

Hors D'Oeuvres:

Choose two selections below

Gorgonzola Phyllo Rolls with Sherry Dipping Sauce
Gougères – Light and Airy Gruyère Cheese Puffs
Parmesan Pistachio Crisps with Goat Cheese Mousse
Crostoni with Ricotta, Pesto, Almonds and Prosciutto
Prosciutto and Basil Wrapped Shrimp
Bacon Wrapped Scallops
Blinis with Smoked Salmon and Horseradish Crème Fraiche
Thai Tuna Tartare on Crispy Wontons
Parmesan Crisp topped with Campari Tomato and Basil and Balsamic
Roasted Asparagus and Goat Cheese Wrapped in Prosciutto
Asparagus Tips Wrapped in Herb Crepes with Béarnaise Dipping Sauce

Salad Course:

Salad with Orange Segments, Almonds, Manchego Cheese, Orange Dressing
Salad with Arugula, Crispy Prosciutto, Roasted Pears, Parmesan, Lemon Vinaigrette
Caesar Salad with Parmesan Crisp
Salad Greens with Baked Goat Cheese, Shallot Red Wine Vinaigrette
Salad with Dried Cherries, Gorgonzola, Red Onions, Walnuts, Honey Balsamic Vinaigrette

Fish Course:

Crab Tower with Avocado and Tomato Basil Concassée
Shrimp and Grits with Mushroom-Sherry Cream Sauce
Pan Seared Sea Bass with Saffron Cream Sauce, Italian Black Rice, Asparagus
Vietnamese Style Sea Bass Roasted in Banana Leaves, Sticky Jasmine Rice, Thai Vegetables
Flounder Baked in Phyllo Nest with Basil, Tomato and Anchovy Butter

Meat Course:

Porcini Crusted Beef Tenderloin with Truffled Red Wine Demi, Potato Gratin, Green Beans with Lemon and Pine nuts
Grilled Beef Filets with Mushroom-Cognac Diane Sauce, Roasted Baby Potato, Creamed Spinach
Steak Au Poivre, Cognac-Cream Sauce, Pommes Croquettes, Green Beans & French Glazed Carrots
Rack of Lamb with Dijon Rosemary Crust, Curried Red Wine Demi-Glace, Sauteed Baby Potatoes, Spring Peas with Mint
Basil Crusted Lamb Loins with Red Wine Demi-Glace Sauce, Baby Potatoes, Tian of Zucchini, Yellow Squash and Tomato
Duck Breast with Dried Cherries and Port Sauce, Risotto, Asparagus Spears
Chicken Saltimbocca, Marsala Reduction, Risotto, Yellow Squash Pinwheels with Oregano & Roasted Balsamic Cherry Tomatoes
Pork Tenderloin Medallions with Garlic-Lime Sauce, Fried Plantains, Poblano and Cheddar stuffed Mushrooms.

Dessert Course:

Chocolate Pot de Crème with Bourbon Chantilly Cream (GF)
Chocolate "Volcano" Molten Cakes with Vanilla Ice Cream
French Chocolate Soufflé with Chocolate Sauce
Flourless Chocolate Cake with Raspberry Sauce (GF)
Chocolate Profiteroles Filled with Vanilla Ice Cream, with Chocolate Sauce
Belgian Chocolate Mousse with Raspberries and Whipped Cream (GF)
Honey Infused Crème Brulée with Raspberries
Panna Cotta with Orange Segments and Balsamic Caramel
Panna Cotta with Fresh Berries and Berry Sauce
Italian Tiramisu with Mascarpone and Rum
Shortcake with Seasonal Fruit, Whipped Cream and Mint
Apple Tarte Tatin with Vanilla Ice Cream