

PIPER JOHNSON CATERING EVENT

Hors d'oeuvres

(See Hors d'oeuvre Menu Selection)

First and Second Course Selections

- Annatto Spiced Striped Bass on
Seasoned Soba Noodle Square with Valencia Orange & Five-Spice \$10.95++
- Smoked Salmon Rosette on a Golden Brown Crispy Yukon Gold Pancakes with
a Dill-Cucumber Creme Fraiche \$10.95++
- Poached Halibut in a Coconut-Lemongrass Broth and Herbed Quinoa
Served with Grilled Pineapple \$10.95++
- Refreshing Heirloom Tomato Gaspacho with Langoustine \$12.10++
- House-made Lobster Ravioli with
a Red Pepper Coulis & Chardonnay Buerre Blanc \$12.10++
- Seared Peppered Ahi Tuna on Grilled Japanese Eggplant Rounds with
Lime-Coriander Pesto & Fresh Daikon \$12.10++
- Back Fin of Blue Crab Stuffed Squash Blossom with
Sunflower Seed Sprouts & a Citronelle Sauce \$12.10++
- Prawn Bisque with Roasted Sweet Corn
Garnished with Grilled Butterflied Prawn \$12.10++
- Tea Smoked Duck Breast
Served with a Cinnamon-Currant Tabouli & a Yogurt Cardamon Coulis \$12.10++
- A Tower of Smoked Sturgeon, Marinated Carrot, Potato Slices on
Sweet Corn Blinis with Two Types of Cavair with
Swirls of Whole Grain Mustard Cream \$12.10++

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PIPER JOHNSON CATERING EVENT

Served with Freshly Baked Gourmet Breads & Sweet Butter

Menu Twelve

- Spice Crusted Sea Bass on a Bed of Smokey Lentil Cassoulet with Pancetta & Acorn Squash Brunoise Topped with Rocket Greens
- Tangerine Breeze Cheesecake with a Mango Sauce

Menu Thirteen

- Roasted Filet Mignon on Fingerling Toasted Garlic Smashed Potatoes Garnished with a Basil Glacage
Served with a Cabernet Reduction Sauce Mirepoix of Carrot, Fennel & Shallot
- Valhrona Chocolate Bread Pudding with Sun-Dried Cherries & Creme Brulee Drizzled with a Dark Chocolate Ganache

Menu Fourteen

- Oven Roasted Sonoma Rack of Lamb with an Essence of Rosemary Au Jus on Smoked Applewood Sweet Potato Gratin
Served with Grilled Eggplant, Portabella Mushrooms, Tomato & Chickpea Ragout
- Home Made Tiramisu-Mascarpone Cream and Espresso Lady Fingers
Served in a Big Martini Glass

Menu Fifteen

- Pan Seared Range-Fed Loin of Veal on Truffled Mashed Potatoes
Served with a Pinot Noir Mushroom Jus Medley of Spring Peas & Baby Sunburst Squash Garnished with Artichoke Chips
- Meyer Lemon Key Lime Pie with a Pecan Nut Crust and Strawberry-Mint Coulis

Menu Sixteen

- A Tower of Ahi Tuna Seared with a Five Peppercorns with Crispy Won Tons & a Ginger Zinfandel Sauce on Wok Stir-Fried Vegetables, Wasabi Mashed Potatoes Garnished with Pickled Papaya
- "The Best" Fresh Fruit Cobbler with Vanilla Bean Gelato

Menu Seventeen

- Crispy Skinned Peking Duck with Port Reduction Sauce on a Cherry & Almond Wild Rice Pilaf
Served with Sauteed Chinese Long Beans & Whole Fire Roasted Shallots
- "Berried Treasure" with a Raspberry Truffle Surprise
(Melange of Seasonal Berries a Top Vanilla Bean Custard in an All Butter Pastry)

Menu Eighteen

- Pancetta Seared Loin of Venison on Housemade Scalloped Potatoes with a Persimmon-Mince Meat Chutney & Cranberry-Syrah Reduction Sauce
Served with El Nino Uprooted Vegetables
- A Camellia of Fresh Fruit Slices on a Cream Cheese Custard Baked in a Sugar Crust
Served with Fresh Berry Coulis and Chantilly Cream

Also Included

- French Roasted Coffee & Tea

Entree Price Per Guest \$40.25++ Dessert Price Per Guest \$5.95++

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