

Sample Client Seated Luncheon 10 Guests

Menu

Amuse Bouche

Seared scallop served atop a yucca chip
with goat cheese mousse, beet slice and caviar

First Course

Golden gazpacho
(served cold)

Entrée

Herb crusted Halibut
Served with farmer's market fresh field pea succotash

Corn flan

Snap green peas

Homemade yeast rolls

Dessert

Caramel cupcakes

Coffee

Fruit tea