ACCOMPANIMENTS - A La Carte Sit Down Dinner

APPETIZERS

May we suggest your choice of one: Lavender Honey Pork Belly Cordon Bleu Crostini Asian Ginger Crab Grape Tomato & Watermelon Guacamole Mousse with Cilantro Shrimp \$2 Chicken Apricot with Spiced Walnuts Smokey Shrimp with Mango \$2 Grilled Eggplant & Roasted Pepper Tapenade Tomato Gorgonzola Bisque Zucchini Cake with Herb Remoulade Antipasto Cocktail Tomato & Mozzarella Cocktail Garlic Shrimp with Zesty Mango Salsa \$2 Baked Brie Crostini \$2 Crab Cake with Spicy Remoulade Sauce \$2

SALADS

Choose from:
Family Style:
Mesclun Salad
House Garden Salad
Traditional Caesar Salad
Chop Chop Salad
Greek Salad \$4
Spinach Salad \$4
Savannah Belle \$4

VEGETABLES

May we suggest your choice of one:Julienne Vegetable MedleyGarlic Shrimp with Broccoli Slaw \$2Sautéed Zucchini & Summer SquashLavender Honey Pork BellyGreen Beans with Carrots & RoastedCordon Bleu CrostiniCornAsian Ginger CrabGreen Beans AmandineGrape Tomato & WatermelonCarrots Sautéed in Tarragon ButterGuacamole Mousse with CilantroGinger Glazed CarrotsShrimp \$2Fresh Asparagus \$3Chicken Apricot with SpicedGrilled Vegetables \$3

POTATO/RICE

Garlic Mashed Potatoes
Sour Cream & Chive Mashed
Potatoes Horseradish Mashed
Potatoes
Garlic & Dill New Potatoes
Herb Roasted Potatoes
Oven Roasted Red Bliss Potatoes
New Potatoes with Parsley & Red
Onion
Orzo Rice Pilaf
Rice Primavera
Wild Rice
Anna Potatoes \$2
Twice Baked Potato \$2
Risotto \$2

PASTA COURSE / \$4

Pastas:

Rigatoni, Ziti, Penne, Bowtie, Angel Hair or Fettuccini Sauces: Marinara, Alfredo, Carbonara, Aglio e Olio and Pesto

SORBET COURSE/ \$3 (available upon request)

DESSERTS

The final touch:
Oreo Cookie Ice Cream Roll with hot fudge
Ice Cream Parfait
Bananas Foster
Cherries Jubilee
Chocolate Covered Strawberries
Brownie a la mode with fudge sauce
Chocolate Mousse with raspberry sauce
Cheese Cake with fruit topping \$4
Tiramisu \$4

SUNDAE BAR / \$5

(Minimum 50 guests)

Vanilla & Chocolate Ice Cream Served with:

Stringles Fudge Squee

Sprinkles, Fudge Sauce, Strawberry Sauce, Pineapple, Bananas, Nuts, Whipped Cream and Cherries

VIENNESE TABLE / \$10

(Minimum 50 guests)
Assorted Cake slices to include:
Chocolate, Carrot & Cheese Cake
with Assorted Sauces
Layer Mousse Cake
Pecan Pie
Tiramisu,
Variety of Trifles & Mousses
Bananas Jamaica-style
Gourmet Candy Display
Add Sundae Bar to Viennese Table / \$2

OTHER

Assorted Cookies \$2 Assorted Italian Pastries \$5 Gourmet Candy Display \$5 Popovers, fresh-baked and warm \$2

