



REHEARSAL DINNER
AUGUST, 2007
55 GUESTS

PASSED HORS D'OEUVRES

VEGETABLE DUMPLINGS WITH MANGO DRIZZLE

MUSHROOM SATAYS WITH PEANUT DIPPING SAUCE

TUNA TARTARE, ON WONTON CRISPS WITH WASABI CRÈME FRAICHE & SESAME SEEDS

MOONG DHAL (SPICY LENTILS) ON PITA CRISPS

SOBA NOODLES IN SESAME GINGER VINAIGRETTE, SERVED IN WONTON CUPS

GAZPACHO SIPS

STATIONARY HORS D'OEUVRES

MEZZE PLATTER ~ TABBOULEH, HUMMUS, BABA GANOUSH, FETA CHEESE AND OLIVES,
SERVED WITH FRUITY OLIVE OIL AND PITA CRISPS

WARM ARTICHOKE, PARMESAN & BASIL DIP, SERVED WITH CROSTINI

BUFFET

GRILLED SLICED FLANK STEAK, CARAMELIZED ONIONS AND HOISIN-HONEY GLAZE

HERB CRUSTED SALMON FILET SAUCED WITH DIJON MUSTARD & FRESH CHIVES

SEASONAL MIXED GREENS WITH MELON, PINE NUTS, GOAT CHEESE &
HONEY-LIME VINAIGRETTE

VERDURE IMBOTTITO ~ PEPPERS STUFFED WITH TOMATOES, BASIL & KALAMATA OLIVES;
SUMMER SQUASH STUFFED WITH SWEET CORN & SMOKED GOUDA;
EGGPLANT STUFFED WITH MUSHROOMS, SUN DRIED TOMATOES & PINE NUTS

COUSCOUS VEGETABLE SALAD ~ MEDITERRANEAN PASTA GRAINS & VEGETABLES
TOSSED WITH DRIED APRICOTS & CRANBERRIES, CUMIN, OLIVE OIL & LEMON JUICE

DESSERT

DESSERT MINIATURE PLATTERS - KEY LIME, LEMON, PECAN & CHOCOLATE TARTS,
CARAMEL WHITE CHOCOLATE BREAD PUDDINGS, TRIPLE CHOCOLATE BROWNIES, VANILLA
CUPCAKES WITH BUTTER CREAM, FRESH FRUIT & ASSORTED PETIT FOURS