

A TASTE OF PARIS

WAITER PASSED HORS D'OEUVRES

Served by professionals wearing formal black and white attire hot and cold hors d'oeuvres from trays garnished with fresh flowers and herbs

"Au Poivre" Duckling Breast Atop savory greens on a Asiago Cheese Crouton

Warm Brie, Raspberry and Almond Tartlet

Technicolor Tapenade on Grilled Toasts
(olives, capers, yellow and red bell pepper, basil and scallions)

BUFFET

The buffet décor will set the tone for the event.

Decorated in Yellows and Blue, accented with antiqued pottery and florals

A Collection of French and Domestic Cheeses

Artfully presented Including:

Brie, Camembert, Port Salut, Maytag Blue and Chevre & Homemade Salmon
Pate Served with toasts, crackers and crisps

Baskets filled with Fresh Breads

Bowls of Exotic olives, gherkins Marinated Mushrooms, Artichoke Hearts

Lightly Curried Chicken Salad Stuffed into miniature French Croissants

Warmed Petite Quiche Topped with a dollop of Sour Cream

&

Petite Chicken Wellington (Savory Chicken with Duxelle,
Wrapped in a golden Pastry)

CHEF ATTENDED

Petite Cocktail Crepes

folded to order with choices to include:

Roasted Beef napped with a Merlot Reduction

Or

Shards of Herb -Roasted Chicken In a Chardonnay Caper Sauce

DESSERT PRESENTATION

Strawberry/Banana Crepes

Whipped Cream