



Following is a sample of menus that were created especially for select customers who dined at the Pro Football Hall of Fame.
At Robert J. – Events & Catering we strive to create a unique event based on your desires and budget

MENU 1

Corporate Holiday Celebration

December, 2008 - Pro Football Hall of Fame

Begin your evening with a buffet of Hors D'oeuvres...

Mushrooms stuffed with Italian Sausage & Spinach
International Cheese & Fresh Vegetable Display with Crackers
Numaki
Tiger Shrimp Shooter in a Balsamic Reduction Cocktail Sauce

Sit Down Dinner with the following choice of Entrees...

New York Strip Steak- grilled on site
with Carmelized Mushrooms & Onions

Tuscan Chicken

stuffed with Fresh Mozzarella, Air-Dried Tomato and Fresh Basil with Orange Oil

Fresh Atlantic Salmon

Broiled and served with a Sweet Dijon Cream Sauce

Served with:

Baked Potato with Butter & Sour Cream
Fresh Green Beans Almandine
Tossed Greens Salad
with Strawberries, Feta Cheese & Toasted Sunflower Seeds and Balsamic Vinaigrette
Rolls & Whipped Butter

Finish your evening with Dessert & Coffee

New York Style Cheesecake
with assorted Fruit Toppings
and
Cinnamon & Rum Flavored Coffee
Gourmet Numi Teas



MENU 2

Pro Football Hall of Fame Induction Celebration

August 8, 2009

Butler-Passed Hors D'oeuvres

Tiger Shrimp Shooters with a Balsamic Reduction Cocktail Sauce
Spanikopita – Spinach & Cheese-filled Phyllo Dough
Smoked Salmon Canapés

HORS D'OEUVRE STATIONS

Seafood Station

With an Ice Carving Display / Table
Featuring Shrimp and Mini Crab Claws

Chef-Manned Sushi Station

Offering a choice of three assorted Sushi Selections

Chef-Carved Beef Station

Blackened Beef Strip Loin with Herbs and Spices
Served with Artesian Rolls and Horseradish Sauce

Salmon Station

Fresh Whole Atlantic Poached Salmon
Garnished with Capers, Eggs, Diced Bermuda Onions and Cucumber Slices

Hot Hors D'oeuvres Station

Mushroom Caps stuffed with Sausage & Spinach
Crab Cakes with Dijon Mustard Sauce
Mini Beef Wellington



MENU 3

Corporate Event At The Pro Football Hall of Fame

Hors D'Oeuvres

Chorizo & Goat Cheese in Puff Pastry
Smoked Green Shell Mussels in a Basil Aioli
Numaki

Salad & Breads

Tossed Mesculan Greens Salad with a
White Balsamic Vinaigrette Dressing
Specialty Breads with dipping oils & whipped butter

Entrée Selections

Dual Plate of:
Beef Wellington served with a Bordelaise Sauce
and
Herbed Butter Glazed Salmon

Served with:
Basmati Rice
Roasted Asparagus with a Citrus Lime Sauce

Dessert

Triple Vanilla Cheesecake
with Vanilla Crumb Crust and garnished with Chocolate Swirls
Marbleized Dipped Strawberries