

# PIPER JOHNSON CATERING EVENT

P  
O  
P  
U  
L  
A  
R  
  
S  
I  
T  
D  
O  
W  
N  
  
M  
E  
N  
U  
S

## Hors d'oeuvres

(See Hors d'oeuvre Menu Selection)

## First and Second Course Selections

(Please Choose One Per Guest)

- Belgian Endive and Oak Leaf Lettuce Topped with Toasted Hazelnuts & Gorgonzola Cheese with a Splash of Walnut Citrus Olive Oil \$7.50++
- Cucumber-Feta Salad with Shaved Bermuda Onion & Mint Dressed with a Lime-Cucumber Yogurt \$7.50++
- Free Range Greens with Grilled Figs, Pancetta & Bellweather Farms Tuscano Cheese Drizzled with Roasted Garlic Dressing \$7.50++
- Grilled Haricots Vert Salad with Vine-Ripened Tomatoes, Mache Lettuce Complemented with a Ricotta Dijon Dressing \$7.50++
- Salad of Baby Greens with Spiced Walnuts, Edible Flowers, Caramelized Pears & Raspberry Coulis \$7.50++
- A Roasted Walnut Salad, Field Greens Tossed with a Merlot Verjus & a Warm Phyllo Purse of French Brie \$7.50++
- Goat Cheese Medallions Served with Spring Field Greens & a Tomato-Coriander Concasse \$7.50++
- Classic Caesar Salad with Garlic Croutons & an Asiago Tuile \$7.50++
- Hearts of Baby Romaine, Canadian Bay Shrimp with a Chardonnay Verjus Served on a Tomato Concasse & Fried Maui Onion Rings \$8.75++
- A Salad of Wild Mushroom, Frisee Lettuce Topped with Matchstick Potatoes & Macadamia Nut Coulis \$8.75++
- Phyllo Wrapped Baked Asian Pear & Roquefort Cheese on Oak Leaf Lettuce with a Roasted Pumpkin Seed Vinaigrette \$8.75++
- Roasted Sweet Corn-Fava Bean Salad with Mezzuna Lettuce & Aged Balsamico \$8.75++
- PJC's Original Roasted Eggplant & Red Pepper Terrine On a Bed of Bibb Lettuce with Poppyseed Crustades \$8.75++
- Roasted Beet-Chevre Napoleon Served with Mesclun & an Orange Hazelnut Vinaigrette \$8.75++

# PIPER JOHNSON CATERING EVENT

P  
O  
P  
U  
L  
A  
R  
  
S  
I  
T  
D  
O  
W  
N  
  
M  
E  
N  
U  
S

Served with Freshly Baked Gourmet Breads & Sweet Butter

## Menu One

- Spirals of Angel Hair Pasta Roses with Smoked Chicken & Roasted Tomato Creme Sauce On a Bed of Baked Fennel & English Peas Topped with Shaved Asiago Cheese
- Chocolate Cabernet Cake with an Apricot Coulis

## Menu Two

- Grilled Top Sirloin Steaks with Fire Roasted Onions & Cabernet Au Jus Served with Roasted Red Peppers-Potato Hash-Browns & Grilled Vegetables
- Nutty Poppyseed Cake with Caramelized Pear Sauce

## Menu Three

- Provencale Style Roasted Citrus-Garlic Chicken Served with a Caramelized Shallot Au Jus on Yukon Gold Mashed Potatoes & Vegetable Strudel
- White Chocolate Bavarian Creme Bombe with a Wild Berry Sauce

## Menu Four

- Herb Stuffed Leg of Lamb with Cracked Pepper-Zinfandel Sauce on a Ragout of Tuscan White Bean, Mushroom & Pancetta Served with Garlic-Green Beans Almondine
- Ginger Late Harvest Reisling Baba with a Pineapple Coulis

## Menu Five

- Mille-Feuille of Coho Salmon on Parmesan Mashed Potatoes & Seared Asparagus Drizzled with a Thyme-Citrus Buerre Blanc
- Passion Fruit Tabouli Tower with Brunoise of Tropical Fruits & a New Zealand Kiwi Sauce

## Menu Six

- Cumin-Spiced Crusted Pork Loin & Smokey Mole Sauce on Adobo Rice Pilaf Garnished with Grilled Leeks & Mushroom Ceviche ("The Other White Meat"-Contact us for more selections)
- Spiced-Coconut Rice Pudding & Cinnamon Ice Cream Served in a Tortilla Tuile Finished with Caramel Sauce

## Also Included

- French Roasted Coffee & Tea  
Entree Price Per Guest \$28.75++ Dessert Price Per Guest \$5.95++