

Sample Client Seated Dinner

40 Guests

-Hors d'oeuvres-

Shrimp remoulade

Fried oyster on yucca chip with Thai emerald sauce

Cheesy polenta cakes with mushroom tapenade

-First Course-

Garden sorrel vichyssoise

Served cold

-Salad Course-

Fresh heirloom tomato salad with summer herbs

-Entrée-

Pan-seared filet mignon of beef with crawfish maque choux and
Roasted summer vegetables

-Dessert-

Individual peach and blueberry trifles with Grand Marnier crème anglaise