



Spring/Summer Sample Menus

Seated Dinner Reception #1

Passed Hors d'Oeuvres

Suppli al Telefono with Roasted Tomato Dip

Gorgonzola & Prosciutto Crostini with Ponchatoula Strawberry & Aged Balsamic

Seated Dinner

Tuscan Lemon Chicken

Gulf Shrimp Puttanesca with Roasted Tomato & Garlic, Kalamatas, Capers & Matiz Anchovy

Fusilli Pasta with Lemon Zest & Herbs

Roman Artichokes

Burnished Potatoes

Housemade Rosemary Focaccia

Dessert

Banana Rum Crème Brulee

Seated Dinner Reception #2

Stationary Hors d'Oeuvres

Trio of Dips

*White Bean & Roasted Garlic, Eggplant Caponata,
& Pimento Goat Cheese Dips with Garlic Pita Chips*

Seated Dinner

Andalusian Gazpacho

Mixed Green Salad with Shredded Veggies, Scallions, Garlic Crostini & Buttermilk-Herb Dressing

Pork Roulade with Roasted Peppers, Marinated Artichokes & Feta

Garden Ratatouille

Maple Street Rolls with Garden Herb Butter

Dessert

Karin's Peach Kuchen