

Sample Menu

Jacksonville Country Day School

March 13th 2010

Cocktail Hour

6p – 7:45p

Passed Hors D Oeuvres:

The following items will be passed on decorative trays garnished with appropriate fresh flowers/herbs.

Shrimp Ceviche served in White Asian Spoon

Pesto Bacon Bruschetta

Roast Corn and Black Bean Cakes with Cilantro Crème (vegetarian option)

Perfect Pear Pizzette with Sweet Sliced Pear, crumbled Gorgonzola Cheese, Cinnamon Candied Pecans and tangy Merlot Reduction (vegetarian option)

Espresso Rubbed Steak Bites
Warm Bleu Cheese Sauce

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Dinner Hour

7:45p – 9p

Chef Attended Food Stations:

The following menu items will be plated in front of guests by professional Station Chefs clad in black.

New England:

Creamy Tomato Bisque (vegetarian option)
Served in shot glasses with Focaccia bread stick

Chopped Salad with Goat Cheese, Avocado, Cucumber, Bacon, Grape Tomatoes
& Herb Vinaigrette (vegetarian option)
Served on 6" black plate

Melt in Your Mouth White Cheddar Biscuits (vegetarian option)
Served with Salad

Lump Crab Cake with Lemon Basil Aioli
Served on 6" black plate

South:

Baby Back with Strawberry Jalapeno Grilling Sauce
Served on 6" black plate

Sautéed Gulf Shrimp & Creamy Smoked Gouda Grits
Served in Disposable Martini Glasses

Spicy Southern Three Bean Salad (vegetarian option)
Sweet Potato Chip to Garnish
Served in Tulip Cup

Pacific Northwest:

Roast Vegetable Pasta with Creamy Goat Cheese Medallions & Fresh Basil (vegetarian option)
Served on 6" black plate

Sweet & Spicy Maple Glazed Salmon Filet
Whipped Potatoes with Sour Cream and Chives
Served on 6" black plate

Smoked Salmon Sushi Stacks (approx 1 per person)
Wasabi Crème & Sweet Teriyaki Dipping Sauce
Served on Miniature Tasting Plate

Dessert Course:

8:45p

Petit Sweets Dessert Display:

*Selection of miniature desserts artfully displayed
on trays decorated with flowers and fresh berries*

NY Cheesecake Bites with Blueberry Cinnamon Compote
Key Lime Tarts with Toasted Coconut Whipped Cream
Kahlua Cinnamon Brownie Bites
Miniature Red Velvet Cupcakes with Cream Cheese Icing

After Dinner Drinks

Regular and Decaf Coffee
Appropriate Accompaniments

*The Perfect
Pear.*

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