

# **Seated Dinner**

## **Passed Hors d'oeuvres**

### ***Grilled Shrimp***

*Italian Parsley and Lemon-Grilled Shrimp with Cocktail Sauce*

### ***Crab Salad Canoes***

*Citrus-Scented Crab Salad in Belgian Endive*

### ***Smoked Beef Carpaccio***

*Applewood Smoked Beef Tenderloin on a Thin Crostini  
Drizzled with Horseradish Crème Fraîche*

### ***Wild Mushroom Canapé***

*Assorted Forest Mushroom Duxelle in a Tartlet Shell*

## **Served Salad Course**

### ***Wild Mushroom Spinach Salad***

*Baby Spinach Tossed with Sautéed Wild Mushrooms, Crumbled Gorgonzola and  
Red Beet Vinaigrette*

**Or**

### ***Summer Salad***

*Mesclun Greens, Sun-dried Cherries and Cranberries  
Tossed with Raspberry Vinaigrette and Crumbled Chèvre*

## **Served Dinner**

### ***Braised Beef Short Ribs***

*Tender Rib Meat Brushed with Pacific Rim Orange Hoisin Glaze*

### ***Pan Dumplings***

*Pan-Seared Vegetable-Filled Dumplings*

### ***Baby Bok Choy***

*Baby Bok Choy and Baby Carrots  
Sesame Oil*

**Or**

### ***Lemon Poached Salmon***

*Lightly Poached Salmon Filet  
Finished with Lemon Beurre Blanc*

### ***Asparagus Risotto***

*Creamy Risotto Infused with Asparagus Tips*

### ***Leek-tied Haricot Vert***

*French Green Beans Bundled with Leeks  
Finished with Basil Butter*

## **Seated Dessert**

### ***Hazelnut Mousse Martini***

*Satin Hazelnut Mousse*

*Presented in a Martini Glass*

***Or***

### ***Lemon Tartlet***

*Lemon Curd in a Sweet Tart Shell*

*with Vanilla Chantilly Cream and Fresh Berries*

### ***Coffee and Tea***

*Regular and Decaffeinated Coffee*

*Assorted Teas*