

Menu

THE MAHOGONY MENU

APPETIZERS

Placed on Table at Beginning of Event

CHOICE OF ONE Edamame

Japanese Soybean Lightly Steamed
& Served Fresh

Bruschetta

Marinated Vine-Ripe Tomatoes, Fresh Basil,
Garlic Cloves & Diced Onions on Italian Crostinis

COURSE ONE SALAD

CHOICE OF ONE

The Imperial Mandarin Salad

Organic Romaine Lettuce, Diced Cabbage,
Mandarin Orange slices, Edamame, Crispy
Wontons, Peanuts and Japanese Eggplant topped
with a Ginger Sesame Dressing

Caesar Salad

Organic Romaine Lettuce, Parmesan Chips, Fresh
Croutons With a Homemade Caesar Dressing

Asian Caesar Salad

Organic Romaine Lettuce with Cashews, Crispy
Wontons and a Cashew Ginger Caesar Dressing

Garden Salad

Baby Field Greens with Tomatoes, Cabbage, Red
Onions, Tomatoes and Golden Raisins Served
with Choice of: Yuzu Vinaigrette, Balsamic
Vinaigrette, Ranch

COURSE TWO SANDWICHES

CHOICE OF THREE

Vegetarian Wrap

Grilled Green and Yellow Zucchini with Japanese
Eggplant, Roasted Red Peppers and Gorgonzola
Cheese in a Sun-dried Tomato Wrap

The Italian

Ham, Genoa Salami, Pepperoni, Provolone,
Fire Roasted Red Peppers, Lettuce
and Tomatoes Kissed with Balsamic Oil
and Vinegar on Italian Bread

Menu

THE MAHOGONY MENU

SANDWICHES (CONTINUED)

Fresco Focaccia

Fresh Baked Rosemary Focaccia with Roasted Japanese Eggplant, Roasted Red Peppers, Fresh Mozzarella, Red Onion, Vine-Ripe Tomatoes and Baby Field Greens topped with Balsamic Vinaigrette

Chicken Teriyaki Wrap

Grilled Chicken with Teriyaki Sauce, Vine-Ripe Tomatoes and Caramelized Onions in a Wrap

Mongolian Steak Sandwich

Skirt Steak Marinated in a Sweet and Spicy Mongolian BBQ Sauce with Caramelized Onions on a Bun

Pesto Chicken Focaccia

Flame Grilled Chicken Breast with Roasted Red Peppers and Fresh Pesto on Fresh Focaccia

Turkey Avocado

Turkey with Sliced Avocados, Melted Provolone Cheese and Sun-dried Tomatoes on Focaccia Bread

Imperial Chicken Wrap

Flame Grilled Chicken Breast with Iceberg Lettuce, Bok Choy, Carrots, Vidalia Onions, Cashews and Golden Raisins with a Ginger Sesame Soy Dressing in a Wrap

Tokyo Eggplant Wrap

Roast Japanese Eggplant Sautéed with Garlic, Ginger, Vine-Ripe Tomatoes, Fresh Basil and Chopped Scallions in a Wrap

Asian Caesar Wrap

Grilled Chicken, Organic Romaine Lettuce, Cashews & Crispy Wontons with a Ginger-Peanut Caesar Dressing in a Wrap

COURSE THREE DESSERT

CHOICE OF ONE

Chocolate Mousse Cake

or

NY Cheesecake

or

Seasonal Sliced Fruit

Additional \$3.95 per person cake cutting fee for own special occasion cake

Coffee, Decaffeinated Coffee, and Assorted Teas Regular and Diet Soft Drinks

Menu

THE WATER MENU

APPETIZERS

Placed on Table at Beginning of Event

CHOICE OF ONE Edamame

Japanese Soybean Lightly Steamed
& Served Fresh

Bruschetta

Marinated Vine-Ripe Tomatoes, Fresh Basil,
Garlic Cloves & Diced Onions on Italian Crostinis

COURSE ONE

EGG ROLL

CHOICE OF ONE

Chicken Francaise Egg Roll

Francaise Style Chicken Breast within an
Egg Roll Accompanied by a Rich Lemon
Francaise Dipping Sauce

Garden Vegetable Spring Roll

Mushrooms Blended with Fresh Seasonal
Vegetables and Soy Sauce for Dipping

Pizza Egg Roll

Egg Roll Stuffed with a Roasted Red Pepper and
Tomato Paste with Fresh Garlic, Basil, Mozzarella
Cheese. Served with Marinara sauce on the side

SALAD

CHOICE OF ONE

The Imperial Mandarin Salad

Organic Romaine Lettuce, Diced Cabbage,
Mandarin Orange Slices, Edamame, Crispy
Wontons, Peanuts and Japanese Eggplant topped
with a Thai Peanut Dressing

Caesar Salad

Organic Romaine Lettuce, Parmesan Chips, Fresh
Croutons with a Homemade Caesar Dressing

Asian Caesar Salad

Organic Romaine Lettuce with Cashews, Crispy
Wontons and a Ginger-Peanut Caesar Dressing

Menu

THE MAHOGONY MENU

COURSE TWO RAVIOLI

CHOICE OF ONE

Garden Vegetable Ravioli

Spinach Pasta Ravioli with Vegetable Stuffing
and Served with a light Pomodoro Sauce

Truffle Mushroom Ravioli

Truffle Mushroom Ravioli with a hint of Truffle Oil
Topped off with a Rich Creamy Mushroom Sauce

Seafood Ravioli

Squid Ink Striped & Lobster Stuffed Ravioli in a
Succulent Pink Sauce

Meat Ravioli

Meat Stuffed Ravioli topped with a Hearty
Bolognese Sauce

CHICKEN ENTRE

CHOICE OF ONE

Chicken Saltimbocca

Chicken Breast with Prosciutto, Fresh Spinach &
Fresh Mozzarella Brased in a Merlot Demi

Chicken Mediterranean

Flame Grilled Chicken with Japanese Eggplant,
Zucchini & Vine-Ripe Tomatoes With a
Herb & White Wine Sauce

Kung Pao Chicken

Marinated Diced Chicken Breast with Cashews &
Roasted Red Peppers In a Gumba Sauce

Asian Pesto Chicken

Asian Marinated Chicken accompanied with Fresh
Steam Vegetables and an Asian Pesto Kissed
with Mint Dijon Chicken Piccata Chicken Breast
in a Lemon Mustard Sauce

COURSE THREE DESSERT

CHOICE OF ONE

New York Style Cheesecake

or

Chocolate Mousse Cake

**Coffee, Decaffeinated Coffee,
and Assorted Teas
Regular and Diet Soft Drinks**