

Simply with Style

Catering

DINNER MENUS

Menu 7

1st Course

Ratatouille Tart on Baby Spinach Greens
with Grapefruit Vinaigrette garnished with candied walnuts and Goat Cheese

Dinner

NY Strip Steak with Chimcurri Sauce (fresh herb, lemon, olive oil)
Portobello Mushroom Risotto Cake
French Green Beans with Pickled Red Onion Saute

Dessert

Bittersweet Chocolate Volcano Tort
with Warm Caramel Praline

Menu 8

1st Course

Barely Smoked Salmon
with Spring Pea and Fingerling Potato Salad on Baby Organic Greens

Dinner

Rolled Stuffed Chicken Breast
with Fresh Basil and Reggiano Parmesan Fuissili Pasta
with Roasted Tomato and Buffalo Mozzarella Farm Vegetable Melange

Dessert

Vanilla Bean Panna Cottta
with Melon Garnish/ Cookie Display