



A BEST IN GOURMET BIRTHDAY

PASSED HORS D' OEUVRES

SESAME CHICKEN / APRICOT DIPPING SAUCE
FILET MIGNON CANAPÉS / RED WINE HORSE RADISH SAUCE
STUFFED MUSHROOMS / SPINACH HAVARTI STUFFING
STUFFED PHILO / DRIED CRANBERRY / ROASTED PEPPERS / ASPARAGUS / FONTINA CHEESE
LOBSTER WONTONS / RASPBERRY DIPPING SAUCE
CAJUN TEQUILA SHRIMP / FLAMBÉED WITH TEQUILA / PARMESAN CREAM SAUCE
RARE TUNA / AVOCADO & LIME PUREE / LOTUS CHIP

DINNER BUFFET

RED OAK LEAF AND BABY LETTUCE / TOASTED ALMONDS / FETA CHEESE / DRIED CRANBERRY / SHAVED RED ONION
SWEET RED WINE VINAIGRETTE

PAN SEARED FRENCH CUT CHICKEN BREAST / RED & YELLOW TOMATOES / GARLIC & FRESH BASIL / AGED
BALSAMIC FIG GLAZE

PAN SEARED SALMON / HONEY / SOY & GINGER GLAZE

PAN SEARED FILET MIGNON / SCALLION / PINE NUTS / PORT WINE DEMI GLACE

POTATO DAUPHINOISE
SAUTEED HERB VEGETABLE MEDLEY

CUSTOM CAKE
TUXEDO STRAWBERRIES

100% COLUMBIAN BREWED COFFEE / ASSORTED TEAS