



40TH ANNIVERSARY CELEBRATION
APRIL, 2010
65 GUESTS

PASSED HORS D'OEUVRES

SMOKED TROUT ON POTATO PANCAKES WITH SAUTÉED APPLES, HORSERADISH & DILL
TERIYAKI SALMON SKEWERS
WARM APPLE & CHEDDAR CANAPÉS WITH HONEY & CARAWAY
STILTON TARTS TOPPED WITH CRANBERRY CHUTNEY
MINI TOMATO BASIL QUICHE
SEASONAL VEGETABLE QUESADILLAS WITH JACK CHEESE ON MINI TORTILLAS
ARTICHOKE AND SPINACH CROUSTADES
WILD MUSHROOM RISOTTO FRITTERS
MINI SEARED AHI TUNA BURGERS WITH PICKLED GINGER & WASABI MAYO

BUFFET

CASHEW CRUSTED TILAPIA, CITRUS BEURRE BLANC
BUTTERNUT SQUASH RAVIOLI WITH ASIAGO, CREAM & SAGE
TUSCAN TABLE ~ IMPORTED CHEESE, SEASONAL MARINATED VEGETABLE SALADS, OLIVES,
CIABATTA BREAD & GRISSINI
SEASONAL GRILLED VEGETABLES
SPINACH SALAD WITH DRIED APPLES, ALMONDS, GOAT CHEESE & HONE VINAIGRETTE

DESSERT TREE

FALLEN CHOCOLATE SOUFFLÉ CAKES WITH DARK CHOCOLATE SAUCE
CAPPUCCINO CHEESECAKES WITH OREO CRUST, DARK CHOCOLATE SAUCE
SEASONAL FRESH FRUIT PLATTER