

SUZANNE'S GOURMET CATERING

WEDDING AND ANNIVERSARY DINNER MENUS:

DINNERS:

MENU 1

Radicchio and Mixed Greens Lorenzo
Roast Medallion of Lamb with Minty au jus
Rosemary Roast Potato
Ratatouille Vegetables

\$15.95

MENU 2

Chef Salad with French Dressing
Sole Van den berg
Shallot, mushroom, tomato marjoram veloute
Rice with red and green pepper
Medley of butter vegetables

\$17.95

MENU 3

Hawaiian Chicken Salad
with Balsamic Vinaigrette Dressing
Roast Pork Loin with Apple, Fennel
Green Beans Amandine
Cauliflower Mornay
Boulangier Potato
Fruit Cocktail with Strawberry Mousse

\$18.95

MENU 4

Spinach, Mushroom, Cheese, Red Pepper,
Egg and Crouton Salad: Tarragon Dressing
Chicken Supreme with Walnut Game Sauce
Fondant Potato, Broccoli and Cauliflower
Apple Bavarian Cheesecake

\$19.95

MENU 5

Three leaf Salad with Mandarin, Almonds &
creamy poppy seed dressing

Steamed Salmon

with coriander, dill cream sauce

Chervil Parisian Potato

with snow peas/carrots

Grande Marnier Chocolate Mousse Cake

\$20.95

MENU 6

Red, white, green fusilli pasta salad

with green onion, red pepper, basil dressing

Seafood Newburgh: Long and wild rice

Asparagus Hollandaise, batonette of vegetables

Sacher Tort

\$21.99

MENU 7

Waldorf Salad

Beef Tenderloin Foyat

(a bearnaise with demi-glace)

Champion Potato

Medley of vegetables

Black Forest Cake or Sacher Tort

Market Price

MENU 8

Boston Bib and Endive Salad

with Raspberry Vinaigrette Dressing

Prime Rib Bordelaise

Roast Obrien Potato

Cauliflower and Broccoli Milanese

(egg white, egg yolk, parsley, butter, bread crumbs)

Sherry English Trifle

Market Price

LUNCHEONS:

**Green Salad
Beef Stroganoff with buttered Fettuccini
Zucchini Provencal**

\$13.95

**Caesar Salad
Cheese Cannelloni with Creamy Tomato Sauce
Brussel Sprouts**

\$14.25

WEDDING/ANNIVERSARY PACKAGES

AZUR BLUE WATERS IN CORFU

**Spanakapitas
(Spinach, feta cheese and dill in phyllo pastry)
Greek Salad**

**Lamb Roast
with Tomato, Artichoke and Rosemary
OR
Chicken
Charbroiled with Lemon, Oil and Oregano**

**Sauteed Zucchini & Honey Glazed Carrots
and Rose Mint Potato**

Baklava

\$25.95

CHINA: THE EMPERORS CUISINE

Eggroll with Plum Sauce
(bean sprouts, lemon grass and kumquats)
Mandarin Chicken Salad
(orange, ginger, hoisin, sesame oil and mustard)

Pork Stirfry
(with water chestnuts, bok choy,
snow peas, peppers and mushrooms)
OR
Roast Duck
with Five Spice Kiwi Sauce
Rice Noodles and Medley of Vegetables

Almond Cream Jelly with Peaches and Melon

\$26.95

VENICE VIA GONDOLA

Minestrone Soup
Caesar Salad
Fettuccine Primavera
(pasta with mixed vegetables
in a cream or tomato sauce)
Veal Sorentina
(veal topped with eggplant, mozzarella and tomato)

Tiramisu

\$29.95

AN EVENING IN PARIS

**Assorted freshly baked Rolls and Butter
3 Leaf Salad with
Raspberry Vinaigrette Dressing**

**Beef Tenderloin Chasseur
(Mushroom Shallot Brown Sauce)
OR
Sole Grenoble
(Lime Butter Caper White Wine Sauce)**

**Chateau Potato
Asparagus and Cauliflower Polonaise**

Grand Marnier Chocolate Mousse Cake

Market Price

**Rental of:
China, Chateau Flatware and Glassware
35 cents per piece.**