



Sample Plated Dinner Party Menus

Menu 1

\$50.00/person

Baked Herb Crusted Goats Cheese topped with Caramelized Onions served on
Baby Spring Greens with a Mustard Vinaigrette

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21 Spice Beef Tenderloin garnished with Tiny Diced Mediterranean
Vegetables and a drizzle of Balsamic Vinegar

Olive Oil Crushed New Potatoes

Buttered Fine Green Beans

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Homemade Lemon Tart served with Crème Fraiche and Raspberries

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Coffee & Tea

Homemade Chocolate Truffles

Baci di Dama (Lady's Kisses) -- Hazelnut Biscuits with a Chocolate Ganache



Sample Plated Dinner Party Menus

Menu 2

\$42.00/person

Mixed Green Salad with Prosciutto, Roasted Figs and Walnuts topped with Roquefort Cheese and dressed with a Red Wine Vinaigrette

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Herb and Parmesan Crusted Rack of Lamb

Rosemary and Garlic Roasted New Potatoes

Basil Baked Cherry Tomatoes

Asparagus Tips tied with a Ribbon of Leek

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Vanilla Bean Crème Brulee served with Fresh Berries in a Brandy Snap Cone and garnished with a mixed Berry Coulis

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Coffee & Tea

Mini Meringues with Whipped Cream

Homemade Chocolate Truffles



Sample Plated Dinner Party Menus

Menu 3

\$36.00/person

Baked Portabello Mushroom stuffed with Pecans, Sage & Blue Cheese
garnished with Smoked Paprika Aioli served on a bed of Mixed Greens

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Maple Spiced Pork Tenderloin garnished with Mustard Crème Fraiche and
Homemade Apple Sauce

Sweet Potato Succotash with Fennel, Sage and Pancetta

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Rich Chocolate Espresso Torte served with Fresh Whipped Cream and
Raspberries

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Coffee & Tea
Mini Meringues with Whipped Cream
Homemade Biscotti