
Reception with a Seated & Served Dinner

Sample Menu One

Butlered Hors d'Oeuvre

Walnut crostini with arugula, gorgonzola and balsamic fig relish
Chicken satè with a peanut dipping sauce
Roasted beef filet wrap with a garlic mayonnaise
Asian marinated grilled sea scallops with Kaffir lime sauce, served on rice crackers
Mushroom caps stuffed with spinach and brie

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Salad

Pan seared dumplings with black vinegar dressing,
Served on Asian greens with enoki mushrooms and grape tomatoes

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Entree

Pan roasted cod on chive puree served with a wild mushroom reduction,
Julienne vegetables and mache
Or
Tenderloin of beef crusted with lemon zest and black pepper
Served with scalloped potatoes, sautéed Napa cabbage and plum tomato Provencal

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Dessert

Ginger Poached Pear Tart
Tartlet shell filled with chocolate-mascarpone cream topped with a poached pear

Contact us for more information:

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