

PEACHTREE
& WARD

CATERING AND EVENTS

FALL SIT-DOWN DINNER
MENU

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Mushroom-shallot duxelles in phyllo triangles

Sake cups of savory tomato bisque

Alsatian flatbread with roasted Bartlett pears & Gorgonzola cheese

Asian noodle nest "foo young," served on fancy chopsticks

Gougères: French gruyere puffs, baked to order

Artichoke bottoms w/ mascarpone & braised vegetables

DINNER

FIRST COURSE

Citrus salad w/ shaved fennel, ruby red vinaigrette

Artisan rolls w/ sweet creamery butter

ENTRÉE

Seared Atlantic striped bass w/ sauce Baumanière

Roasted butternut squash purée & asparagus bundle

Vegetarian/vegan option: wild mushroom ravioli w/ lemon olive oil sauce

DESSERT

Miniature mason jars of key lime pudding w/ graham cracker crust

Milkshake shooter of liquid tiramisu

Miniature cones of assorted gelato

French press caffeinated & decaffeinated coffee & assorted fine teas