

Menu Selections

Tuscan Countryside*

White Bean Bruschetta with Tomatoes and Fresh Basil
Asparagus Panzanella Salad
Polenta with Gorgonzola and Creamed Spinach
Sliced Boneless Rib Steak with Lemon, Olive Oil,
Arugula and Goat Cheese (Tagliata) with
Stuffed Roasted Figs *
Or Roast Loin of Pork with Rosemary
and Garlic
Chocolate Almond Gelato with Orange Biscotti

French Bistro

Black Olive Tapenade
Gougères (Cheese Puffs)
Niçoise Chicken with Tomatoes and Black Olives
Leek and Fennel Mashed Potatoes
Asparagus Gratin
Vol au Vents with Fresh Berries, Raspberry Coulis and
Whipped Cream
(Puff pastry filled with berries, raspberry sauce and
cream)

Mediterranean Cruise

Vegetarian Dolmades (Stuffed Grape Leaves)
Greek Salad with Grilled Pita
Southern Italian Baked Fish with Capers and Olives
Tabbouleh
Artichokes with Peas and Pancetta (La Vignarola)
Lemon Sorbet

Homemade Mozzarella

Make your own Homemade Mozzarella! Then use it in
these delicious dishes.
Roasted Red Pepper, Portobello and Mozzarella Na-
poleons on a Bed of Greens
Bocconcini
Prosciutto Pinwheels
Pasta with Fresh Tomatoes, Mozzarella,
Basil and Garlic
Grilled Mozzarella with Sun-Dried Tomato Skewers

Part of the fun is choosing the menu!

All Over Italy

Orange, Fennel and Olive Salad
Shrimp Risotto with Baby Spinach and Basil
Chicken Marsala
String Beans with Toasted Pecans and Blue Cheese
Homemade Cannolis

Upscale and Easy

Shrimp Gazpacho Shooters
Quinoa Vegetable Pilaf with Toasted Pine Nuts
Chicken Piccata
Asparagus with Gremolata Butter
Pears Foster

The Asian Touch

Spring Rolls with Ginger Lime Sauce
Vegetable Lo Mein
Thai Cucumber Salad
Fish or Chicken in Rice Paper with Shallot and Soy
Dipping Sauce
Ginger Mango Pear Crisp

Warm and Cozy

Butternut Squash Soup
Warm Mushroom & Goat Cheese Salad
Chicken Pot Pie
Green Beans with Toasted Pecans and Blue Cheese
Banana Foster

****Also available: Gluten Free and
Pizza Work Shop**

Mix or match- we're happy to help!

Napa Valley

Shitake Mushroom and Fontina Crostini
Endive, Pear and Goat Cheese Salad with Citrus
Vinaigrette
Pan Roasted Breast of Chicken with Sautéed Granny
Smith Apples and Toasted Walnuts
Butternut Squash Ravioli with Browned Sage Butter
Meyer Lemon Éclairs.

Appetizer Cocktail Party - Choose 5

Bacon Wrapped Ginger Soy Scallops Stuffed Mushrooms with Pancetta, Shallots and Sage Cabrales Stuffed Bacon Wrapped Dates Roasted Red Peppers with Pine Nuts and Raisins Brie and Walnut Quesadillas with Tropical Fruit Salsa	Chicken Phyllo Pillows Herb Crusted Lamb Chop Lollipops* Bananas Foster Molten Chocolate Cakes with Coffee Ice Cream Profiteroles with Ice Cream and Hot Fudge Sauce Mini Cupcakes; Vanilla, Chocolate or Ginger * Add \$5.00 per person
--	---

Classic Favorites from past Menus... Feel free to mix and match!

Roasted Red Peppers, Portobello and Mozzarella
Napoleons on a Bed of Greens
Roasted Pear Salad with Ginger Port Vinaigrette, Blue
Cheese and Toasted Walnuts
Caesar Salad with Crispy Croutons
Roasted Garlic Mashed Potatoes
Rosemary and Garlic Roasted New Potatoes
Grilled Vegetable Platter
String Beans Amantine
Quinoa Timbales with Currants and Pine Nuts on a Bed
of Sautéed Zucchini
Chicken Scaloppini with Hazelnut Cream Sauce
Creamy Three-Cheese Macaroni and Cheese
Homemade Gnocchi Pomodoro