Menu

HORS D'OEUVRES

- Caprese Kabobs with Fresh Mozarella Cheese, Grape Tomato, and Fresh Basil with Balsamic Glaze
- Smoked Salmon Canape with Boursin Cheese and Capers Decor
- Stuffed Mushrooms filled with Gouda Cheese and Artichoke Mousse Garnished with Sun-Dried Tomatoes

SALADE

- Mixed Greens Salad with Pears, Grapes, Pistachios, Dried Cranberries, Gorgonzola Cheese Crumbles, and Vinaigrette Dressing
- Rustic Bread Served with Butter

ENTRÉES

- Flank Steak Roulade, Stuffed with Fresh Spinach and Roasted Red Peppers, Pâté, with Béarnaise Sauce
- Grilled Salmon with Lobster Sauce, Red Skin Mashed Potatoes, and Honey-Ginger Glazed Carrot Bouquet with Toasted Almonds
- Grilled Portabella Mushrooms, Stuffed with Zucchini and Bell Pepper Concasse, Served with Tomato Sauce and Parmesan Cheese

DESSERT

- Crème Brûlée

Blanc on Blanc August 28th, 2021