



Passed Hors d'oeuvres

Smoked Salmon Spring Roll with Thai Sweet Soy Sauce
BLT Bacon Wrapped Bread and Sundried Tomato Garlic Aioli and a Little Bit a Lettuce
Goat Cheese Tarts with Herbs De Provence and Poached Apricots
Crab Fritters with Remoulade Sauce

Seated Menu

Course 1

Fresh Mozzarella Wrapped In Hot House Cucumber, Dried Tomato and Tuscan Olive Oil
Shaved Fennel with Truffle Salt And 25 Year Aged Balsamic

Course 2

Mexican White Shrimp in a Bourbon Street Sauce
With Parmesan Cheese Grits

Course 3

Herb crusted New Zealand rack of lamb
Sautéed Haricot Vert with Shallots and Mint
Roasted Fingerling Potatoes

Course 4

Croissant Chocolate Bread Pudding
Sautéed Bananas and Ginger Caramel Sauce
Whipped Vanilla Cream

All menus are taylorred to your event. The above menu is an example to help get ideas.