# Menu One

# Galas + Corporate Events



#### PASSED HORS D'OEUVRES

### Brie + Papaya Quesadillas

crisped tortilla wedges lled with brie, papaya, and roasted chiles

#### Seared Polenta Cake

topped with wild mushroom rage + balsamic vinaigrette

#### Traveling Iced Bar

boiled shrimp + cocktail sauce

#### FIRST COURSE

#### Patricia's Fabulous Salad

radicchio + baby eld greens tossed with scallions, red onions, cayenne pecans + blue cheese with light raspberry vinaigrette

Homemade Yeast Rolls Crispy Flatebread Poppyseed Butter

#### **ENTRÉE COURSE**

## Scallopini Of Chicken

artichokes, capers + white wine sauce

## Celery Root + Potato Gratin

a hint of garlic, fresh rosemary + gruyere cheese

# Sautéed Baby Spinach

herbed vinaigrette

## **DESSERT COURSE**

### French Almond + Apple Tart

artfully displayed apples in a rose pattern with an almond cream, baked to golden brown perfection + served with eur de see carmel drizzle, fresh blueberries + vanilla scented whipped cream

Coffee + Tea Service

# Menu Two

# Galas + Corporate Events



#### PASSED HORS D'OEUVRES

#### "BLT" Bruschetta

crisp ciabatta topped with bacon, oven dried tomatoes + lime aioli

#### Seared Ahi On Sesame Crackers

wasabi cream

#### Vegetable Potstickers

ginger tempura sauce + sesame dipping sauce

#### **DINNER BUFFET**

#### Baby Spinach Salad

with sliced apple, shaved red onion, blue cheese, toasted pecans + pomegranate vinaigrette

#### Braised Beef Short Ribs

red wine, seasonal vegetables topped with horseradish gremolata

#### Breast Of Quail Wilson Style

marinated + grilled tender quail stuffed with a fresh jalape $\tilde{n}$ 0 + wrapped with peppered bacon; sliced into medallions + served with red pepper jelly

## Creamy Parmesan Plenta Pudding

shaved parmesan + fresh herbs

#### Fricassee Of Wild Mushrooms

of baby bella, shiitake, oyster + chanterelle mushrooms cooked with fresh thyme

#### Carmelized Broccolini

fried shallots

## SERVED DESSERT

#### Mexican Molten Dulce De Leche Cakes

coffee ice cream + semisweet chocolate drizzle

#### Coffee + Tea Service

served in sake cups with lavender madeleines for dipping