



2016
Tenderloin 5 Course Menu

Passed Hors-d'oeuvres

Roasted Red Pepper Bruschetta
Grilled Artichoke and Monterey Jack Phyllo Cups
Whiskey Smoked Restigouche Salmon
Tempura Shrimp

On Each Table

Basket of Fresh Baked Rolls and Butter
Pitchers of Iced Citrus Water

1st Course

Caldo Verde
(Portuguese green soup), Bread Refills

2nd Course

Baby Salad Greens
Warm Herbed goat cheese puck, herbed crostini, grilled Anjou pear, cranberry
Shaved asiago & balsamic dressing

3rd Course

Halibut & Frazzled Sweet & White Potato
2 x 30-35 shrimp garnish & classical white wine sauce drizzled as a coulis around perimeter



4th Course

AAA Tenderloin Steak (8oz)

Peppercorn red wine demi glaze

or

Breast of Chicken Stuffed with Apple & Camembert

Roasted red pepper sauce

or

Baby French Carrots with Greens, Square of Dauphinoise Potato

5th Course

Crème Brulee

Raspberry & Gooseberry whole garnish (no wafer)

Coffee & Tea



Late Evening Dessert Station

Flambé Station

Cherries Jubilee, Crepe Suzette, Croquembouse

Bananas & Apples Foster 35% Cream

Premium Chocolate and French Vanilla Ice Cream

Sundae Bar Condiments

Seafood Station

Grilled Shrimp & Scallop Skewers (hot)

Baby Clams (hot)

Provençale sauce

Antipasto Platter

Imported and domestic cheese, olives and peppers

Genoa, cappicola, prosciutto, grilled vegetables (no eggplant)

Fruits of the Sea Salad (chilled)

Octopus, baby shrimp, bay scallops, etc

Saffron Rice, Sliced Calabrese Bread



Kids Meals / Courses

Slice of watermelon

Raw veg and dip

Grilled cheese quarters (2 each)

Chicken fingers and fries

Chocolate and vanilla sundae with OREO

fairlee juice & 2% milk for kids