

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

\$24.95

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

\$26.95

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

\$30.95

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