



## OPEN HOUSE SAMPLE MENU



### **PORK TENDERLOIN**

*Marinated pork with a flavorful pecan praline sauce, roasted to perfection, served with silver dollar rolls.*

### **ORIENTAL CHICKEN TARTLETS**

*Delicate pastry shells filled with a delicious sesame chicken, jalapeño, and pecan mixture.*

### **GOAT CHEESE TORTA**

*This torta is made with goat and cream cheese and layered with sundried tomatoes and a pinenut/pesto mixture, served with crackers.*

### **ROQUEFORT GRAPES**

*Red or green grapes coated with Roquefort, cream cheese & crushed almonds or pecans.*

### **SHRIMP MOUSSE**

*A mixture of fresh Gulf shrimp and cream cheese, molded into the shape of a fish, served with toasted garlic bread rounds.*

### **ASPARAGUS with RASPBERRIES**

*Fresh asparagus blanched for color and presentation, garnished with fresh raspberries, and served with a cilantro cream for dipping.*

*FRESH FRUIT & CHEESE DISPLAY*

*A variety of seasonal fruits – strawberries, kiwi, cantaloupe, honeydew, pineapple and grapes – beautifully arranged and garnished with edible flowers and mint, served with a Grand Marnier crème for dipping. Combined with the fruit is an assortment of cheeses – Swiss, Jalapeño Jack, and Cheddar.*

*A beautiful presentation of fresh strawberries accompanied by a variety of other seasonal berries, garnished edible flowers and fresh mint beautifully displayed in a glass bowl, and served with a chocolate fondue for dipping.*