

CONNOISSEUR DINNER MENU

~ COCKTAIL RECEPTION ~

Stationary Display: (select 1)

FRESH ASSORTED SUSHI DISPLAY ACCOMPANIED BY PICKLED GINGER, WASABI AND SOY SAUCE

PATE & FOIE GRAS DISPLAY WITH AN ASSORTMENT OF TRADITIONAL ACCOMPANIMENTS

CHILLED SHRIMP ON A BED OF ICE SERVED WITH COCKTAIL SAUCE AND LEMON WEDGES

Butler Passed Hors d'oeuvres: (select 4)

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| ASSORTED COLD CANAPÉS | ◆ | SCALLOPS WRAPPED IN BACON | ◆ | GRILLED TIGER SHRIMP CANAPÉ |
| DATES STUFFED WITH ALMONDS | ◆ | FIG & MASCARPONE IN PHYLLO | ◆ | TENDERLOIN OF BEEF ON TOAST POINT |
| VEGETABLE NAPOLEON | ◆ | CRAB CAKES WITH LIME COCKTAIL SAUCE | ◆ | SMOKED SALMON BITE |
| | ◆ | ESCARGOT WITH BORSIN EN CROUTE | ◆ | |

~ DINNER SERVICE ~

Salad: (select 1) - Plated First Course

BUFFALO MOZZARELLA WITH VINE-RIPENED TOMATOES, BASIL AND BALSAMIC VINAIGRETTE

BABY SPINACH WITH BACON, CHERRY TOMATOES, RED ONIONS AND DIJON VINAIGRETTE

SPRING GREENS WITH BEETS, TOMATOES, BLEU CHEESE, SHALLOTS AND HONEY DRESSING

Appetizer: (select 1) - Plated Second Course

LOBSTER RAVIOLI IN A VODKA CREAM SAUCE

DUCK CONFIT RAVIOLI WITH A CHERRY & ONION RED WINE REDUCTION

THAI PEPPERED BEEF ON A CUCUMBER, NAPA CABBAGE & GREEN ONION SALAD

GROUPEL & SHRIMP CEVICHE MARTINI

Entrée: (select 1)

20 OUNCE BONE-IN RIB-EYE STEAK WITH CHIMICHURRI

PAIRED WITH A PLANTAIN, RED & SWEET POTATO TRI-MASH AND ASPARAGUS BUNDLES

TARRAGON DIJON RACK OF NEW ZEALAND LAMB WITH A MINT AND HONEY YOGURT SAUCE

PAIRED WITH COUS COUS AND STEAMED BROCCOLI

GLAZED DUCK BREAST PAIRED WITH ASIAN INSPIRED SCALLION RICE

AND SUGAR SNAP PEAS WITH JULIENNE PEPPERS

JUMBO SHRIMP STUFFED WITH CRAB BAKED IN A LEMON GARLIC BUTTER

PAIRED WITH JASMINE WHITE RICE, PARMESAN BAKED TOMATO AND CREAMED SPINACH

PAN SEARED SEA SCALLOPS SERVED ON A BED OF FETTUCINI WITH ROASTED PEPPER CRÈME SAUCE

PAIRED WITH BRAISED SPINACH

SURF & TURF – GRILLED TENDERLOIN OF BEEF ACCOMPANIED WITH GARLIC BROILED JUMBO SHRIMP

PAIRED WITH SAUTÉED BRUSSELS SPROUTS AND ROASTED NEW POTATOES

AVAILABLE UPGRADES AT MARKET PRICE

SURF & TURF – GRILLED TENDERLOIN OF BEEF WITH BROILED LOBSTER TAIL

OR

BAKED STUFFED LOBSTER TAILS FILLED WITH BAY SCALLOPS, SHRIMP & CRAB MEAT

PAIRED WITH GRILLED ASPARAGUS AND ROASTED NEW POTATOES

Bread Baskets:

FRENCH BAGUETTES, CIABATTA, AND FOCACCIA SERVED WITH OLIVE OIL & VINEGAR

Dessert: Plated Last Course

TRIO OF GOURMET DECADENT DESSERTS ARRANGED ARTFULLY AND GARNISHED WITH FRESH FRUIT & SAUCES

Coffee & Tea Service including Cappuccino, Espresso and Herbal Teas