

Dinner Business Menu # 2

Hors d' oeuvre

Assorted Fine Cheeses, Fresh Fruit, Crusty French Bread
Ginger Grilled Shrimp Cocktail
Diver Scallops w/ Apple Smoked Bacon
Phyllo with Raspberry and Brie
Selection of Hummus, Pita Chips
Crab Cake with Jicama Olive Tapenade, Crostini

First course Paupiette of Dover Sole, Asparagus Essence

Crabmeat stuffing, puff pastry fleurons

Second course

Spring Salad with stilton, mango Strawberry vinaigrette

Third course **Duet of Short Ribs and Filet Mignon**

with gnocchi, season vegetables

Dessert Sampler