



An Evening of Elegance

Butlered hors d' oeuvres

Please Select four

Artichoke Fritters

With Lemon Parmesan Dip

Asian Skirt Steak

With Ginger and Garlic Aioli

Brie Cheese on Pumpnickel Round

With Pear and Hibiscus Compote

Chicken Sate

With Peanut Sauce

Sesame Seared Tuna

On Lotus Chips with Wasabi

Duck Breast

Served on Candied Bacon

Endive Spears

Roasted Beets, Goat Cheese and Pistachio

Zucchini Pancakes

With Steamed Spinach and Chevre

Salads

Host to choose one

Celebrity Salad

*Radicchio Bowl with Baby Greens, Grilled Pears, Matchstick Cucumbers,
Tomato Bruschetta, Glazed Almonds, Shaved Chevre,
Radish Rounds and Pomegranate Vinaigrette*

Bistro Salad

Baby Field Greens, Vine Ripe Tomatoes, Cucumber, Caramelized
Pecans, Crumbled Chevre and Chef's Vinaigrette

Caesar Salad

Crisp Romaine Hearts, Fresh Oregano Croutons, Parmesan Cheese
and our Signature Dressing

Entrees

To be pre-selected:

Porcini Dusted Tenderloin

With Barola Wine Sauce

Grouper Grenoblaise

Fresh Herbs and Pan Seared in a Light Sauce of Artichoke Hearts,
Capers and White Wine

Chicken Roulade

Fresh Spinach, Roasted Red Peppers and Dijon Maple Sauce

Accompanied by:

Pear Shaped Potatoes

Asparagus Bundles

Tuscan Whole Grain Dinner Rolls

Dessert

Grand Finale Trio

Cheese Cake, Flourless Chocolate Cake and Key Lime Pie

Coffee or Tea

Upgrades available

Appetizer Display

China, Flatware and Glass