic Cheese Display**

*Garnished with Fruit and accompanied with a variety of crackers*

#### **Assortment of Miniature Desserts**

*To include homemade dessert bars and cookies*

*The following are price ranges by event:*

*Breakfast:       \$8.00 - \$15.00 per person  
Lunch:           \$12.00 - \$27.00 per person  
Dinner:          \$18.00 - \$35.00 per person  
Receptions:     \$15.00 - \$35.00 per person*

*The above listed prices are only to be used as guidelines. All menus are customized based on client request and needs. Actual prices will be determined by current market prices. Prices do not include 20% service charge or 6.225% sales tax.*