

PIPER JOHNSON CATERING EVENT

Hors d'oeuvres

(See Hors d'oeuvre Menu Selection)

First and Second Course Selections

(Please Choose One Per Guest)

- Crispy Truffled Risotto Pyramid
Served with Baby Spinach & a Lipstick Red Pepper Coulis \$10.10++
- Timbale of Roasted Eggplant Bruschetta
Surrounded by Mediterranean Vegetable Frites & Nicoise Olives
Served with a Sun-Dried Tomato Aioli \$10.10++
- Roasted Seasonal Yellow Roma Tomatoes
Stuffed with Caramelized Sweet Corn & Onion
Served with a Wild Mushroom Confit Garnished with Pine Nuts \$10.10++
- Gorgonzola-Potato-Tartlette Topped with Crispy Leeks
Served with a Grilled Pear Compote & Caramelized Walnuts \$10.10++
- Saffron Pasta Roses with Shiitake Mushrooms, Pine Nuts and Dungeness Crab
Served with a Tomato Concasse \$10.10++
- Rock Shrimp and Golden Sea Scallop Gumbo with
Chili Corn Bread Sticks \$10.95++
- Grilled Marinated Local Quail on a Bed of Creamy Roasted Garlic Fontina Polenta with
Smoked Pancetta & Garnished with a Rosemary Sprig \$10.95++
- Roulade of Israeli Couscous Wrapped in Baked Filet of Sole
Surrounded by Greek Style Aux Sept Legumes & Spices
Garnished with Braised Grapes \$10.95++
- Mushroom Souffle on a Bed of Baby Greens Garnished with
Sautéed Wild Mushrooms, Edible Flowers & a Champagne Verjus \$10.10++
- Duck Confit Napoleon with
a White Bean, Red Apple and Caramelized Onion Salad \$10.95++
- A Tower of Grilled Polenta, Portablini Mushroom, Roasted Garlic &
Herb Mascarpone Mousse Served with Romesco Sauce \$10.95++
- Trio of Perfectly Ripened Imported Cheeses with Lemon Peppered Brioche
Served with a Port Poached Bartlett Pear \$10.95++

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Served with Freshly Baked Gourmet Breads & Sweet Butter

Menu Seven

- Asiago-Herb Crusted Tenderloin of Lamb with a Mint Mojito on Sweet Potato-Parsnip Potato Gratin with a Melange of Sauteed Green Beans, Mushrooms & Pearl Onions
- Chocolate Truffle Tart with a Raspberry Coulis & Creme Anglaise

Menu Eight

- Pan-Seared Macadamia Nut Crusted Mahi Mahi with a Mandarine Orange, Cucumber & Ginger Salsa on a Currant Couscous with a Israeli Ratatouille
- Port Poached Bosc Pear with a Caramelized Sabayon and a Blueberry Compote Garnished with White Chocolate Curls & Chopped Candied Nuts

Menu Nine

- Marinated Flank Steak Roulade Stuffed with Feta & Toasted Shallots Served with a Pot of Feu of Mushrooms, Caramelized Sweet Corn, Potato Gnocchi and Blue Lake Beans
- Apple Tatin with Vanilla Bean Creme & Marsala Caramel Sauce

Menu Ten

- Saffron Rotelli Pasta Tossed with Sauteed Wild & Exotic Mushrooms, Currant Tomatoes with Shaved Dry Jack Cheese on a Bed of Garlic Spinach Garnished with Pine Nuts & Red Endive
- Crystallized Ginger Cake with Sauteed Apples & Creme Chantilly

Menu Eleven

- Napa Valley Mustard Crusted New York Strip with a Tarragon Bordeaux Jus Served with a Bouquet of Salsify Root Tied with a Chive Accompanied with Pea Shoots, Chipolini Onions & Fingerling Potatoes
- White, Milk & Dark Mousse Torte with a Wild Berry Coulis

Also Included

- French Roasted Coffee & Tea

Entree Price Per Guest \$32.25++ Dessert Price Per Guest \$5.95++