



SAMPLE SEATED DINNER MENUS

Hors d'oeuvre
(to be selected)

MENU I

Smoked Salmon and Potato Napoleon with Dill, Crème Fraiche and
American Sturgeon Caviar

*

Grilled Veal Chop with Wild Mushroom Ragout

Wild Rice and Barley Pilaf with Sun Dried Cranberries and Almonds
Tian of Eggplant, Zucchini and Sweet Peppers

Ciabatta Rolls

*

Apple and Blueberry Clafoutis with Caramel Ice Cream

Mignardese
Chocolate Truffles, Coconut Macaroons, Hazelnut Sable Cookies

Coffee

MENU II

Maine Lobster Bisque with Sherry and Avocado Salsa

*

Bacon Wrapped Filet of Beef with Pinot Noir Sauce and Horseradish Sour
Cream

Polenta

Bundles of Carrots and Haricot Vert

Manchego Scones

*

Bittersweet Chocolate and Espresso Malted Parfait with Sambuca
Chocolate Sauce

MENU III

Corn Pudding with Shrimp, Crab Meat and Sherry Chive Veloute

*

Rack of Lamb Provençal with Pinot Noir Reduction

Risotto with Asparagus, Radicchio, Pancetta and Saffron
Sugar Snap Peas

Ciabatta Rolls

*

Selection of Artisan Cheeses
Almond Fig Cake and Quince Paste
Assorted Breads

*

Crepes with Strawberries, Mascarpone and Aged Balsamic Vinegar

Coffee

MENU IV

Wild Mushroom and Asparagus Lasagne with White Truffle Oil

*

Grilled Alaskan Halibut with Sorel Sauce

New Potatoes with Dill and Rosemary
Champagne Braised Savoy Cabbage, Zucchini and Sweet Peppers

Sourdough Rolls

*

Warm Vanilla and White Chocolate Cake with Pistachio Crème Anglais

Coffee

MENU V

Chilled Senegalese Soup with Poached Chicken, Mango Chutney

*

Loin of Venison with Pear Ginger Chutney

Four Indian Vegetables

Eggplant Roulade with Spinach

Curried Chix Pea Cakes

Haricot Vert with Tomatoes and Horseradish

Fingerling Potatoes with Lemon, Jalapeno and Coriander

*

Brandied Mango Parfait

Coffee

MENU VI

Crab Salad with Artichokes and Tarragon Aioli

*

Quail stuffed with Butternut Squash; Pomegranate Glaze and Pinot Noir
Reduction

Portobello Mushroom Cap with Spinach and Pinenuts
Wild Rice and Barley Pilaf

Yeast Rolls

*

Flourless Heart Shaped Chocolate Cake with
Plump Red Raspberries, Apricot Glaze and Raspberry Drizzle with
Solid Gold Flakes

Coffee