



Rehearsal Dinner Menu

Cocktail Hour

Butler-Passed Hors-d' Oeuvres

Dates Wrapped in Bacon
Roasted Filet Mignon Brochettes a la Bordelaise
Chicken Satay with Green Pepper and Thai Peanut Sauce
Stuffed Mushrooms with Spinach & Cheese
Mini Quiches Lorraines

Cold Stationary Display

California Guacamole with Tortilla Chips

Mediterranean Dipping Platter
Hummus, Babaganoush and Feta Cheese with Assorted Pita Breads & Crostini

Served Dinner

First Course

Organic Mesclun Field Greens, Endive, Raddiccio, Sliced Toasted Almonds, French Goat Cheese,
Sun-dried Cranberries with Garlic Crostini, Vine Cherry Tomato and Cucumber
Served with Raspberry Vinaigrette

French Rolls & Butter

Main Course

Chicken Picatta
Chilean Sea Bass with Tomato Concassé, reduction of Tomato with White Wine & Fresh Basil
Braised Lamb Shank with Burgundy Wine & Portobello

Accompaniments

Medley of Grilled Seasonal Vegetables
Gratin Dauphinois (Scalloped Potatoes with Cream & Cheese)

Dessert

Platters of Signature French Mini Pastries and Cookies
Served to each table

Gourmet Brewed Coffee, Decaffeinated Coffee & Assortment of Fine Teas

Bar

Unlimited Beer, Wine & Soda Bar package consisting of 2 types of Bottled Beers,
House Red and White Wines (Merlot & Cabernet Sauvignon, Chardonnay & Pinot Grigio)
Assorted Soft drinks & Juices