

SPRING BUTLERED PLATES MENU

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Watermelon 'Greek salad' cup w/ feta, olive & red onion
Steamed vegetable dumplings: red pepper, jicama, cabbage, soy dipping sauce
Glazed cod, seared w/ ginger & scallion, on seaweed cracker
Polenta rounds w/ white truffle oil & gorgonzola
Smoked chicken quesadillas w/ smoked yellow pepper sauce & chili dust
Grilled filet on skewer w/ sauce Bearnaise

STATIONARY HORS D'OEUVRES

Salmon, tuna & vegetable tartares w/ assorted chips, dips & crudités salads

DINNER

BUTLERED PLATES

Duck confit salad w/ frisee, red oak leaves, candied Marcona almonds, sun-dried cherries, candied bacon & red wine vinaigrette

Eggplant ratatouille torta
Slow roasted wild salmon w/ artichoke barigoule
Brick chicken w/ orzo pilaf & braised greens, reduction sauce
Lamb chop over lamb ragout w/ fresh fava beans & white bean puree

DESSERT

Fresh local strawberries & chantilly cream
Strawberry-rhubarb crisp in mini mason jar
Salt-caramel brownie sundaes

French press caffeinated & decaffeinated coffee & assorted fine teas