

OPERA MENUS 2010-2011

La bohème Menus

SATURDAY, OCTOBER 2, 2010

Plated Selection (Grand Tier and Backstage):

- Domestic & Imported Cheese Display w/ Baguettes & Crackers (set in the center of table)
 - Insalata Caprese: Tomato, w/ Fresh Mozzarella, Basil and Balsamic Glaze
 - CHOICE OF: Coq au vin (chicken thighs marinated & cooked in red wine) OR
 - Steak au Poive (sliced flank steak coated in black peppercorn w/ a creamy brandy sauce)
 - Asparagus w/ Tarragon Drizzle and Potatoes Gratin
 - Assorted mini-French Petit Fors (set in the center of table)
 - Coffee Service to table
 - (1) glass wine served to table
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TUESDAY, OCTOBER 5, 2010

Mangia Buffet Selections:

- Domestic & Imported Cheese Display w/ Baguette & Crackers
- Gruyere Salad (mixed greens w/ a julienne of gruyere cheese and balsamic)
- Poulet Farci (chicken breast stuffed w/ goats cheese, artichokes & sun dried tomatoes w/ a white cream sauce)
- Steak Forrestiere (sliced skirt steak w/ mushroom port wine gravy)
- Sautéed Spinach
- Garlic Mashed Potatoes
- Assorted Rolls & Lovash & Butter (set to table)
- Miniature Fruit Custard Tarts
- Coffee Service to table
- (1) glass wine served to table

Plated Selection (Backstage):

- Domestic & Imported Cheese Display w/ Baguettes & Crackers (set in the center of table)
 - Gruyere Salad (mixed greens w/ a julienne of gruyere cheese and balsamic)
 - CHOICE OF: Poulet Farci (chicken breast stuffed w/ goats cheese, artichokes & sun dried tomatoes w/ a white cream sauce) OR
 - Steak Forrestiere (sliced skirt steak w/ mushroom port wine gravy)
 - Sautéed Spinach and Garlic Mashed Potatoes
 - Assorted Rolls & Lovash & Butter (set to table)
 - Miniature Fruit Custard Tarts
 - Coffee Service to table
 - (1) glass wine served to table
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FRIDAY, OCTOBER 8, 2010

Mangia Buffet Selections:

- Domestic & Imported Cheese Display w/ Baguette & Crackers
- Hearts of Palm Salad w/ Vinaigrette and Chopped Egg
- Chicken Cordon Bleu (chicken breast stuffed w/ ham, cheese & spinach)
- Grilled Salmon w/ Hollandaise Sauce
- Lyonnaise Potatoes
- Seasoned Zucchini & Squash
- Assorted Rolls & Lovash & Butter (set to table)
- Chocolate & White Chocolate/Raspberry Mousse
- Coffee Service to table
- (1) glass wine served to table

Plated Selections (Backstage):

- Domestic & Imported Cheese Display w/ Baguettes & Crackers (set in the center of table)
 - Hearts of Palm Salad w/ Vinaigrette and Chopped Egg
 - CHOICE OF: Chicken Cordon Bleu (chicken breast stuffed w/ ham, cheese & spinach) OR
 - Grilled Salmon w/ Hollandaise Sauce
 - Lyonnaise Potatoes
 - Seasoned Zucchini & Squash
 - Assorted Rolls & Lovash & Butter (set to table)
 - Chocolate & White Chocolate/Raspberry Mousse, served in Dessert Tress
 - Coffee Service to table
 - (1) glass wine served to table
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SUNDAY, OCTOBER 10, 2010

Mangia Buffet Selections:

- Mixed Greens Salad with Tomato, Cucumber, and Carrot & Assorted Dressings
- Seasonal Fruit Kabobs
- Belgian Waffles
- Made-to-Order Omelet Station
- Shrimp & Grits
- Bacon
- Red Bliss Potatoes
- Assorted Breads & Pastries
- Juice, Coffee & Tea

OPERA MENUS 2010-2011

Porgy & Bess Menus

SATURDAY, FEBRUARY 26, 2011

Plated Selections (Grand Tier and Backstage):

- Fried Green Tomatoes
 - CHOICE OF: Bbq Salmon OR Country Fried Chicken w/ White Thyme Gravy
 - Bleu Cheese Mashed Potatoes and Green Beans Almondine
 - Corn Bread (set to table)
 - Banana Pudding, served in mini-martini glasses
 - Coffee Service to table
 - (1) glass wine served to table
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TUESDAY, MARCH 1, 2011

Mangia Buffet Selections:

- Field Greens w/ Diced Tomatoes, Crumbled Bacon and Bleu Cheese w/ Vinaigrette
- Blackened Catfish w/ Creole Remoulade
- Meatloaf
- Mashed Potatoes w/ Brown Gravy
- Fried Okra
- Buttermilk Biscuits (set to table)
- Pecan Pie & Key Lime Pie Bites, served on platters
- Coffee Service to table
- (1) glass wine served to table

Plated Selections (Backstage):

