

# March Tasting Event

Thursday, March 11, 2010 at 6 o'clock in the evening

## Cocktail Reception

One Hour of Top-Shelf Open Bar

Eight Butler-Style Hors d'Oeuvres

Andouille Sausage in Puff Pastry · Frisee Salad with Bleu Cheese, Walnut, and Cranberry Crostini  
Brie & Pecan Tartlets with Raspberry Drizzle · Classic Aranchini  
Asparagus Wrapped in Shaved Beef · Belgium Endive with Salmon Mousse and Domestic Caviar  
Bruchettas - Tapenade, Ratatouille, Tomato Basil Parmesean · Beef & Scallion Kebob

## Four Cocktail Reception Stations

### Grandview Garde Manger Creations

International and American Cheeses presented with Pepperoni, Ham, and Salami  
Accompanied by Water Crackers and Flatbreads, Farmers Crudités of Baby Carrots, Celery Battonettes, Broccoli &  
Cauliflower Florets, Spears of Market-Fresh Bell Peppers with Sun-Dried Tomato Ranch Dip,  
Marinated Black and Green Olives, Herb-Marinated, Fire-Roasted Vegetables,  
Spinach and Artichoke Dip with Assorted Breads  
Artfully Displayed Seasonal Fruits and Berries, Chef's Selection of Hand-Crafted Canapés

### Pasta, Pasta, Pasta

Imported Penne Tossed with Tomato-cream Sauce Laced with Russian Vodka  
Orecchiette with Cannelini Beans, Olives, Roasted Garlic, Roma Tomatoes, and Basil  
Accompanied by Long-Stemmed Caesar Salads

### Carving Table

*Presented with a Variety of Hearth-Baked Breads*  
Fire Roasted Sirloin of Beef – Merlot Pan Jus  
Honey-Baked Country Ham, Tangy Mustards

### Asian Fusion

General Tso's Tangy Chicken with Tender-crisp Broccoli Florets and Steamed Rice  
Hosin Orange Beef and Straw Mushrooms  
Vegetable Fried Rice, Soba Noodles, Wonton Nachos

## Dinner

Two additional Hours of Top-Shelf Open Bar

Champagne Toast

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

Two Courses Prior to the Entrée

### 1<sup>st</sup> Course

Herbed Crepe Stuffed with a Brandied Wild Mushroom Ragout

### 2<sup>nd</sup> Course

House Salad of Baby Greens Tossed Baby Greens, Roma Tomatoes and Shaved Bermuda Onion in a Basil  
Vinaigrette

### Tableside Choice of Entrée

Charbroiled Rib-Eye Steak – Cabernet Demi Glaze  
Overstuffed Breast of Chicken – French-Cut Breast of Chicken, Stuffed with Sautéed Baby Spinach and  
Fontina Cheese Ragout, Natural Jus  
Pan-Seared Salmon – Fresh Herbs, Port Wine and Roasted Shallot Sauce  
Eggplant Siciliana – Italian Eggplant, Breaded and Sautéed, Layered Among Slices of Fresh Mozzarella and  
Grilled Tomatoes, Topped with a Béchamel Sauce and Oven-Roasted Tomato Sauce with Fresh Basil

## Dessert

### Gourmet Ice Cream Bar

*(This station would be a \$5.75 Per Person Up-Charge at your reception)*

Decadent Vanilla Bean and Chocolate Ice Creams with your Guests' Choice of  
Rum Caramelized Bananas with Warm Strawberries  
Blackberry Brandy 'Stir-Fried' Seasonal Berries  
Warm Grand Mariner Chocolate Sauce  
Candied Nuts and Biscotti

Wedding Cake Sampler