

THE WHITE APRON CATERING

Sample: Florida Foundation Event, semi-casual

PASSED HORS D'OEUVRES: DOWNSTAIRS TILL 7 P.M.

- * LEBANESE LAMB TARTS WITH PINE NUTS
- * POTATO LEEK SOUP "SHOOTERS"
- * DIM SUM WITH SWEET THAI SAUCE

FABULOUS DINNER BUFFET:

- * FRESH FRUITS
- * ENDIVE, RED LEAF, SMOKED TROUT SALAD WITH TOASTED WALNUTS. CHAMPAGNE VINAIGRETTE
- * RICE WINE MARINATED CUCUMBERS
- * CHILLED ASPARAGUS WITH EGGS MIMOSA
- * CAULIFLOWER GRATIN
- * TUXEDO ORZO WITH ROASTED GARLIC CHICKEN BROCHETTES
- * SHALLOT PEPPER QUAIL OVER TUSCAN SAUTE
- * ROAST DUCK HALVES WITH SAVORY RICE
- * ASSORTED ROLLS AND BAGUETTE

DESSERT AND COFFEE STATION:

- * CHOCOLATE RUM CAKES WITH COFFEE ANGLAISE

SOME OTHER ENTRÉE OPTIONS

- * OPEN FACE TENDERLOIN SANDWICHES WITH CHIVE
- * GARLIC SHRIMP SAUTE WITH PROSCIUTTO
- * HOISON ROASTED BABY LAMB CHOPS
- * BEEF BURGUNDY WITH CHANTERELLES

SOME OTHER DESSERT CHOICES:

- * CHOCOLATE TRUFFLE CAKE WITH CINNAMON CREAM
- * TIRAMISU
- * INDIVIDUAL ALMOND CAKES WITH STRAWBERRIES AND VANILLA SAUCE
- * APPLE ALMOND CREPES WITH CINNAMON CREAM

ALSO AVAILABLE:

- * SERVICE STAFF
- * BEER, WINE, AND SODA, UPGRADE WINE (FOR LOBBY AND DINNER SERVICE)
- * CHINA, FLATWARE, GLASSWARE
- * PROPANE COOKER RENTAL
- * HOT BOX AS NEEDED
- * TABLES, CHAIRS, AND LINENS
- * GUEST COUNT OVERAGES WILL BE BILLED

THANK YOU, JULES