

corporate plated dinner

sample menu

PASSED HORS D'OEUVRE

Ginger Sesame Beef on Pappadam Crisps with Green Onions and Chili Aioli

Pan-Seared Diver Scallops and Vanilla Roasted Pineapple Relish on Bamboo

Terrine of Smoked Salmon on Toast Point with Scandinavian Mustard

Brie and Pear Quesadillas Accented with Mango Salsa

Assorted California Rolls and Cucumber Maki

Aged Parmesan Crostini with Reduced Balsamic and Prosciutto

FIRST COURSE

Seasonal Apple and Pear Salad

Wine Poached Apple Presented with Baby Organic Greens, Poached Diced Pears,
Cherry Vinaigrette and Curried Almond Cracker Garnish

Sesame Flatbread, Cracked Pepper Brioche Roll and Ciabatta Olio Served with Sweet Butter

ENTRÉE

Carved Tenderloin of Beef and Seared Alaskan Halibut Filet

Served with Truffle Dauphinoise Potatoes, Tear Drop Tomatoes,
Micro Greens and a Pinot Noir Reduction

Roasted Garlic, Potato and Wild Mushroom Strudel

Served with Basmati Rice Pilaf, Steamed Asparagus, Roasted Pattypan Squash,
Micro Greens and a Light Tomato Broth

DESSERT

Contemporary Strawberry Shortcake

Orange Scented Shortcake with Mascarpone Whipped Cream,
Strawberry Stew and a Chocolate Garnish

Trays of Mignardise Placed at Each Table

Freshly Brewed Decaffeinated Columbian Coffee and Gourmet Tea Service

