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**Reception with a Seated & Served Dinner**

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**Sample Menu Two**

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*Butlered Hors d'Oeuvre*

Baked mushroom caps with an herb pesto and grated parmesan cheese

Rare beef filet served on toasted brioche with a crème fraîche

Thai spiced chicken salad on taro root chips

Classic shrimp cocktail

Vegetarian spring rolls in cellophane noodles with a soy dipping sauce

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*Bruschetta Station*

Herbed crostini and grilled flatbreads

Accompanied by a variety of bruschetta toppings:

Roasted plum tomatoes with capers and garlic,

Green olive tapenade, grilled portobello mushrooms and spicy eggplant caponata

Served with crumbled gorgonzola and parmesan cheese shavings

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*Salad*

Empress salad with watercress, bok choy, julienne daikon root and red peppers,

Served with mandarin oranges and a lemon lime citrus dressing

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*Split-Plate Entree*

Fillet of sea bass with celery root puree and chive sauce

and

Three pepper crusted beef filet with mustard tarragon jus

Garlic mashed potatoes and steam asparagus

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*Served Dessert*

Vanilla crème brûlée served on a sable cookie with raspberry glaze

Contact us for more information:

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