

EuroCater Menu by Kristen and Michael Ariola

Wine Tasting Dinner

Passed Hors D'oeuvres

House Cured Gravlox with Spiced Crème Fraiche on Pumpernickle

Polenta Crisp with Forest Mushrooms and Taleggio Cheese

Smoked Duck Breast with Cherry Chutney on Crute

Cheese Plate with Manchego, Gruyere, Saint Andrew

1st Course

Crispy Red Snapper over Grilled Fennel
with Coriander Lime Broth

2nd Course

Herb Crusted Lamb Chops with Roasted Garlic and Lima Beans

3rd Course

Field Greens with Pistachios, Local Goat Cheese and Spring Onion
Vinaigrette

4th Course

Strawberry Napoleon with Almond Cream and
Cabernet Reduction

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