

# PIPER JOHNSON CATERING EVENT

## Hors d'oeuvres

- Please see Hors d'oeuvres Menu

## Entree Selection

(Please Choose Two)

### Upgraded Entree Selection Available Upon Request

- Grilled Tandoori Cornish Game Hen with Essence of Coconut, Lime & Yogurt Garnished with Grilled Scallions
- Mesquite Petite Grilled New York Steak with Caramelized Onion Marmalade
- Herb Stuffed Grilled Leg of Lamb Carved at the Buffet Served with Sun-Dried & Fresh Tomato-Mint Salsa
- Spice-Crusted Seabass with Tomato-Saffron Broth or Mango Salsa (\$1.95++Market Premium/Guest)
- Grilled Salmon Filets with Toasted Coriander & Citrus Ginger Aioli
- Marinated Flank Steak Roulade Stuffed with Feta & Shallots
- Roasted Chicken Breast Stuffed with Fontina, Sun-Dried Tomato, Spinach & Caramelized Onions Topped with a Romesco Sauce

## Salads

(Please Choose Three)

- Tuscan Bread Salad with Garden Tomatoes, Buffalo Mozzarella & a Balsamic Basil Vinaigrette
- Saffron Rotelli Pasta Tossed with Wild Mushrooms, Sweet 100's, Feta, Wilted Spinach Garnished with Pine Nuts, Shaved Dry Jack & Red Endive
- Grilled Corn Salad with Wild Mushrooms, Vidalia Onions & Fava Beans Tossed in a Balsamico
- Gorgonzola Tortellini with Pesto, Sun-Dried and Fresh Tomatoes, Opal Basil & Parmesan Cheese
- Ben Gali Salad of English Cucumber, Vine-Ripened Tomatoes & Maui Onions with a Dill Sweet & Sour
- Yukon Gold Potato Salad with Napa Valley Dijon Dressing & All the Trimmings
- Free Range Greens with Grilled Figs, Pancetta & Bellweather Farms Tuscano Cheese Drizzled with Roasted Garlic Vinaigrette
- Hearts of Romaine Canadian Bay Shrimp & a Tomato Concasse with a Chardonnay Verjus Served with Crispy Tiny Onion Rings
- Couscous Salad with Apricots, Pine Nuts & Ginger (A Big Hit of '97)
- Black Bean, Basmati Rice & Grilled Sweet Corn Salad with a Hint of Cumin & Bell Peppers

## On The Buffet

- Fresh Fruit Extravaganza
- Grilled Vegetable Salad with Fresh Herbs with a Touch of Extra Virgin Olive Oil
- Panorama's Rosemary & Olive Focaccia

## Also Included

- Regular & Decaf Freshly Ground French Roast Coffee & Tea

## Dessert Served Additional \$5.95++ Per Person

(Please Choose One)

- Autumn Pumpkin Cake, Banana Walnut Cake, California Poppyseed Cake, Carrot Cake, German Chocolate Cake, Lots of Delicious Selections of Cheesecakes, Tortes & Tarts

Price/Guest: \$44.25++

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