

## **Eclectic Californian**

Passed Hors d'oeuvres

- ~ Duck Muffins ~
- ~ Crab Cake with Aioli ~
- ~ Goat Cheese Tart ~
- ~ Corralito Chicken Sausage ~
- ~ Prosciutto & Melon with Balsamic Dab ~

Plated Dinner

- ~ Basket of Rustic Breads, Olive, Rosemary & Whole Wheat Bread with Tie Die Butter on Tables ~
- ~ Capraise Salad with Fresh Mozzarella & Basil
- Choice of Entrees
- ~ Seared Salmon Filet with Peach Ginger Chutney over Warm Israeli Cous Cous with Colorful Grilled Vegetable Medley ~
- ~ Grilled sliced Hanger Steak with Red Wine Sauce over Purple Mashers with Colorful Grilled Vegetable Medley ~
- ~ Vegetarian Alternate
- Polenta Gorgonzola Lasagna with Colorful Grilled Vegetable Medley ~

