



Place Order By Calling: 1-877-266-5700

LIFE EVENTS

A sampling of our event menu

EVENT SELECTION OPTIONS:

Silver\$17.50
One appetizer, two entrees, one vegetable, one starch

Gold\$24.00
Two appetizers, two entrees, one vegetable, two starches

Platinum\$28.00
Three appetizers, three entrees, two vegetables, two starches

APPETIZERS:

- Spinach Balls
Sweet and Sour Mini Meatballs
Stuffed Mushroom Caps
Jumbo Shrimp Cocktail*
Spiced Shrimp*
Quesadilla's - Chicken or Cheese
Antipasta Skewers
Bruschetta In Phyllo Cups
Spanakopita
Spinach & Artichoke Dip
Hummus
Spinach & Artichoke Rangoon
Raspberry & Brie in Phyllo Cups
Assorted Mini Quiche
Fruit and Cheese Tray
Veggie Tray
Chicken Wings (rotisserie, "jerked", and buffalo)
Ultimate Hot Crab Dip* w/sliced french baguette

*addtl cost

CHICKEN ENTREES:

Roasted Chicken with artichokes
Freshly roasted chicken breast, topped with artichokes, roasted red peppers and our white wine parmesan sauce.

Caribbean Jerk Chicken
Fresh chicken breast marinated in Caribbean spices and grilled to perfection, topped with fresh mango salsa.

Lemon Garlic Chicken
Chicken breast marinated in lemon garlic seasoning, baked until golden brown, then splashed with fresh lemon juice.

Chicken Fra Diablo
Grilled chicken breast in our spicy fra Diablo sauce, with onions and peppers.

Chicken Alfredo
Grilled chicken breast smothered in our five cheese alfredo sauce.

Chicken Cordon Bleu
Chicken breast wrapped in baked ham and topped with swiss cheese.

Chicken Piccata
Grilled chicken breast in a white wine & butter sauce, with capers.





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PORK ENTREES:

Sausage Sautee

Italian sausage, grilled then sautéed with sweet peppers & onions.

Roasted Pork Loin with Wild Mushroom Sauce

Pork tenderloin roasted and served with a wild mushroom sauce.

Roasted Pork Loin with Apples

Pork tenderloin stuffed with apples, fontina cheese and walnuts.

BEEF ENTREES:

Roasted Beef Tenderloins

served with your choice of the following:

- Béarnaise sauce
- Red wine reduction
- Brandy peppercorn sauce
- Creamy horseradish
- Wild mushroom sauce

SEAFOOD ENTREE:

Salmon Piccata

Prepared with lemon, white wine and capers.

Jerk Spiced Mahi Mahi

Jerk rubbed Mahi Mahi steaks topped with fresh mango salsa.

Parmesean Pollack

Pollack filets are coated in tomato sauce, breaded and baked.

Hawaiian Shrimp Skewers

Jumbo grilled shrimp and pineapples on skewers.

VEGETABLES:

Balsamic Glazed Asparagus

Asparagus spears pan glazed with vinegar and olive oil.

Green Beans Almondine

French green beans steamed and tossed with butter and sliced almonds.

Ratatouille

Diced squash and zucchini sautéed with tomatoes, sweet peppers, garlic and basil

Seasonal Roasted Vegetables

Seasonal vegetables brushed with olive oil, herbs and roasted to perfection

Baby Carrots

Tender baby carrots glazed with brown sugar.





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STARCHES:

Artichoke Smashed Potatoes

Potatoes pureed with cream and garlic marinated artichokes.

Saffron Rice

Fragrant basmati rice, baked with saffron.

Wild Rice

Wild rice tossed with dried cranberries, apricots and toasted pecans.

Roasted Red Potatoes

Red potatoes tossed with light virgin olive oil, fresh herbs, sea salt and oven roasted.

Pasta selection

Choice of pasta tossed with choice of sauce (marinara, alfredo, basil pesto, white wine parmesan)

Loaded Baked Potato

Plump russet potatoes served with bacon, butter, cheese, scallions and sour cream.

Vegetable Confetti Pilaf

Toasted long grain rice finished with diced farmer's market vegetables.

Mashed Potatoes

Potatoes whipped with creamy butter and roasted garlic.

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