

## Passed Hors D'oeuvres

*Marinated Baby Lamb Chops*  
*Rubbed with olive oil, garlic and cumin served with a Rosemary jus*

*Shrimp Ceviche*  
*Jumbo shrimp marinated with mango, lime juice and fresh cilantro with spicy tomato confit*

*Grilled Chicken Brushetta with smoked Mozzarella, balsamic marinated tomato and sweet basil*

*Watermelon Gaspazzo in a cucumber cup*

## On The Buffet

*Poached Pear Spinach Salad*  
*Served with goat cheese and balsamic vinaigrette*

*Beef Tenderloin with Foie Gras & Perigourdine sauce*

*Pan Roasted Salmon*

*Vegetable Tarte Tatin*  
*Vegetable version of the classic upside-down pie, combining rice, garlic, onions and garlic*

*Pomme de Terre Puree (Almond Mashed Potato)*

*Tuscany grilled Vegetables*

*Harvest Breads with Sweet Butter*

## Coffee Service

## Dessert

*An Assortment of pick up sweets to include fruit tart, cheese cake, Chocolate royale mousse*