

EASTERN EUROPEAN DINNER MENU #3

(Buffet or Family Style)

Appetizers

Selection of European and Californian Cheeses

served with grapes, dried fruit and nuts

Antipasti Platter

cabbage, tomato, olives, pickled cucumbers

Grilled Eggplant Delight

with dry tomatoes, roasted garlic, cheese & fresh basil

Duck Pate

served with dijon mustard and fresh baguette

Roasted Salmon with Lemon caper sauce

Crab Martini

crab meat, mango, avocado, green onion

Mango & Daikon Salad

*daikon, carrots, sliced mango, red bell pepper, cilantro, green onion
topped with roasted peanuts*

Hot Appetizers

(choose 1)

Assorted Puff Pastry

with cheese, cheese & spinach, beef, cabbage, mushroom, potato

Stuffed Mushrooms with Pesto and Cheese

Salad

Green Salad

*arugula, tomatoes, cucumbers, avocado, toasted almonds, cheese
with lemon-thyme vinaigrette on the side*

Assorted Bread Basket

Entrées

Herb Rub Roasted Leg of Lamb

Chicken Marbella (any chicken dish)

with dried apricots, prunes, cranberry & fresh thyme

Side

Grilled Vegetables (cold or hot)

asparagus, zucchini & bell peppers

Dessert

Assorted Fruit Platter

Raspberry Mousse Cake (or choice of any cake)

Genoise brushed with Grand Marnier liqueur filled with raspberry mousse

Price per person for buffet style: \$80.00 + tax. Minimum 30 people.

Price per person for family style: \$90.00 + tax. Minimum 30 people.

Drinks, service, tableware, and other rentals are not included.

Changes and substitutions can always be made.