

FORMAL DINNER MENU

Signature Creations' Formal Dinners are primarily designed as the main activity for Weddings, Bar/Bat Mitzvahs and Corporate Events. They are usually preceded by a one hour Cocktail Hour followed by The Dinner. Every affair is different; unique and personalized for the client, depending upon the affair's schedule or timetable and the venue's requirements.

Cocktail Hour

Selections from our Hot and Cold Buffet Menus, Serving Stations and Passed Hors D'oeuvres.

Appetizer/ Salad Course

Our Chefs Will Create An Appetizer to Suit any Taste. Suggestions are listed under Appetizers. All of Our Menus are Custom Designed.

Salads

Our Culinary Chefs Believe in Using only Organic Select Lettuce. We Assemble the Freshest Ingredients into a Custom Designed Appetizer Salad Combo.

Sample Salad

California Mesclun Greens Topped with a Roasted Wild Mushroom Salad, Capers, Served with a Balsamic Vinaigrette and Accompanied by Toasted Pine Nuts and Grape Sized Tomatoes. Salad Can Be Served with Optional Grilled Chicken Fan.

Main Entree Selections

Selections from our Fish, Chicken, Beef and Lamb Menus

Dessert

Choices from Our Custom Plated Desserts, Novelty Dessert Stations and Dessert Buffet