

Small Events

HORS D' OEUVRES

Domestic Cheeses Laced w/ Fresh Seasonal Fruits

Fig & Mascarpone Filo Purses

*Sesame Crusted Seared Alaskan Salmon with Asian 'Miso'
Vinaigrette and Scallion Flower*

ENTRÉE

Artesian Breads & European Style Butter

*Traditional Caesar Salad
Tumbled in Parmigiano Reggiano Cheese & Croutons*

Piped Red Garlic Mashed Potatoes OR Gruyere Potatoes Au Gratin

*Baby Carrot, Sweet Pepper Julienne & Bermuda Onion
Sautéed in Herbs d' Provence, Sauvignon Blanc & European Butter*

*Filet Mignon of Angus Beef
Drizzled with Wild Mushroom Brandy Demiglace
&
Alaskan King Crab Stuffed Jumbo Prawn
In Béarnaise Sauce*

SWEET THOUGHTS

Vanilla Crème Brûlée

Carrot Cake Petit Fours & Select Coffee Service

SELECTED WINES ALSO SUGGESTED