



BRIDGE CATERING

by Keith Hand

FORMAL PLATED 10-COURSE DINNER

Passed Hors d'oeuvres

Curried Chicken Salad
Feta, Toasted Baguette Rounds

Carpaccio of Beef with Gorgonzola Crouton

Asian Inspired Salmon Skewers
Spicy Chili Glaze, Wasabi Sesame Seeds

Plated Dinner

Buffalo Mozzarella
Wilted Romaine, Prosciutto, Fresh Tomato Vinaigrette

Maine Lobster Stew
Rye Toast

Mixed Greens, Dried Cranberries, Feta, Candied Pecans
Raspberry Vinaigrette and Ranch Dressings

Beef Tenderloin Empanada
Ancho Aioli

Intermezzo
Lime Sorbet, Raspberry Coulis

Pan Seared Sea Bass
Whipped Sweet Potatoes, Sautéed Spinach
Macadamia Honey Butter

Lamb Tenderloin
Roasted Fingerling Potatoes
Tossed in a Heavy Herb Vinaigrette

Triple Cream Smear with Fresh Blackberries
Peppercorn Cracker

Individual Warm Flourless Chocolate Cake
French Tuille
Vanilla Anglaise

Truffles
Coffee Duet

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