



A Sample Customized

## *Sit Down Dinner Menu*

### *Buttered Hors D'oeuvres*

*Miniature Panco Encrusted Crab Cakes  
With a lemon caper sauce*

*Bite size Sweet Potato Latke  
With Pumpkin Sour Cream*

*Tuscan Amusette  
With Pancetta, Plum Tomato and Fresh Basil*

*Rainbow Roasted Peppers  
With Baby Artichoke Heart on Crostini*

### *Salad*

*Wild Greens with Mandarin Orange,  
Poached Pear and Grape Tomato  
Drizzled with Honey Walnut Vinaigrette  
Multi Grain Dinner Roll with Whipped Butter*

### *Dinner*

*Norwegian Salmon Poached in Quart Bullion  
With herbed infused extra virgin Olive Oil*

*Pistachio and Dijon Crusted Lamb Chops  
With a sweet vermouth Demi glaze*

*Bundles of Haricot Verts with Julianne Carrot and Yellow peppers  
Drizzled in a Parsley Butter*

*Dauphanoise Potatoes*

### *Dessert*

*Poached Pear in Port Wine and black Currant  
Filled with a Mint and Mascarpone topped with Candied Pecan*