

SAMPLE MENUS

HOT HORS D'OEUVRES SAMPLE MENU

Asian Spring Rolls with Sweet Asian Chili Sauce
Beef Satay with Thai Peanut Sauce
Chicken Satay with Thai Peanut Sauce
Grilled Petite Lamb Chop with Whole Grain Mustard
Miniature Beef Wellington
Petite Quiche Lorraine

COLD HORS D'OEUVRES SAMPLE MENU

Asian Seared Scallop and Shiitake Mushrooms on Wonton Crisp
Blackened Beef on Toasted Corn Chip with Tomato-Lime Salsa
Boccacini Mozzarella, Torn Fresh Basil, Sweet One Hundred Tomatoes with Extra Virgin Olive Oil
Display of Imported and Domestic Cheeses with Fresh Seasonal Berries and Melons
Duck Confit Salad in Phyllo Shell
Fresh Baked Breads and Flatbreads
Port Wine Poached Pears with Point Reyes Blue Cheese

STARTER

Bittersweet Chocolate Crepe filled with Duck Confit, Shiitake Mushrooms, Caramelized Onions topped with Orange-Apple Compote
Grilled Prosciutto wrapped Tiger Prawns with Flamed Tomato Rosemary Concasse
Mediterranean Roasted Wild Mushroom Risotto
Seasonal Fresh Fruit Supreme with Parma Prosciutto & Crumbled Bleu Cheese

SOUP OR SALAD

Baby Field Greens, Heirloom Tomatoes, Papaya tossed with Lemon Infused Olive Oil, Fromage Blanc
Caesar Salad with Ciabatta Croutons and Shaved Asiago Cheese
Chopped Romaine Lettuce with Ciabatta Croutons and Shaved Asiago Cheese
Creamy Lobster Bisque
Roasted Mushroom and Wild Rice Soup
Tomato and Mozzarella Salad with Grilled Portabello
Tuscan Bean and Sausage Soup

INTERMEZZO

Lemon Sorbet
Champagne Sorbet

ENTREES

Black Olive Crusted Salmon with Light Pesto Sauce
Citrus-Herb Crusted Marinated Breast of Chicken
Cumin Roasted Pork Loin with Rosemary Garlic Demi-Glace
Filet of Beef and Jumbo Garlic Glazed Prawns with Roasted Black Peppercorn and Cabernet Glaze
Garlic and Horseradish Crusted Roasted New York Strip Loin, Red Wine Demi-Glace
Grilled Atlantic Salmon, Lemon-Chive Beurre Blanc
Grilled Filet Mignon with Foie Gras Butter and Truffled Mashed Yukon Gold Potatoes
Grilled Garlic Breast of Chicken with Seared Salmon, Champagne Sauce
Herb Crusted Breast of Chicken with Sundried Tomato and Fennel Broth
Macadmia Nut Crusted Breast of Chicken, Toasted Coconut Curry Sauce
Mediterranean Roasted Chicken
Moroccan Crusted Flat Iron Steak with Roasted Mushrooms and Caramelized Shallots
Pan Seared Halibut in Cioppino Broth with Saffron Rice and Spinach Dumplings
Pan Seared Salmon with Citrus Beurre Blanc and Spinach
Pasta Purse filled with Roasted Vegetables with Tomato Basil Sauce
Roasted Rack of Lamb with Herb and Asiago Risotto, Rosemary Jus
Rosemary Roasted Pork Loin served over Tuscan Beans with Roasted Roma Tomato and Garlic\

SALADS

Gourmet Baby Field Greens with English Cucumbers, Tomatoes, Olives, Red Onions, Choice of Two Dressings
Crisp Romaine with Ciabatta Croutons, Asiago Cheese, Classic Caesar Dressing with Cracked Black Pepper
Roasted and Grilled Vegetable Salad with Pesto Vinaigrette
Seafood Pasta Salad
Sliced Seasonal Fruit with Fresh Berries
Mixed Salad Greens with Vine-Ripened Tomatoes, Sliced Olives, Red Onions, Julienne Vegetables, English Cucumbers, Choice of Two Dressings
Roasted Vegetable Pasta Salad
Marinated Mushroom and Artichoke Salad