



Sample Spring Seated Dinner Menu

PASSED HORS D' OEUVRES

Campari "BLT"

with Sriracha Aioli and Brown Sugar Bacon

Blackberry and Brie Canape

with Blackberry Jam, Fresh Dill and Pink Peppercorns

Mini Jumbo Lump Crab Cakes with a Key Lime Aioli

Grilled Petite Lamb Lollipops with Rosemary Remoulade

SEATED SALAD

Fresh Arugula

with Oven Roasted Golden Beets, Candied Toasted Pecans, Crumbled Goat Cheese and Orange Vinaigrette

SEATED FIRST COURSE

Farfalle Pasta with Asparagus and Spring Peas served with a Lemon Wine Sauce
topped with Parmesan

SEATED ENTREE

Pan Seared Chilean Sea Bass

served with Tarragon Beurre Blanc

Creme Fraiche

Whipped Potatoes

Asparagus Bundles

DESSERT TRIO

Mini Chocolate Cream Tart

Rich Chocolate Mousse in a Crisp Tart Shell, topped with Whipped Cream and Chocolate Curls

Cheesecake Stuffed Strawberries

Strawberries Filled with Cheesecake Filling Topped with Whipped Cream and Dusted with Graham Cracker Crumbs

Lemon Blueberry Sweet Shot

Lemon Mousse layered with Fresh Blueberries topped with Whipped Cream and Lemon Zest, served in a Shot Glass

