

Menu

Passed Hors D'Oeuvres

Salmon Egg Caviar with Quail Eggs, Ginger Au Jus & Chives
Chicken Tandoori Tartelette with Apple Mango Chutney & Fresh Mint
Decomposé Beef Wellington with Brioche, Mushroom Puree and Bordeaux Gelee Sauce

- Vegetarian Options -

Mint Split Peas and Tofu Soup with Tofu Foam in Demitasse Cup
Crostini with Goat Cheese and Braised Pear in Barolo Wine & Rosemary
Edamame Mousse, Fresh Daikon and Marscapone Cheese in Soybean Wrap

Salad

Fresh Garden Salad

*Boston Bibb Lettuce, Mache, Frisee, Radicchio, Soy Bean Sprout, Tomato Confit,
Shelled Peas, and Anjou Pears with a Hazelnut Dressing
Served with Petite Raclette Cheese Fondue and Cheese Allumette*

Entree

Chicken and Fish Plated Duo

*Chicken Stuffed with Red Bell Pepper, Chorizo and Ratatouille
Salmon in Horseradish Crust with Beets Veloute and Potato Apple Galette*

- Vegetarian Entrée Option -

Spinach Pasta Lasagna

*Roasted Red Bell Peppers, Olive Tapenade, Zucchini, Eggplant,
Goat Cheese and Roasted Tomato, Served with Feuilles de Brick*

Entrees Served with House Made Artisan Breads and Creamery Butter

Dessert

Chef's Dessert Selection Plate

*Fresh Fruit Terrine with Exotic Fruit and Agar Agar, Mini Tiramisu with Illy Espresso,
Macaroon Truffle (74%) Mushroom and Vanilla Poached Lichee Nuts*

Schilling Custom Blended Coffee Service

Assorted Teas and Raw Sugar