
Appetizers

For Parties of 20 or More

Stationed Platters

Price Per Guest--20 guest Minimum Per Platter-

Artisanal Cheeses with Crackers and Mixed Olives (GF)	5./per guest
Vegetable Crudités with Roasted Red Pepper Dip (GF)	4./per guest
Seasonal Fresh Fruit & Berries with Honey Whipped Cream Dip (GF)	5./per guest
Hummus with Olives, Roasted Red Peppers, & Pita Chips	5./per guest
Spinach Artichoke Dip with Toasted Pita and Crostini	5./per guest
Fried Corn Tortilla Chips with Pico de Gallo and Guacamole	6./per guest
Charcuterie Board with Sausages, Prosciutto, Pâté, and Bacon (GF)	8./per guest

Small Bites (2 dozen minimum)

Can Be Served Stationed or Family Style

Shrimp Cocktail with Cocktail Sauce (GF)	36./per dozen
Pork Dumplings with Black Pepper-Soy Dipping Sauce	24./per dozen
Cocktail Crab Cakes with Housemade Tartar Sauce	36./per dozen
Tempura Shrimp with Black Garlic Aioli	36./per dozen
Shrimp Wontons with Thai Ginger-Cilantro Sauce	36./per dozen
Candied Bacon with Bourbon-Pepper Glaze	24./per dozen
Thai Vegetable Summer Rolls with Thai Ginger Dipping Sauce(GF)	20./per dozen
Thai Crab Summer Rolls with Thai Ginger Dipping Sauce(GF)	28./per dozen

Please see our Appetizer Menu for a Selection of Appetizers

Start with a choice of one salad for the table:

Caesar

Or

Whispers with Balsamic Vinaigrette (GF)

&

Bread Service

Continue on to a Choice of Two or More Entrées

Lump Crab Cakes with Roasted Pepper Tartar	24./per guest
Pan Roasted Chicken Breast with Honey & Lavender Salt (GF)	16./per guest
Pan Seared Salmon with Artichoke Pan Sauce (GF)	16./per guest
Creole Shrimp with Trinity Vegetables and Rosemary (GF)	20./per guest
Coconut Red Curry Tofu with Vegetables and Rice (GF, VEG)	14./per guest
Roasted Filet Mignon with Balsamic Shallot Sauce & Bacon Lardons (GF)	26./per guest
Ricotta Gnocchi with Spinach, Roasted Pearl Onions, & Shaved Cheese (GF)	14./per guest

Entrée Price Includes Salad, Sides & Dessert

All Entrées are Accompanied with the Following on the Table

Roasted Seasonal Vegetables (GF) &

Roasted Rosemary Garlic Potatoes (GF)

Dessert

Platters of Cannoli's & Eclairs

30 Guest Minimum

Dinner Buffet

34./per Guest

All Buffets Include

Rolls & Butter

Whisper's Salad with Balsamic & Ranch Dressings

Seasonal Vegetable Medley

Starch Selections

Please Choose One of the Following

Basmati Rice Pilaf *(GF)*

Penne ala Vodka Pasta with Parmesan

Penne Pomodoro with Parmesan

Garlic & Herb Roasted Red Potatoes *(GF)*

Entrée Selections

Please Choose Two of the Following

Sautéed Chicken Breast with Crisp Prosciutto, Roasted Red Peppers, and Rosemary Jus *(GF)*

Crispy Confit Roasted Chicken with Honey and Lavender Sea Salt *(GF)*

Grilled Chicken with Mushroom Pan Sauce *(GF)*

Pan Seared Salmon with Tomato Artichoke Pan Sauce

Slow Roasted Boneless Pork Loin with Blackberry BBQ Sauce *(GF)*

Coconut Red Curry Tofu with Vegetables and Rice *(GF/VG)*

Beef Filet Tips in a Wild Mushroom Demi Glace *(GF)*

Grilled Zucchini, Tomato, Basil, & Chevre Lasagna *(GF)*

Premium Entrée Upgrades

In Place of one of your choices

Grilled Mahi Mahi topped with Creole Rock Shrimp in a Zesty Creole Butter Sauce *(GF)* 8./per guest

Grilled 4 oz. Filet Mignon with Wild Mushroom Demi-Glace *(GF)* 10./per guest

Jumbo Lump Crab Cakes with Sauce Remoulade 12./per guest

Minimum 30 guest

Plated Dinner Entrees

Includes Bread Service Choice of 2—add additional choice for 2. per person

Entrée Selections

Jumbo Lump Crab Cakes with Sauce Remoulade	40.
Grilled 6 oz. Filet Mignon with Roasted Garlic Demi-Glace (GF)	40.
Slow Braised Veal Braciola with a Veal and Mushroom Stuffing (GF)	36.
Pan Seared Scallops with Saffron Red Pepper Puree (GF)	42.
Pan Seared Salmon with Cucumber-Dill Agrodolce (GF)	36.
Grilled Supreme Breast of Chicken with a Lemon-Herb Pan Sauce (GF)	32.
Wild Mushroom Stuffed Chicken Breast with Cognac Demi (GF)	32.

All of the above come with Buttermilk Whipped Potatoes and Asparagus

The following dishes come as is:

Goat Cheese Ravioli with Roasted Tomato-Shallot Sauce & Basil Pesto	30.
Coconut Red Curry Tofu with Vegetables & Rice (GF, VG)	30.
Creole Shrimp with Trinity Vegetables and White Cheddar Grits (GF)	38.

All Entrée are Accompanied by

Plated & Served Whisper's Salad (GF)

With Family Style Balsamic & Ranch Dressing

Bread Service

30 guest minimum