



outdoor dinner party

Passed Hors d'oeuvres

Skewered Four-Cheese Tortellini
with Parmesan Lemon Dipping Sauce



Grissini
with Prosciutto di Parma and Mizuna



Fresh Tuna Cerviche Tostadas



Boneless Asian Rib Bites



Chorizo and Manchego Cheese Chimichangas
with Chipotle Dipping Sauce



Chicken Sate Skewers
with Mandarin-Orange Dipping Sauce

Stationary Displays

Norwegian Smoked Salmon Platter
with Chopped Eggs, Red Onions, Capers, Lemon Bits,
Paprika Crème Fraîche, Mini Blinis, and Toast Points



Flatbread Selection
Pissaladière Bite-Size Tomato and Niçoise Olive Tart
Serrano Ham and Asiago Cheese Crostini
Braised Summer Greens on Ciabatta Toast



King Crab Guacamole
with Red and Blue Corn Chips and Black Bean Salsa

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(continued)

First Course

Baby Arugula, Red Endive, and Green Leaf Lettuce
with Marinated Beets, Maytag Bleu Cheese,
Black Olive Ficelle, and Roasted Red-Pepper Vinaigrette



Sourdough and Seven-Grain Rolls

Main Course

**Chargrilled Black Angus Petite Fillet with Bordeaux Wine Sauce
and Butterflied Gulf Shrimp with Pink Peppercorn Mignonette**
(a light vinaigrette made with extra virgin olive oil,
fresh lemon juice, and pink peppercorns)



Chanterelle Mushrooms



Summer Pipérade

(tomato and green peppers cooked in olive oil)



Gratin Potatoes

Dessert

Toasted Almond Torte



Chocolate Soufflé Cake

with Blackberries, Raspberries, and Kiwi Coulis

