

# *EuroCater Menu* by Kristen and Michael Ariola

## Appetizers

**Cream of Wild Mushroom Soup**  
with Sherry  
\$4.75 Per Serving

**Tomato Basil Soup**  
\$3.95 Per Serving

**Salmon Wellington**  
Caviar Sauce  
\$11.95 Per Serving

**Gulf Shrimp Cocktail**  
6 Per Serving  
\$9.00 Per Serving

**Texas Goat Cheese Tulip**  
Garden Salad with Balasmic Dressing  
\$6.95 Per Serving

**Seafood Napoleon**  
Scallops, Shrimp and Mushrooms  
Champagne Sauce  
\$9.95 Per Serving

**Vegetable Terrine with Goat Cheese**  
Salad Mesclum with Herbed  
Vinaigrette  
\$7.50 Per Serving

**Petite Fresh Tomatoes and Mozzarella Salad**  
Sweet Basil and  
Extra Virgin Olive Oil  
\$5.95 Per Serving

**Grilled Portabella Mushroom Salad**  
Balsamic Vinaigrette  
\$6.95 Per Serving

**Lobster Bisque**  
\$6.95 Per Serving

**Goat Cheese Napoleon**  
Chives Cream Sauce  
\$7.95 Per Serving

**Atlantic Seafood Platter**  
Smoked Salmon, Rainbow Trout,  
Gulf Shrimp and Crab Claws  
Lemon Dill Mayonnaise  
Capers and Cocktail Sauce  
Market Price

**Lobster Ravioli**  
Dill Sauce  
\$8.95 Per Serving

**Escargot Bourguignon En Crouete**  
Burgundy Snails Baked in Garlic  
Butter  
Covered with a Puff Pastry Crust  
\$7.95 Per Serving

**Escargot and Mushroom  
Napoleon**

Sautéed Escargot in a Mushroom  
and Garlic Cream Sauce  
\$7.95 Per Serving

**Smoked Duck Breast Salad**

Walnut and Raspberry Vinaigrette  
\$8.95 Per Serving

**Lobster and Scallop Printaniere**

Medallion of Fresh Lobster and Sea  
Scallops

in a Vermouth Wine Cream Sauce  
and Baby Vegetables  
Market Price

**Sautéed Crab Cakes**

Saffron Sauce  
\$8.00 Per Serving

*EuroCater*

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