

# July Tasting Event

Thursday, July 12, 2012 at 6 o'clock in the evening

## Cocktail Reception

Top-Shelf Open Bar

### Eight Butler-Style Hors d' Oeuvres

Miniature Crab Cakes, Sauce Remoulade (\$2.00 Per Person Additional) · Walnut Encrusted Chicken Skewer with a Raspberry Compote · Gulf Shrimp Brochettes with Scampi Compound Butter · Gorgonzola and Herb Filled Mushrooms · Endive Petals Filled with Gorgonzola, Candied Walnuts, and Roasted Bosc Pear ·

Tortilla Cups with Southwestern Chicken Salad · Cucumber-Mint Sorbet – Strawberry Coulis Drizzle · Pastrami Smoked Salmon with Dill Crème Fraiche on a French Baguette Round

## 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 Batonnettes, 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

### Tuscan Table

Chicken Tenderloin with Roast Garlic, Wilted Baby Tomatoes, and Gaeta Olives  
Tuscan Pepper Steak – Tender Steak Tips, Tri-Colored Peppers, Traditional Tuscan Spices  
*Accompanied by Wedges of Tomato and Olive Focaccia & Spice Marinated Fresh Bocconcini*

### Sushi and Sashimi

*(This station would be a \$10.00 Per Person Additional at your Reception)*  
Freshly Prepared Selections of the Finest Sashimi Grade Fish and Seafood  
Artfully Displayed as Sushi, Sashimi, and Hand Rolls  
*Served with Pickled Ginger, Wasabi, and Soy Sauce, Accompanied by Soba Noodle Salad*

### Texas BBQ

Smoked Beef Brisket and Andouille Sausage Carved to Order, Ancho Chilli Rubbed Pulled Pork  
Twice Baked Beans, Creamy Cole Slaw  
*Accompanied by House Made Honey-Stung Corn Bread*

## Dinner

### Champagne Toast

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

### Two Courses Prior to the Entrée

#### Appetizer

A Delectable Duet Presentation of:

Poached Jumbo Shrimp

*(This would be a \$5.00 Per Person Additional at your Reception)*

~Accompanied by~

Salad of Field and Baby Greens

Tossed Baby Greens with Roma Tomatoes and Shaved Bermuda Onion in a Basil Vinaigrette

#### Tableside Choice of Entrée

**Grilled New York Strip Steak** - Sauce Bordelaise

**Traditional Chicken Marsala** – Boneless Breast of Chicken Sautéed with Fresh Mushroom Slices, and Finished with Marsala Wine Stuffed with Sautéed Baby Spinach and Fontina Cheese Ragout, Natural Jus

**Middle Eastern Snapper** – Capers, Oven Roasted Tomatoes and Anchovies (\$5.00 Additional Per Person)

**Tower of Oven Roasted Vegetables and Grilled Portobello** - Over an Herbed Polenta Cake

## Dessert

The Grandview Signature Chocolate Fondue Table & Ice Cream Bar

*(Each one of these stations would be \$5.75 Per Person Additional at your Reception)*

Warm Dark Chocolate Flowing From an Elegant Fountain for Your Guests' Dipping Pleasure Strawberries, Bananas, Pineapple, Cookies, Pretzels, Pound Cake, and More will be Beautifully Displayed.

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