

Sample Menu for Open House



FRESH FRUIT DISPLAY

Delicious California strawberries, Costa Rican pineapple, sweet cantaloupe, honey dew, and kiwi. All reassembled for beautiful presentation, garnished with grapes and fresh mint, accompanied by a Grand Marnier cr me for dipping.

CROSTINI

Thinly sliced garlic bread rounds topped with a medley of red Roma tomatoes, yellow tomatoes, Basil & Mozzarella cheese, topped with a drizzle of sweet balsamic vinegar.

SPINACH SALAD

Tender fresh spinach leaves with bacon, red onion, Swiss, Parmesan, and Blue cheese tossed with honey mustard vinaigrette.

ROASTED TENDERLOIN OF BEEF

Prime tenderloin of beef served with Sister Shubert rolls and traditional condiments of horseradish cream and Dijon mustard. Sliced and served under a heat lamp.

COCKTAIL SHRIMP

Fresh Jumbo Gulf shrimp beautifully served over ice with a presentation of cocktail, remoulade, and creamy dill sauces.

CHICKEN APPETIZERS

Bite sized boneless chicken breast, marinated in garlic butter, coated in French bread crumb/parmesan cheese crust, baked until golden brown, served with a peanut sauce for dipping.

THREE-CHEESE MAC' N CHEESE

Parmesan, Gruyere and Cheddar cheese give this dish an appealing complexity.

ASPARAGUS & CARROTS

Fresh asparagus and baby carrots simply roasted with olive oil, salt and pepper.

MINIATURE DESSERTS-unparalleled and decadent!

An assortment of our bite-sized "Melt in your Mouth" pastries, including chocolate cream tarts, coconut cream tarts, pecan tarts, and cherry cheesecakes