

## **Summer Dinner for 12**

### **To start:**

Roasted Vegetable Napoleons

### **Entrée:**

Phyllo-wrapped salmon with spinach and mushroom filling

### **Accompaniments:**

Lemon-Scented Orzo

Steamed Asparagus with Lemon Vinaigrette

### **Dessert:**

Frozen Strawberry Sensation

## **Small Plates Cocktail Menu for 15**

Mini corn cakes with guacamole

BBQ chicken wings

Curried butternut squash samosas with mango chutney

Mini crab bites with tartar sauce

Latke bar with assorted toppings – applesauce, sour cream, bruschetta, caramelized onion, crème fraîche, smoked salmon, capers

Crudités platter with fresh herb dip

Smoked salmon cheesecake with assorted crackers and cucumber slices

## **Southwest Dinner for 10**

### **Starters**

Chips with mango salsa and salsa verde

Gazpacho

### **Main event**

Beef fajitas with all the trimmings (guacamole, pico de gallo, Mexican cheese, sour cream, tortillas)

Southwest glazed maple salmon with pineapple salsa

Black bean, corn and mango salad

Mexican rice

### **Dessert**

Tres leches cake with berries

## **Book Group Holiday Cocktail Party**

### **Hors D'oeuvres**

Chicken Satay with Peanut Dipping Sauce

Mushroom Toasts

Black Forest Ham Sandwiches on Mini Corn Muffins with Marionberry Jam

Medjool Dates stuffed with Mascarpone Cheese with Prosciutto Wrapper

Veggie Platter with Fresh Herb Dip

### **Sweets**

Fruit skewers with chocolate dipping sauce

Assortment of cookies and bars

## **Dinner for 10**

### **Hors D'oeuvres**

Curried butternut squash samosas with tamarind chutney  
Caramelized apple and onion tarts with gruyere

### **First course**

Shaved fennel and parmesan salad

### **Main event**

Asian-style short ribs (boneless)  
Chinese napa cabbage slaw  
Vegetable lo mein

### **Dessert**

Individual deep chocolate cakes with warm macadamia nut caramel

## **Graduation Dinner for 25**

### **To start**

Crudités with two tapenades

### **Dinner**

Grilled chicken paillards with tomato-arugula salad

Roasted asparagus

Minestrone salad

### **Dessert**

Strawberry tarts with vanilla ice cream)

## **Summer dinner for 10**

### **Hors D'oeuvres**

Phyllo triangles with spinach, feta and pine nuts  
Mediterranean meze platter

### **First course**

Stuffed piquillo peppers on arugula salad

### **Main event**

Herb-crusted halibut  
Curly celery and sautéed haricots verts  
Mexican corn on the cob

### **Dessert**

Individual Palisade peach shortcakes

## **Celebration dinner for 10**

### **Hors D'oeuvres**

Mushroom toasts

Roasted shrimp cocktail

### **First course**

Gazpacho

### **Main event**

Grilled Tuna with olive tapenade

White bean purée

Chili-roasted grape tomatoes

### **Dessert**

Limoncello granita, served in a lemon, with zaletti (cornmeal cookies)