

# SAMPLE PLATED DINNER

## Passed Hors d'oeuvres

Pork Pot Stickers with Pineapple Soy Glaze

Shrimp & Scallop Skewers with Pineapple Soy Glaze

Petite Quiche Lorraine

Fresh Melon with Prosciutto Ham

Curried Chicken Salad on Pita Chips with Red Grapes

California Rolls with Crab, Avocado, Pickled Ginger and Wasabi

## Salad

Seasonal Gourmet Greens with Sun Dried Cranberries,  
Roasted Walnuts, Blue Cheese Crumbles and Balsamic Vinaigrette

Freshly Baked European Style Rolls and Creamery Butter

## Entrée

### **Filet Mignon ala Fromage**

7oz filet mignon gratineed with wild mushrooms,  
roasted garlic clove and gorgonzola cheese

### **Grilled Salmon**

Grilled Atlantic salmon on spinach risotto with citrus butter,  
tomato-olive relish and micro greens

### **Mango-Lime Chicken**

Pan seared chicken breast with a mango-lime glaze,  
fresh fruit salsa and toasted almonds

Freshly Brewed Mocarabia Italian regular and decaf coffees,  
herbal and iced teas