

~ elegance menu sample ~

...think classic, black and white, old hollywood...



champagne reception

champagne, red wine, and hors d'oeuvres stations

cheese torta and antipasto platter  
seared tuna with soy mustard and ginger

truffle oil and cognac pâté, toast points  
shrimp marinated with champagne vinegar

plated salad

served individually (can be buffet if preferred)

pear salad with walnuts, mixed baby greens, crumbled gorgonzola and a mango basil vinaigrette

served dinner

guests' selections make in advance (can be buffet style if preferred)

surf and turf—filet mignon and lobster tail, béarnaise, drawn butter  
gulf of mexico local snapper grenoblois with capers, mushrooms, lemon butter  
freshly baked french bread and butter  
potatoes au gratin  
mediterranean rice pilaf  
grilled vegetable bundles