



Display and Presentation

Picnic in Provence

Terrines, Pates and Galatines

Whole Grain Mustard

Cornichons, Sliced Baguettes

Creamy Butter

Gravlax with Capers, Red Onion, and Lemon

Fire and Ice

Iced Jumbo Shrimp

Chilled Crab Cakes

Oysters on the Half Shell

Cocktail Sauce, Grated Horseradish, Wrapped Lemon Halves

Presented on ice columns surrounded by votive candles

Caviar

Beluga Molosolo

Lemon Wrap, Chopped Egg, Crème Fraîche

Toast Points, Buckwheat Blini

Three Ceviches

Peruvian Ceviche prepared with Fresh Sea Scallops and Corn

Mexican Ceviche prepared with Fresh Shrimp and Tomato

Cuban Ceviche prepared with Fresh White Fish and Cilantro

Served with Tortilla and Sweet Potato Chips

Field of Greens

Plat of Wheat Grass studded with Skewered Spring Vegetables and Selected Dips

Cheese Boutique

Expansive Variety of Unique and Delicious Cheeses

Hazelnuts, Seasoned and Spiced Pecans

Breads and Crisps

Crudités - Organic Fruits and Vegetables in a Bountiful Display

Asparagus and Carrots with Citrus Vinaigrette

Cherry Mozzarella and Grape Tomato, lightly dressed

Yogurt-Dill and Buttermilk-Herb Dips



Steak Diane

*Tender bites of thinly pounded sirloin
Quickly cooked in butter and flamed tableside with cognac
Finished with sherry, sweet butter and chives
Served with pan juices and sliced baguettes*

Escargots

*Golden Triangles of Puff Pastry
topped with escargot sautéed in Garlic Butter*

Republic of Tex-Mex

*Hand formed tortillas prepared tableside on a flatbed griddle
(Select Two)
Lobster with creamy poblano
Adobo beef
Chipotle chicken
Chili lime marinated elk, toasted cumin reduction*

*Flame roasted vegetables, tomatillo vinaigrette
Black bean and queso fresco*

The Grilling Maestro

*Prepared tableside on hibachi
Skewered swordfish with cilantro lime butter
Pork kabob with jalapeno jam glaze
Tender cubes of beef, porcini - chianti marinade
Bamboo skewers of chicken, spicy orange-ginger marinade
Vegetable and portobello skewers with balsamic vinaigrette
Smoked mozzarella and seasoned bread cubes drizzled with garlic-basil olive oil
Tender chunks of lamb with ancho-chili butter
Salmon seared with honey-soy glaze*

Mac and Cheese

*Elbow Pasta with Three French Cheeses and a Béchamel Sauce, Truffles and Truffle Oil
accompanied by chive, bacon bits, grilled Amish chicken, parmesan, black olives, sun-
dried tomato topped with Garlic Herb Bread Crumbs
Presented in a Martini Glass and served with long-handled spoon*



Pasta Sautee

Penne and Radiatori Pastas

with your selection of two sauces:

Roasted Garlic, Parmesan, and Olive Oil, Tuscan Pesto,

Basil Marinara or Roasted Red Pepper with Oregano

Accompanied by Shaved Parmesan Cheese and Focaccia Bread

Risotto Station

Fontina Cheese, Milanese, Saffron, Sausage, Wild Mushroom or Sage

Mashed Potato-tini Station

Fluffy Mashed Potatoes

Scooped into Martini Glasses and served with a long-handled spoon

Topped with mushroom demi, beef with cabernet demi, or chicken fried chicken

Accompanied by Chopped Scallions, Bacon Bits, Sour Cream,

Monterrey Jack and Cheddar Cheese

Food Glorious Food 214.368.3855