

PIPER JOHNSON CATERING EVENT

Hors d'oeuvres

- Grilled Blue Spot Prawns with Asian Dipping Sauce
- Asparagus Wrapped with Cream Cheese & Roast Beef Garnished with Watercress
- Phyllo Triangles with Spinach, Pine Nuts, Feta Cheese & a Hint of Currant

First Course

- Timbale of Muscovy Duck Carnitas with a Caramelized Corn Jus  
Topped with Matchstick Potatoes & Surrounded by Sunflower Seed Sprouts

Entree

- Grilled Thyme Infused Swordfish On Top of a Brunoise of Very Red Ratatouille  
Surrounded by Basil Mashed Potatoes  
or
- Seared Aged Denver Filet of Beef  
Complemented with a Duo of Sweet Potato & Parsnip Puree  
Served with Shiitake Mushroom Glacage & Garnished with Crispy Shallot Rings  
Baby Sunburst Squash • Pearl Onions • Caramelized Carrots
- Freshly Baked Variety of Gourmet Breads and Sweet Butter

Dessert— Additional \$5.95++ Per Person

Triple Chocolate Terrine Composed of Bittersweet, Toasted Hazelnut & White Chocolate Served with a Wild Berry Compote Garnished with Candied Pistachios

\* French Roasted Coffee & Tea Service

Price Per Guest \$59.75++  
\$1000.00++ Minimum Per Party