

September Tasting Event

Thursday, September 16, 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 · Belgium Endive with Salmon Mousse and Domestic Caviar
Crispy Crab Wontons with Plum Sauce · Lime Chicken Quesadillas
Seared Beef Tenderloin on a Rosemary Garlic Crouton · Gorgonzola on Grilled Pear
Bruchettas - Tapenade, Ratatouille, Tomato Basil Parmesan · Classic Aranchini

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-Marinaded, 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
Imported Penne with Broccoli Rabe, Sausage, Sun Dried Tomatoes, Garlic, EVOO

The Bistro

Julienne Chicken Breast with Crimini Mushrooms in a light Cognac Sauce
Seafood, Chorizo Sausage, and Short-Grain Rice with Peas, Tomatoes, and Scallions, Saffron-Tomato Broth
*Accompanied by Crisp Grilled Flatbreads Topped with Basil Goat Cheese, Caramelized Onions,
Aegean Olives, and Roasted Red Peppers*

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

1st Course

Baked Potato Soup

2nd Course

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

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

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