

PIPER JOHNSON CATERING EVENT

Hors d'oeuvres

- Asiago Cheese Souffle
- Smoked Salmon Pinwheels with Capers & a Lime-Dill Creme Cheese
- Smoked Duck with Pear Chutney on a Croustade

First Course

- Watercress Soup with a Cepe Ragout & Caramelized Leeks
Garnished with Creme Fraiche

Second Course

- Sweet Butter Braised Main Lobster
with Baby Spinach Risotto & a Saffron Vanilla Bean Sauce

Entree

- Roti of Quail & Squab with an Essence of Coconut, Lime and Yogurt
On a Bed of Couscous with Pine Nuts, Ginger & Apricots
Surrounded by a Fennel-Castro Artichoke Ragout

Salad Course

- Medallion of Laura Chennel's Goat Cheese Wrapped in a Katafi-Crispy Shredded Phyllo
Served with Field Greens & a Champagne Verjus
- Freshly Baked Variety of Gourmet Breads & Sweet Butter

Dessert- Additional \$5.95++ Per Person

"Cranberry Bombe" White Chocolate Chiffon Accompanied by Cranberry Coulis & Creme Anglaise

* French Roasted Coffee & Tea Service

Price Per Guest \$79.95++
\$1000.00++ Minimum Per Party