

Hors D'oeuvres

Espresso Rubbed Beef Tenderloin on Crostini Topped with Blue d'Auvergne Cheese

Savory Lemon Cheesecake with Smoked Salmon with Lemon Aioli and Chive Sticks

Bruschetta with Tomatoes, Garlic and Basil

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First Course

Roasted Beet, Walnut, Goat Cheese and Haricots Verts Salad
with Arugula and Verjus Dijon Dressing

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Main Course

Grilled Breast of Chicken with Mushroom Jus
Warm Mixed Mushroom and Fingerling Potato Salad with Arugula and Fresh Herbs
Crispy Fried Onion Rings

Vegetarian Alternative Main Course

Layered Terrine of Roasted Eggplant
with Zucchini, Tomato, Fontina Cheese, Basil, Curry and Garlic
Served with a Rich Tomato Sauce
Fresh Garden Vegetables

Basque Boulangerie Hearty Olive Rolls

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Dessert Course

Golden Crêpes with Poached Apricots and Raspberries
Apricot Champagne Reduction Sauce
with Hints of Orange and Caramel Sauce

Elaine Bell Catering French Roast
Regular and Decaffeinated Coffee and a Selection of Teas