



MERCER OAKS
Catering

Traditional Table Service Dinner

Cocktail Hour

Garden Crudite, Fresh Breads with Homemade Spinach Dip
Fresh Fruit and Berry Display
International and Domestic Cheeses

Please Select Six Butler Passes Hor D Oeuvres
Please Select Two Stationary Hor D Oeuvres

Salad Course

Field Greens with Cucumbers, Tomatoes, Shredded Carrots, Croutons with Mercer Oaks House Vinaigrette
Classic Caesar Salad
Field Greens with Mandarin Oranges, Toasted Demi Glazed Walnuts, Bermuda onion with Raspberry Vinaigrette

Complimentary Toasted Crostini with Homemade Bruschetta Platter
Fresh Baked Dinner Breads and Butter

Pasta Course or Soup Course

Individually Plated or Family Style Pasta
OR
Minestrone, Chicken Egg Drop, or New England Clam Chowder

Entrees

(All 3 Choices Included)
Prime Rib
Chicken Dish of Your Choice
Broiled Salmon or Tilapia
Vegetarian Meals Always Available

*All Dishes come with Vegetable Du Jour and Starch
All Counts Must Be Pre Determined

Dessert

(select one)
Assorted Mini Pastry Platter
Customized Occasion Cake
Fresh Chocolate Mousse Cup

Beverages

Soft Drinks and Juice
Butler Served Regular, Decaf, and Hot Tea

Price includes tax, gratuity, linens and setup**