

# 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