



Sample Elegant Plated Dinner Menu

7:00 O'Clock

100 Guests

Platters

Specialty Cheese Platter with assorted Crackers Pâté & Fruit

Amuse Bouche

Ahi Tuna Tartar in cucumber cups

Chicken Dumplings

Bruschetta with Basil & Tomato

First Course

Seashell of Salsify

Seared Scallops with Chives

Second Course

Mâche, Frisée Salad w/ Comté Cheese, Brunoise Watermelon, Toasted Almonds, w/ Roasted Garlic
Vinaigrette

Third Course

Angel Hair Pasta in Truffle Oil with Scallions, red bell peppers and black truffle

Fourth Course

Intermède

Lemon Sorbet

Fifth Course

Pan Seared, Saffron Marinated Sea Bass with Truffle Beurre Blanc & Chives
served with Savory Forbidden Rice & Market Vegetables Bundle Sautéed in Garlic butter

Filet Mignon with Mushroom & Rosemary Sauce
served with Savory Forbidden Rice & Market Vegetables Bundle Sautéed in Garlic butter

Pan Seared, Salmon with Truffle Beurre Blanc & Chives
served with Sautéed Tourné Potatoes & Grilled Penciled Asparagus with a pare Roma Tomato & herbs

Sixth Course

Dessert

Berry Bowl Drizzled with Creme Fraiche & Lavender Sauce