

# November Tasting Event

Tuesday, November 2, 2010 at 6 o'clock in the evening

## Cocktail Reception

One Hour of Top-Shelf Open Bar

Eight Butler-Style Hors d'Oeuvres

Coconut Chicken Bites with Pineapple Salsa · Miniature Potato Pancakes with Applesauce  
Thai Skewered Shrimp with Mint and Orange Zest · Fried Calamari  
Pastrami Salmon on a Baguette Round · Kim Chi on Crispy Wonton  
Frisee Salad with Blue Cheese, Walnut, and Cranberry Crostini · Nori Maki Rolls with Wasabi Soy Dip

## 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

### Continental Cuisine

Herb-Baked Littleneck Clams  
Vegetarian Stuffed Mushrooms, Topped with Melted Provolone  
Lemon-Infused Chicken Bites – Sauvignon Blanc Citrus Reduction

### Southwestern Sunset

Agave and Lime Infused Chicken Quesadillas  
Sliced Steak Fajitas with all of the Traditional Accompaniments  
House-Made Tri-Color Chips with Fresh Guacamole, Pico de Gallo, and Jalapeno Crème

### 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

## 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

Imported Penne Pasta Tossed with Sun-dried Tomatoes, Fresh Roma Tomatoes, and Arugula

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

Traditional Caesar Salad, Garlic Croutons, Shaved Parmesan

### Tableside Choice of Entrée

Grilled New York Strip Steak, Sauce Bordelaise  
Hunter-Style Roast Chicken - Herb-Glazed French Breast of Chicken, Ragout of Wild Mushrooms and Leeks, Pan  
Roasted Shallot Sauce  
Fillet of Salmon Stuffed with Sautéed Spinach, Dilled Shallot Reduction  
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

### French Dessert Table

*(This station would be a \$12.75 Per Person Up-Charge at your reception)*

Crème Caramel with Seasonal Fruit, Miniature Crème Brûlée  
Chocolate Decadence, Lemon Gateau, and French Apple Tortes  
Chocolate-Dipped Strawberries, Chocolate Truffles  
Assorted Mousse Tartlets, French Pastries  
Petit Fours, Seasonal Fruits and Berries  
Cappuccino and Cordials

Wedding Cake Samples to be served on the French Dessert Table