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 Pumpernickel 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