- Field Greens w/ Diced Tomatoes, Crumbled Bacon and Bleu Cheese w/ Vinaigrette
 - CHOICE OF: Blackened Catfish w/ Creole Remoulade OR
 - Meatloaf
 - Mashed Potatoes w/ Brown Gravy and Fried Okra
 - Buttermilk Biscuits (set to table)
 - Pecan Pie & Key Lime Pie Bites, (served on platters at the center of table)
 - Coffee Service to table
 - (1) glass wine served to table
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FRIDAY, MARCH 4, 2011

Mangia Buffet Selections:

- Southern Chop Salad (chopped lettuce, orange segments & cranberry w/ candied pecans & strawberry vinaigrette)
- Georgia Peach Chicken (grilled chicken breast w/ warm peach compote)
- Rosemary Pork Chops
- Roasted New Potatoes and Corn on the Cobb
- Buttermilk Biscuits (set to table)
- Peach Cobbler, served in mini-martini glasses
- Coffee Service to table
- (1) glass wine served to table

Plated Selections (Backstage):

- Southern Chop Salad (chopped lettuce, orange segments & cranberry w/ candied pecans & strawberry vinaigrette)
 - CHOICE OF: Georgia Peach Chicken (grilled chicken breast w/ warm peach compote) OR Rosemary Pork Chops
 - Roasted New Potatoes and Corn on the Cobb
 - Buttermilk Biscuits (set to table)
 - Peach Cobbler, served in Dessert Trees
 - Coffee Service to table
 - (1) glass wine served to table
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SUNDAY, MARCH 6, 2011

Mangia Buffet Selections:

- Mixed Greens Salad with Tomato, Cucumber, and Carrot & Assorted
- Dressings
- Seasonal Fruit Kabobs
- Belgian Waffles
- Made-to-Order Omelet Station
- Shrimp & Grits
- Bacon
- Red Bliss Potatoes
- Assorted Breads & Pastries
- Juice, Coffee & Tea

OPERA MENUS 2010-2011

Così fan tutte Menus

SATURDAY, APRIL 9, 2011

Plated Selections (Grand Tier and Backstage):

- Garden Greens Tossed w/ Red Wine Vinegar and Roma Tomatoes
 - CHOICE OF: Salmon Francais w/ Penne Pasta, Tossed w/ Mozzarella & Fresh Basil in a Spicy Fra Diavolo OR Thyme Roasted Chicken Breast w/ Farfalle Pasta w/ Pesto Cream
 - Grilled Asparagus
 - Assorted Rolls & Lovash w/ Butter (set to table)
 - Tiramisu, served in Dessert Trees
 - Coffee Served to Tables
 - (1) Glass of Wine
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TUESDAY, APRIL 12, 2011

Mangia Buffet Selections:

- Insalata Caprese – Grape Tomatoes w/ Fresh Mozzarella, Basil & Balsamic Glaze
- Spaghetti with Marinara Sauce
- Spinach Ravioli w/ Alfredo
- Diced Grilled Chicken on the Side
- Veal Parmesan
- Assorted Rolls & Lovash w/ Butter (set to table)
- Biscotti & Cannoli
- Coffee Served to Tables
- (1) Glass of Wine

Plated Selections (Backstage):

- Insalata Caprese – Grape Tomatoes w/ Fresh Mozzarella, Basil & Balsamic Glaze
 - CHOICE OF: Veal Parmesan w/ Spaghetti & Marinara OR Cheese Ravioli w/ Alfredo and Chicken
 - Sautéed Spinach
 - Assorted Rolls & Lovash w/ Butter (set to table)
 - Biscotti & Cannoli (set to middle of table)
 - Coffee Served to Tables
 - (1) Glass of Wine
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FRIDAY, APRIL 15, 2011

Mangia Buffet Selections:

- Classic Caesar w/ Parmesan Peppercorn Dressing & Shaved Parmesan Cheese
- Chicken Gorgonzola - over Penne w/ Asparagus & Mushrooms in a Gorgonzola Cream
- Garlic Shrimp Linguini w/ Fresh Tomatoes & Basil in a Shrimp Sauce
- Assorted Rolls & Lovash w/ Butter (set to table)
- Coffee Mousse, served in shot glasses
- Coffee Served to Tables
- (1) Glass of Wine

Plated Selections (Backstage):

- Classic Caesar w/ Parmesan Peppercorn Dressing & Shaved Parmesan Cheese
 - CHOICE: Chicken Gorgonzola- over Penne w/ Asparagus & Mushrooms in a Gorgonzola OR
 - Garlic Shrimp Linguini w/ Fresh Tomatoes & Basil in a Shrimp Sauce
 - Assorted Rolls & Lovash w/ Butter (set to table)
 - Coffee Mousse, served in shot glasses (set to middle of table)
 - Coffee Served to Tables
 - (1) Glass of Wine
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SUNDAY, APRIL 17, 2011

Mangia Buffet Selections:

- Mixed Greens Salad with Tomato, Cucumber, and Carrot & Assorted Dressings
- Seasonal Fruit Kabobs
- Belgian Waffles
- Made-to-Order Omelet Station
- Shrimp & Grits
- Bacon
- Red Bliss Potatoes
- Assorted Breads & Pastries
- Juice, Coffee & Tea