

THE WHITE APRON CATERING

Sample: Birthday Celebration

PASSED HORS D'OEUVRES: 6 TO 7

- * CRAB AND CONCH FRITTERS WITH MANGO SALSA
- * STUFFED BELGIAN ENDIVE
- * DUCK QUESADILLAS WITH DIPPING SAUCE

DINNER BUFFET:

- * MIXED BABY GREENS WITH BELGIAN ENDIVE, TOASTED PINE NUTS, GOAT CHEESE MEDALLIONS, BALSAMIC VINAIGRETTE
- * TOMATO, FETA, & DILL TRAYS
- * SHRIMP AND SNOW PEA SAUTE WITH SHALLOT PEPPER
- * FRUITED PISTACHIO COUSCOUS (WARM)
- * HARICOT VERTES WITH NICOISE OLIVES & ROASTED RED PEPPERS ANCHOVY VINAIGRETTE
- * MUSHROOM, ARTICHOKE, AND MOZZARELLA STRUDEL
- * NORTHERN ITALIAN STUFFED TURKEY BREAST (GARLIC CRUMB, PISTACHIOS, PROSCIUTTO)
- * ASSORTED ROLLS WITH BUTTER, BIG VARIETY, BRING OLIVE

DESSERT:

- * LEMON COCONUT LAYER CAKE "50" CANDLES
- * DECAF COFFEE
- * BELGIAN CHOCOLATE TRUFFLES

ALSO AVAILABLE:

- * SERVICE STAFF APPROX. \$ 1125 TO 1475 / BLACK & WHITES
- * GRATUITY AT CLIENT DISCRETION
- * CHINA, FLATWARE, GLASSWARE, WHITE NAPKINS \$ 4.75
- * TABLES, CHAIRS, AND LINENS / CLIENT'S BILL / I UPDATE ORDER
- * OUR WINE, BEER, SODA, SAN PELEGRINO / PRICE TO FOLLOW MORGAN PINOT, CHALONE PINOT BLANC, FERRARI CARANO, COKE, DIET, GINGERALE, AMSTEL LIGHT

BAR:

- 1 CASE CHALONE PINOT BLANC
- 3 CASES FERRARI CARANO CHARDONNAY
- 3 CASES MORGAN PINOT NOIR