

PIPER JOHNSON CATERING EVENT

Hors d'oeuvres

- Roasted Tiny Red Bliss Potatoes Filled with Lime-Dill Creme Fraiche & Sevruga Caviar
- Peking Duck Won-Ton Served with an Asian Plum Sauce
- Goat Cheese Frites Medallions with a Pesto Coulis

First Course

- Seared Farm Raised Ostrich Fan Filet Accompanied by Yam Flan & Merlot Cassis Sauce
- or
- Grilled Local Quail with Madjool Date Risotto Garnished with Arugula & Rosemary Pesto

Entree

- Roasted & Braised Rabbit Jus a La Natural Served with Mushroom-Potato Gnocchi, Braised Cabbage & Fava Bean Garnished with Smoked Applewood Bacon
- or
- Pancetta Wrapped Loin of New Zealand Venison with a Huckleberry Zinfandel Sauce Accompanied by Herb Spaetzle Served with Caramelized Brunoise of Butternut Squash & Fennel

Salad Course

- Shaved Bellweather Farms Pepato (Sheeps Cheese) Served with Field Greens & a Pear Cider Coulis
- Freshly Baked Variety of Gourmet Breads and Sweet Butter

Dessert- Additional \$5.95++ Per Person

"Chocolate Raspberry Delice" Chocolate Pastry, Chocolate Mousse & Fresh Organic Raspberries Served with a Vanilla Bean Mascarpone Sauce

* French Roasted Coffee & Tea Service

Price Per Guest \$67.25++
\$1000.00++ Minimum Per Party