

Elegant Events

BY OCCASIONS DIVINE

PLATED MENU

(Choice of salad included in Entree price)

Customized and vegetarian entrees also available

Main Course

\$28.00 per person

Chicken Cordon Blu
Carrot and Green Bean Medley
Wild Rice with Cranberries

Sesame-Ginger Grilled Salmon
Roasted Asparagus
Rosemary New Potatoes

Maple Syrup and Walnut Pork Tenderloin
Carrot Soufflé
Green Beans With Lemon Drizzle



Main Course

\$34.00 per person

4 oz. Strip Steak with Balsamic Blue Cheese Butter
Rosemary New Potatoes
Roasted Asparagus with Sesame Seeds

Asian Salmon
Ginger Carrots
Thai Noodles with Pine Nuts

Sherried Chicken with Wild Mushroom Sauce
Garden Rice Medley
Oven Roasted Summer Vegetables

Main Course

\$40.00 per person

Beef Tenderloin with Béarnaise Sauce
Green Beans Sautéed with Wild Mushrooms
Field Rice with Lardons and Green Onions

Chicken Rolled in Almonds and Panko
Wild Mushroom Risotto with Truffles
White Asparagus with Hollandaise Sauce

Grilled Salmon Smothered in Peas and Mint
Orzo with Garden Herbs
Asparagus Spears

Surf and Turf
Tenderloin and Salmon Split
with appropriate Vegetables



Salad Course

Romaine, Radicchio and Fennel Salad
Fig and Walnut Salad
Field Greens with Pear Champagne Dressing
Carrots Beets and Cucumber Salad
Persimmon and Pomegranate Salad (in season)
Fresh Tomatoes with Basil (in season)