

Sample Catering Menu: Formal Dinner #1

Hors D' Oeuvres

Smoked Salmon Blinis with Dill Sour Cream and Caviar

Warm Brie Filo Triangles

Dinner

Gingered Butternut Squash and Sweet Potato Soup

Roasted Beet Salad with Baby Greens, Gorgonzola & Toasted Walnuts

Dungeness Crab Risotto with Carrots, Peas and Leeks

Lemon Sorbet with Candied Meyer Lemon and Mint

Grilled Beef Tenderloin with
Balsamic Shallots and a Port Wine Reduction

Served with Wild Mushroom Potato Gratin and
Sautéed Rainbow Chard with Pancetta

Dessert

Tiramisu – Kahlúa and Espresso-Soaked Cake layered with
Mascarpone Custard & Chocolate Shavings