



PARTY SAMPLE MENU

The hor d'oeuvres and desserts were served family tyle. The rest of the dinner was served plated.

HOR D'OEUVRES

Sliced Artisan Breads with Garlic Infused Olive Oil
Vegetable Cups
Caponata & Crackers
Mushroom Pate

FIRST COURSE

Spinach Turnovers
Roasted Vegetable Strudel
Stuffed Mushrooms

SALAD COURSE

Fresh Baby Greens & Romaine with Figs, Grapes,
Toasted Cashews, & Balsamic Vinaigrette

ENTREE

Prime Rib with Bearnaise Sauce

SIDES

Duchess Potatoes

Green Beans with Olive Oil & Garlic

DESSERTS

French Macaroons
Éclairs
Chocolate Mousse
Pecan Tarts
Mandle Bread
Lemon Squares
Bourbon Brownies

BEVERAGES

Regular & Decaf Coffee
Iced Tea
Water
Specialty Cocktail
Wine