



Seated Dinner
for a
Community Fund Raiser

Passed Hors d'Oeuvres

Duck Breast and Plum Sauce Buckwheat Crepes

Grilled Beef with Teriyaki Glaze, Enoki Mushrooms

Poached Shrimp
Served with Cocktail and Caper Remoulade Sauces

Lobster In Mini Potato Cups

Cucumber Boat with Three Caviars
American, Tobiko, and Salmon Roe with Crème Fraiche

Assorted Provencal Pizzas
Clam and Mozzarella, Roast Vegetable, Pesto, Prosciutto and Eggplant

Mushroom Spring Rolls

Saffron Risotto Cake with Roast Tomato

First Course

Smoked Salmon Wrapped in Daikon, Radish Sprouts, Rosemary
Steamed Asparagus, Sauternes Vinaigrette

Baskets of Flatbreads and Artisan Loaves
Sweet Creamery Butter

Main Course

Peppercorn Crust Filet of Beef, Fried Carrot Garish, Jumbo Shrimp with Citrus Glaze
Tarragon Butter, Potato Forestiere Gratin, Fresh Vegetable Medley

Tomato Crust Sea Bass, Cucumber Tomato Relish
Ratatouille Vegetables with Basil

Dessert

Individual Trifles made with Seasonal Fruits
Selection of small pastries and truffles for each table

Regular and Decaffeinated French Roast Coffee and assorted Teas