

SAMPLE BANQUET MENUS

Appetizers

Butlered Hors d'oeuvres

Tomato Bruschetta

Basil, red onion and olive oil on a toasted ficelle

Smoked Salmon and Egg Salad with Chives

Pumpernickel toast

Peking Duck

Mango relish, Hoisin sauce on a wonton crisp

Chicken Liver Mousse

Spanish sherry wine and caramelized onion, toasted croustade

Almond-Spinach Phyllo Triangles, Pomegranate molasses

Smoked Trout and Potato Pastry Crisp

Dijon-horseradish dipping sauce

Herb Marinated Grilled Chicken Skewers

Sweet chile dipping sauce

Marinated Grilled Lamb Chops

Balsamic vinegar, honey and rosemary

Harvest

Assorted Vegetables

With chef's selection of dipping sauces

White Bean Hummus and Olive Tapenade

Toasted pita chips

Crisp Herb Polenta Triangles with Smoked Tomato Aioli

French Cheese Display

With assorted flatbreads, artisan breads and water crackers

Marinated Artichokes with Olive Oil and Lemon

Fresh green bean salad with red wine vinaigrette, assorted olives, fresh mozzarella, basil and garlic

Carving

New York Strip Steak

Black Truffle Cream Spinach

Garlic Croustades

Taste of Tokyo

Assorted Maki and Tekka Maki Rolls

Pickled ginger, wasabi and soy dripping sauce

Japanese Braised Short Ribs

Assorted Pickled Seaweeds

Spicy Dried Peas and Japanese Rice Crackers

First Course

Asparagus Wrapped in Smoked Salmon
Roasted Red Pepper Coulis
Chervil Crème Fraiche

Entrée

-Choice of-

Sauteed Halibut
Frisee, Oven Dried Tomatoes, Chanterelles, Preserved Lemon
Extra Virgin Olive Oil Sabayon

Or

Pan Roasted Filet Mignon
Wild Mushroom and Roasted Sweet Corn Ragout
Yukon Gold Potato Galette
Bordelaise Sauce

Dessert

Plated Dessert

Warm Fondant Chocolate Cake
Vanilla Ice Cream

Celebration Cake

Petis Fours and Hand Dipped Chocolates

Coffee, Decaffeinated Coffee and a Selection of Herbal Teas