

## Sample Catering Menu: Formal Dinner #2

### Hors D' Oeuvres

Warm Gruyere and Herb Gougères

Sundried Tomato and Chicken Sausage Puff Pastry Spirals

### Dinner

Artichoke Heart Soup with Parsley Chive Oil

Butter Lettuce Salad with Chilled Prawns, Avocado and  
Citrus Vinaigrette

Lemon Sorbet with Candied Meyer Lemon and Mint

Grilled Pork Tenderloin with Apple Pear Chutney served with  
Israeli Couscous with Dried Cherries and Pine Nuts and  
Lemon Roasted Asparagus

### Dessert

Profiteroles with Coffee Ice Cream,  
Scharffenberger Dark Chocolate Sauce,  
Toasted Almonds and Vanilla Bean Whipped Cream