



CATERING & SPECIAL EVENTS

Spring Dinner for Friends

Hors d'œuvre

Cheddar Cheese Coins with Green Olive
Ploughman's Platter

Amuse Bouche

Bacon Wrapped BBQ Shrimp with Chipotle Drizzle

1st Course

Creamy Cauliflower Soup with Saffron

2nd Course

Herbed Duck Confit Salad, Mesclun, Fig-Roast Garlic Vinaigrette

Main Course

Grilled Rack of Spring Lamb, Seared Asparagus and Grape Tomatoes, Potatoes in Umido, Kalamata Olive Butter Sauce

Refresher

Supremes of Ruby Red Grapefruit, Cucumber Oil

Dessert

Walnut and Black Cherry Linzer Torte, Chantilly Cream