

Cuisine Culture Menu

Semi-Formal Food Fest

Hors D'Oeuvres

Peking Duck Bouchees 🍷 Smoked Trout Mousse
(in phyllo cups)

First Course

Calimari Marinara



Entremet

Kiwi Sorbet



Second Course

3 Vegetable Cream Soups

(Wild Mushroom, Roasted Butternut, Spinach arranged in layers for full color contrast)



Third Course

Mini Ostrich Wellingtons

(Served with an old style Dijon and fig Sauce)

*Meal will include a side dish of baked quartered rosemary potatoes and seasonal vegetables



Fourth Course

Five Cheese Salad

(Served in a cucumber Ring)



Dessert

Perfectly Plump Profiteroles 🍷 Lavender Crème Brûlée

Encore

Cheese Platter & Assorted Nuts

\$100.00 per person minimum 4 people