



Dinner Menu

Cold Hors d'Oeuvres

Shrimp Cocktail — Clams on a Half Shell — Oysters on a Half Shell — Cold Smoked Fish Display
Caviar Bar with Condiments — Crab Claws — Grilled Vegetable Antipasto — Cold Canapes
International Fruit and Cheese Display

Hot Hors d'Oeuvres

Clams Casino — Chef Ray's Mini Crab Cakes — Mini Reubens — Dragonettes with Soy Dipping Sauce
Spanakopitas — Carved Beef Entrecote with Sliced French Bread

Salad

Fresh Mozzarella with Sliced Red and Yellow Beefsteak Tomatoes and Fresh Basil;
Served with Italian Vinaigrette and Breadsticks

Lemon Intermezzo in Lemon Shell

Hot Entrees

Roast Rack of Lamb de Provence

Roast Rack of Lamb Seasoned with Herbs; Char-Grilled and Served with Mint Jelly

Roast Duckling à la Chambord

Slow Roasted Duckling Cooked to Crispy; Served with Wild Rice and a Sweet Peach Brandy Sauce

Char-Grilled Chilean Sea Bass

Chilean Sea Bass Seasoned with Fine Herbs, Char-Grilled to Tender, Served with a Chilled Cucumber Scallion Sauce

Assorted Rolls, Including Chocolate Roll

Vegetables

Twice Baked Potato — Baby Asparagus and Pimento

Dessert

Individual Raspberry Red Velvet Cake on a Painted Plate with Fresh Berries
Chocolate Dipped Strawberries, Pineapple and Mini Key Lime Tart

