

STEAK LOVERS

BUTLER PASSED APPETIZERS

CHAR-SUI DUCK WRAPPED IN PUFF PASTRY

STUFFED DATES WRAPPED IN BACON

TOMATO-BASIL PESTO BRUSCHETTA

PLATED ENTREE

POACHED PEAR SALAD

MIXED GREENS, SLICED ASIAN APPLES, SUN-DRIED CRANBERRIES,
SPICY PECANS, CHAMPAGNE CRAPES AND WILD GARLIC SPROUTS
CRANBERRY CITRUS VINAIGRETTE

PRIME CENTER CUT GRILLED FILET MIGNON

FILET OF BEEF TENDERLOIN GRILLED TO PERFECTION
BASTED WITH ROASTED SHALLOT AND PORT BUTTER
SERVED WITH A ARMAGNAC AND GREEN PEPPERCORN SAUCE

DAUPHINOISE POTATOES

YELLOW AND GREEN BEAN BUNDLES

MARTINI CLASSES FILLED WITH BERRIES AND SABAYON

BLACKBERRIES, STRAWBERRIES, RASPBERRIES AND BLUEBERRIES SERVED
WITH A CREAMY SABAYON SAUCE

FRESHLY BAKED YEAST ROLLS AND RUSTIC BREADS

ICE BREWED TEA, CITRUS WATER AND FRESHLY BREWED COFFEE

SUGAR RIMMED LEMONADE, PEACH TEA WITH FRESH PEACHES