

Catering a Fundraiser at a Private Home



Appetizers

Mini Appetizers

Stuffed Mushrooms

Baked with a Sausage Filling

Asparagus with Gravlox

With a Honey Dill Sauce

Plated Salad

Blood Orange & Avocado Salad

Arugula, Butter Lettuce, Avocado, Blood Oranges, Almonds, Tomatoes, and Citrus Vinaigrette

Plated Dinner (Choice of: Will Pre Order)

Surf & Turf

Colorado Filet of Beef Slow Roasted Medium Rare with a Wild Mushroom Sauté served with Shrimp Scampi, Fennel Mashed Potatoes and French Beans

Colorado Lamb Roast

Mediterranean Roasted Leg of Lamb served with a Black Currant Red Wine Sauce, Fennel Mashed Potatoes and French Beans

Chilean Seabass

Pan Seared served with a Soy Orange Sauce, Fennel Mashed Potatoes, and French Beans

Dessert

Crème Brulee

Traditional French Custard with Caramelized Sugar Top and Fresh Berries