



CORPORATE DINNER SAMPLE MENU

PEAR SALAD WITH GORGONZOLA AND SPICY PECANS
BALSAMIC VINAIGRETTE

CHICKEN FRANCAISE-BREAST, SEASONED IN HERBED
FLOUR AND FRANCAISES BATTER SAUTÉED IN A LEMONY
BUTTER SAUCE

LONG GRAIN RICE PILAF-FRESH THYME SPRING VEG-
ETABLES

STEAMED ASPARAGUS WITH HOLLANDAISE
FARFELLE WITH BROCCOLI AGLIO OLIO AND SUNDRIED
TOMATOES AND FRESH MOZZARELLA

TIRAMISU BUTTERY SPONGE CAKE SOAKED IN ESPRESSO
RUM AND KAHLUA WITH MASCARPONE CHEESE

GARLIC BREAD WITH PESTO AND PARMESAN

BEVERAGE TO INCLUDE SPRING WATER, SODAS

