

EuroCater Menu by Kristen and Michael Ariola

Five Course Dinner Menu

Passed Hors D'oeuvres

Garlic Shrimp with French Lentils

Smoked Duck Breast with White Bean Puree Crostini

First Course

Roasted Sea Bass with Golden Beets
And Blood Orange Reduction

Second Course

Braised Lamb Shank with Truffle Mashed Potatoes

Third Course

Field Greens with Haricot Vert and Sherry Vinaigrette

Fourth Course

Cheese and Fruit

Fifth Course

Warm Chocolate Cake with Roasted Apricots and Raspberry Sauce

Contact Kristen or Valerie 817.461.9049(p) eurocater@msn.com