

## Formal Menu Recommendations

The following menus can be served plated or buffet

style: Appetizer

Mini Thai Crab Cakes Served with Asian greens and a  
 Spicy Lime Aioli Up Country Salad  
 Mixed Field Greens, Assorted Julienne Vegetables,  
 Herbed Goat Cheese Medallions, Tear Drop Tomatoes  
 Finished with a Grape Seed Vinaigrette Entrée  
 Sesame Encrusted Mahi Mahi in a Miso Buerre Blanc Sauce  
 Served with Papaya and Pistachio Couscous  
 Stir-Fry Vegetables Dessert  
 Fresh Berry Tart Served Warm  
 With Vanilla Bean Ice Cream

\_\_\_\_\_ Napoleon Salad

Roasted Eggplant, Sweet Bell Peppers, Vine-Ripened Tomatoes,  
 Fresh Mozzarella with Olive Tapenade and Basil Vinaigrette Soup  
 Roasted Yellow Pepper Soup topped with  
 Shaved Parmesan and Focaccia Croutons Entrée  
 Herb Roasted Chicken Breast in a White Wine Sauce  
 Topped with Sun-Dried Tomatoes,  
 Artichoke Hearts and Fresh Mushrooms  
 Served with Basil Basmati Rice Pilaf  
 Grilled Asparagus Bundles Dessert  
 Tiramisu Cake

In a pool of Mocha Anglaise Sauce \_\_\_\_\_ Chopped Vegetable Salad

Fresh Avocado, Corn, Asparagus, Zucchini,  
 Green Onion, and Roma Tomatoes  
 Served with a Lime Vinaigrette Soup  
 Cream of Leeks, Potatoes and Asparagus Entrée  
 Grilled New Zealand Lamb Chops with Roasted Peppers,  
 Artichoke Hearts, Pine Nuts and a Mustard Cream Sauce  
 Served with French Lentils and Wild Mushrooms Dessert  
 Lemon Torte with Fresh Raspberries and Mint \_\_\_\_\_

Appetizer

Spicy Grilled Jumbo Prawns with Belgian Endive, Avocado  
 And Mango-Papaya Salsa Salad  
 Roasted Fennel and Pear Salad with Organic Mixed Greens,  
 Cherry Tomatoes and finished with a Citrus Vinaigrette Entrée  
 Beef Tenderloin,  
 Smoked Bacon and Potato Gratin  
 Sauteéd Spinach with Caramelized Onions  
 Garnished with Tomato Corn Relish Dessert  
 Mango Crème Bruleé  
 Garnished with Fresh Berries and Mint