

# Menu Choice Suggestions



## Suggestion A

**Butlered Hors d'Oeuvres** on silver trays and baskets



Smoked Trout on Black Bread with Creme Fraiche - accented with watercress and lemon strip

Wild Mushroom Strudel with Enoki Mushroom Shoots accents

Cruditee in terra-cotta pots with silver accents with Pesto Dip and Roasted Red Pepper Dip - stationary

Roasted Assorted Nuts on Terra-cotta Saucers - on the seating tables

## Stationary Hors d'Oeuvres and a Light Continuing Buffet

*Stations & Displays - looking like this : Silver, Terra-cotta and baskets*

*-- Shaped like this : wood plank trestle tables - oversize for tent with fine linens and damasks*

Watercress and Cannellini Bean Soup with fresh chive - served in small clear plastic tumblers

Bacon, Butter Lettuce, and Baby Grape Tomato Salad with shards of grilled bread with a mustard, white wine and shallot vinaigrette

Stuffed Focaccia Bread - with a pesto mozzarella

Mediterranean Farfalle Salad with ripe olives, reggiano, grilled vegetables and sautéed vegetables

Baby Greens Salad with - poached pear, caramelized cashews, and Roquefort in a Champagne Vinaigrette

Sliced Sherry Mustard Chicken: a julienne salad with roasted corn, black beans, frisee, and Belgian Endive

Filet of Beef - thinly sliced - with a sauce raifort and accented with grilled portobello julienne

Sourdough French Breads

**Dessert** continuing from 1:30 on

Traditional Biscuit Strawberry Short Cakes

Miniature Lemon Curd Tarts with candied violet

Shortbread

**Coffee, Decaffeinated Coffee, and Teas**

available throughout the afternoon

**Per Person .....\$21.00**