



DONE TO YOUR TASTE
corporate cultural weddings socials undance

Social Menu

Example of Mary and John's 32nd Anniversary Menu

APPETIZERS (PASSED)

Duck Confit Tostada
mango salsa

Mushroom Risotto Cake

Endive Cup
*brie, drunken grape chutney,
pine nuts*

Champagne

SALAD (PLATED)

Market Spring Greens
*fennel, orange, grapefruit, jicama
citrus champagne vinaigrette*

Sancerre

SMALL PLATE

Herb Encrusted Petite Lamb Chop
*mint mango brandy chutney, wilted greens,
heirloom carrots*

Pinot Noir

ENTRÉE

Summit County Tenderloin of Beef
mocha rub, blackberry gastrique

Sweet Purple Potatoes
gorgonzola meringue

Spring Asparagus
lemon, olive oil

Volkers Bread and Butter
Cabernet

DESSERT

Caramelized Chocolate Creme Brulee
berries

Port