

Hors d'Oeuvres

Served to your guests on decorated trays

Fresh Bellwether Farm Whole Milk Ricotta  
with Blood Orange Marmalade on Garlic Crostini

Mac 'n Cheese " Arancini "  
Red Pepper Aioli

Mini Tostada with Tomato and Avocado  
Tangy Napa Cabbage Jalapeno Slaw

Baby Red Potatoes Stuffed with Asiago Soufflé  
Sprinkled with Paprika



Seated Dinner Menu

First Course

Organic Baby Greens with Grapefruit,  
Avocado, Toasted Pepitas, Watermelon Relish,  
Red Onion and Citrus Vinaigrette

Main Course

Black Angus Skirt Steak  
with Balsamic Black Fig Thyme Reduction  
Fresh Brentwood Corn, Young Leek and Yukon Gold Potato Ragout  
Poached Campari Tomatoes  
Micro Basil Salad

Vegetarian Alternative Main Course

Terrine of Zucchini, Roasted Eggplant  
Tomato, Fontina Cheese, Basil, and Garlic  
Served with a Rich Tomato Sauce  
Skewered "Weiser Farm" Marble Potatoes  
Roast Portobello Mushroom with Chunky Walnut Pesto  
Basil Oil and Chile Oil

Dutch Crunch Rolls  
with Sweet Butter



Dessert Course

Strawberry Shortcake with Lemon Rind  
in Petite Mason Jar with Whipped Cream

Elaine Bell Catering French Roast Coffees  
Regular and Decaffeinated Coffee  
a Selection of Teas

