

## CAFÉ L'EUROPE PLATED DINNER MENU PACKAGES

*include soft drinks, tea & coffee service, assorted Café baked rolls & whipped herb butter  
(Selection of starter, entrée and dessert \$39.95-\$69.95 per person)*

### STARTER SELECTIONS

(Select 2-3)

Lobster Bisque

Cafe L' Europe

Baby field greens, tomato, cucumber, artichoke hearts, carrot, hearts of palm, balsamic vinaigrette

Caesar

Crisp romaine lettuce, herbed croutons, shaved asiago

Bourbon Pecan

Mixed greens, candied pecans, cornbread croutons, chefs garnish, maple bourbon vinaigrette

Maytag Blue

Baby field greens, tomato, red onion, candied cranberries, maytag blue cheese, balsamic vinaigrette

Mozzarella

Buffalo mozzarella, sliced tomato, basil oil & balsamic

### ENTRÉE SELECTIONS

(Select 3-4)

CHICKEN

Chicken Milanese

Light herb breading, sautéed, topped with baby arugula and tomato

Chicken Marsala

Breast of chicken sautéed, assorted mushrooms, marsala wine sauce, caramelized onion mashed, bouquetiere of seasonal vegetables

Chicken Kavalla

Twin breast of chicken stuffed with fresh spinach, feta and blue crab, buerre blanc, potato croquette

FISH & SEAFOOD

Key Lime Grilled Salmon

Atlantic salmon, arugula, roasted red pepper sauce, caviar crème fraîche, herbed risotto, bouquetiere of seasonal vegetables

Salmon L' Orange

Atlantic salmon, florida orange and horseradish glaze, warm couscous salad

Diver Scallops & Ravioli

Pan seared, on shrimp stuffed ravioli, mushrooms, saffron-buerre blanc

Macadamia Nut Crusted Mahi Mahi

Pan seared, herb risotto, balsamic glaze

Potato Crusted Grouper

Pommery Cream Sauce, asparagus

Grouper de Mer

Lightly seasoned, pan roasted, over shrimp, scallop, lobster and mussel risotto

Shrimp a la Greque

Pan seared prawns, bacon, feta & spinach risotto, lemon buerre blanc

Sea Bass

Honey curry glazed, potato croquette, snow peas & red peppers

Fruits de Mar Pasta

Lobster, scallops, shrimp, angel hair pasta, velvety buerre blanc

Cold Water Lobster Tail

Clarified butter, potatoes au gratin, bouquetiere of seasonal vegetables, clarified butter

MEAT

Pork Tenderloin

Oven roasted, cinnamon and pecan crusted, sautéed plums, wild rice pancakes

Veal Picatta

Veal tenderloin, medley of mushrooms and capers, lemon wine sauce, creamy polenta

Veal Cordon Blue

Black forest ham, chevre cheese, sage demi

Brandied Duckling

Crisp duck, roasted oranges, creamy polenta, bing cherry cognac sauce

Filet Mignon of Beef

Angus tenderloin, wild mushrooms, vintage cabernet demi glace  
6 oz. 8oz.

Strip au Poivre

12 oz. strip loin of beef, five peppercorn crust, cognac peppercorn cream sauce

Steak Diane

Angus tenderloin, wild mushrooms, garlic, cabernet demi,  
potato au gratin, bouquetiere of seasonal vegetables

Colorado Rack of Lamb

Herb crusted, mint-macadamia pesto, lamb glace,  
mint fragrance

Beef Wellington

Angus tenderloin, wild mushroom duxelle,  
puff pastry, cabernet demi glace

Duet of Petite Filet Mignon and  
Crab Cake or Crab Stuffed Prawn

Béarnaise, cognac remoulade or buerre blanc

Duet of Petite Filet and Lobster Tail

Cabernet demi glace, clarified butter

Mixed Grill

Colorado Rack of Lamb with mint demi glace, Petite Filet  
topped with a Prawn, sauce bordelaise, wild mushroom  
risotto, bouquetiere of seasonal vegetables

VEGETARIAN

Vegetable Risotto

Seasonal vegetables, fresh herb risotto

DESSERTS

(Select 2-3)

Key Lime Pie

Chocolate Truffle Torte

Vanilla Crème Brulee

Strawberries Sabayon

Chocolate Lava Cake

Cappuccino Cake

Crème Brulee Sampler

Berries a la Chambord

*Mixed berries, vanilla ice cream, Chambord*

Flambéed Table Side

Bananas Foster

Strawberries Romanoff

Crepes Suzette

PASSED HORS D'OEUVRES

(choice of four)

\$8-14

VEGETARIAN

Caprese-Mozzarella, Basil & Tomato

Brie & Raspberry en Croute

Wild Mushroom Tartlets

Spanakopita

Roasted Vegetable Pinwheels

SEAFOOD

Shrimp Cocktail

Ahi Tuna Tasting Spoons, Soy Glaze

Salmon Mousse on Cucumber

Endive Gondolas filled with Blue Crab Salad

Asparagus Spears wrapped with Smoked Salmon

Mini Crab Cakes, Remoulade

Sea Scallops wrapped with Bacon

Escargot Wrapped in Puff Pastry

MEAT

Asparagus Spears or Melon Balls wrapped in  
Prosciutto

Seared Beef Tenderloin on Brioche Crisps,  
Horseradish Cream

Bison Carpaccio, Garlic Crostini, White Truffle Oil

Mini Beef Wellington en Croute

Swedish, BBQ or Teriyaki Meatballs

Teriyaki Chicken Skewers, Thai Sauce

Mustard Glazed Pork Skewers, Apple Chutney

Jerked Chicken Skewers, Mango Salsa

Lamb Lollipops, Mint Demi Glaze

## STATIONARY DISPLAYS

### Artisan Cheese

Assortment of domestic and imported cheeses, red and green grapes, assorted gourmet crackers

### Tuscan Station

Tuscan bruchetta, marinated mozzarella, olive tapenade, diced genoa salami, roasted red pepper and hummus, gourmet crackers and rounds

### Seafood Display

Snow crab claws, sauce Louis, oysters on the half shell, Tabasco and horseradish, gulf shrimp, traditional cocktail sauce

### Seasonal Raw Vegetable Display

Blue cheese, Guacamole, Hummus or Onion  
(choice of two)

### Seasonal Fruit Kabobs Presented on Pineapple

#### Tree

Accompanied by minted citrus dipping sauces

### Baked Wheel of Brie of Puff Pastry

(serves 30)

For more information contact:

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