



Menu Suggestions (choose 4)

Passed hors d'oeuvres

Deviled Quail eggs topped with pickled jalapeño

Saffron risotto topped with braised short ribs
on a porcelain spoon

Wild mushroom tart with crème fraîche and thyme

Chorizo in puff pastry with grainy mustard dipping sauce

Fresh figs topped with mascarpone and
aged Italian prociutto

Chicken potpie on a porcelain spoon

Smoked salmon on a crisp with creme fraîche
and capers

Traditional shrimp cocktail



Menu Suggestions

Dinner

First Course

Baby kale with toasted pine nuts, shredded Brussels sprouts, and shaved parmesan with a lemon vinaigrette

Field greens with blue cheese, walnuts and sliced poached pears in a raspberry vinaigrette

Micro greens with cranberries and sliced almonds topped with goat cheese buttons drizzled with a balsamic glaze

Bread and butter

Main Course

Grilled Salmon topped with mango salsa accompanied by wild rice and ginger glazed baby carrots and pea pods,

Fillet Mignon marinated in a red wine reduction with pea and rutabaga puree's and haricots verts topped with toasted almonds

Grilled chicken breast topped with a wild mushroom sauce accompanied by sautéed fingerling potatoes and Spring baby vegetables



Menu

Dessert

Birthday cake

Fresh whipped cream and berries

Coffee & Tea