



ELEGANT SIT-DOWN DINNER

(sample)

HORS D' OEUVRES SELECTION

PLEASE SELECT FIVE OF THE FOLLOWING:

WILD MUSHROOM TARTLETS WITH MARJORAM AND WHITE TRUFFLE INFUSION

THAI VEGETABLE SPRING ROLLS WITH A HOISIN PEAR DIPPING SAUCE

WARM TARTLETS OF ROASTED VEGETABLES & GOAT CHEESE

SHRIMP AND SWEET POTATO BON BON WITH A JALAPENO SAUCE TARTARE

CHESAPEAKE CRAB & CORN CAKES WITH A LIME CREMA

POMEGRANATE GLAZED STUFFED SHRIMP

CHICKEN SATAY WITH SPICY PEANUT SAUCE

BEEF TENDERLOIN WITH SHALLOT JAM AND HORSERADISH CRÈME FRAICHE ON A GARLIC CROSTINI

SKEWER OF LAMB MARINATED IN MOROCCAN SPICES WITH A FRESH MINT CHUTNEY

FIRST COURSE

PARMESAN GNOCCHI

SERVED WITH GRILLED PANCETTA AND ROASTED GARLIC

SALAD

ENDIVE SALAD

SERVED WITH WATERCRESS, FRISEE, GOAT CHEESE AND A DRIZZLE OF DIJON VINAIGRETTE

MAIN COURSE

PLEASE SELECT ONE OF THE FOLLOWING:

FILET MIGNON

OR

GRILLED HERB MARINATED SEA BASS MEDALLION

SERVED WITH CITRUS-ROSEMARY AIOLI

CURRY SCENTED COUS COUS

CHILLED SUGAR SNAP PEAS AND LOCAL GREEN BEANS WITH A LIME VINAIGRETTE

DESSERT

FRESH MANGO AND PASSION FRUIT SORBETS

SERVED WITH GRILLED SEASONAL BERRIES ON PUFF PASTRY
TOPPED WITH TOASTED COCONUT, MANGO COULIS AND MINT

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS