



Alaskan

Events & Catering, LLC

Jim & Lindsey
February 16, 2008

HORS D' OEURVES
Sesame Crusted Salmon
Drizzle of
Miso Ginger Vinaigrette on 'faux glass square plate'

PREVIEW

Rustic Artesian Breads & European Butter

Butternut Squash Soup served in Acorn Squash Bowls
&
Herbed Crostini

*Grilled Pear Baby Greens Salad
Tossed in 'Six Grapes' Port Vinaigrette
Stilton Crumbles & Walnut Dust*

INTERMEZZO

Lemon & Mint Sorbet

MAIN

*Tuscan Halibut 'Cartoccio' or En Papillote
Caponata of fresh garlic, tomatoes, shallot, capers, lemon, and
Rosemary Herb*

*Served with Baby Yellow Squash 'Boats' filled with medley of
mini dice vegetables tossed in Herbs d' Provence*

Au Gratin Gruyere Potatoes

SWEET

Courtesy of Jim

Tea & Coffee Service