

Grandale



Platinum Catering Package
Sample Menu

Passed Hors d'oeuvres

Polenta Cardamom Canapé with Fig and Green Tomato Jam
Smoked Tomato and Local Goat Cheese Bite Sized Bruschetta
Asian Marinated Local Beef Sate'
Mini Crab Cakes with Lemon Caper Aioli

Stationary Hors d'oeuvres

Organic Vegetable Crudités served with Olives, Pepperoncini,
and Smoked Blue Cheese Dip
Seasonal Exotic Fruit Display served with Berry Yogurt and Bamboo Spears

Salad

Butter Head Lettuce tossed in Artichoke Vinaigrette topped with
Grilled Artichokes, Roasted Peppers, and Crispy Leeks

Entrees

Maple Leaf Farm Duck Breast over Spaghetti Squash, Grilled Scallions, Roasted Sweet
Potato Chips, and French Beans with a Truffle Lingonberry Vinaigrette

Pan Fried Day Boat Scallops and Jumbo Prawns over Fresh Linguine
tossed in a Garlic Tomatillo Cream Sauce topped with Smoked Tomatoes,
Micro Basil, and Fresh Olive Oil

