

EuroCater Menu by Kristen and Michael Ariola

Wine Tasting Dinner Idea II

Passed Hors D'oeuvres

Smoked Salmon Canapé

Spicy Parmesan Straw

Shrimp Shooter with Kiwi Avocado Salsa

First Course

Seared Scallops with Vanilla Beurre Blanche
Garnished with Micro Greens

Second Course

Beef Tenderloin with Morel Sauce
Over Roasted Garlic Polenta

Third Course

Duck Breast with Braised Figs
Over Wilted Greens

Fourth Course

Field Greens with Roquefort, Toasted Walnuts
and Aged Balsamic and Olive Oil

Fifth Course

Warm Chocolate Cake with Poached Pears and Cinnamon Anglaise

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