

Sample: Summer Menu Options

PASSED HORS D'OEUVRES: CHOOSE TWO OR THREE:

- * CUCUMBER AND SMOKED SALMON TOASTS
- * DUCK QUESADILLAS
- * CORN AND CRAB CHOWDER "MINI CUPS"
- * CRAB STUFFED BELGIAN ENDIVE
- * CHICKEN SPRINGROLLS WITH THAI SAUCE
- * ASPARAGUS TEMPURA WITH GINGER SAUCE
- * CRAB AND CONCH FRITTERS WITH MANGO SALSA
- * GAZPACHO "MINI CUPS"
- * DILL SHALLOT SHRIMP TARTS

MENU ONE:

- * FRESH FRUITS
- * SPINACH SALAD WITH ORANGE SECTIONS, TOASTED PINE NUTS, AND ASIAGO CHEESE. BALSAMIC VINAIGRETTE.
- * SESAME MARINATED ASPARAGUS
- * VEGETERIAN PAELLA WITH GARLIC & PEPPERS
- * MUSHROOM, ARTICHOKE, AND MOZZARELLA STRUDEL
- * ROASTED DUCK HALVES WITH PEACH CHUTNEY
- * GARLIC FOCCACIA & SOURDOUGH BAGUETTE

MENU TWO:

- * FRESH FRUIT SELECTION
- * IMPORTED CHEESES WITH CRACKERS & FLATBREADS
- * SPRING MIX, BELGIAN ENDIVE AND WATERCRESS SALAD WITH TOASTED WALNUTS, SMOKED TROUT, & ORANGE SCALLION VINAIGRETTE
- * SAUTÉED SUGAR SNAP PEAS
- * WILD MUSHROOM SAUTE OVER CORN CHIVE CAKES
- * POACHED SALMON FILET WITH CUCUMBER SAUCE
- * ASSORTED BREADS WITH BUTTER

MENU THREE:

- * FRESH FRUITS
- * MESCLUN SALAD WITH TART DRIED CHERRIES, SUNFLOWER SEEDS, AND BALSAMIC VINAIGRETTE
- * HARICOT VERTES WITH NICOISE OLIVES & ROASTED RED PEPPERS. ANCHOVY VINAIGRETTE
- * GRUYERE SCALLOPED POTATOES
- * LEMON PARMESAN CHICKEN BREAST STRIPS
- * ASSORTED BREADS WITH BUTTER