



BISTRO CATERING

## sample plated menu #1

### passed hors d'oeuvres

Artichoke Tartlets, Truffle Creme Fraiche  
Mead Ranch Steak Tartar on Homemade Potato Chip  
Smoked Salmon, Creme Fraiche, and Caviar on Crisp Potato Pancake  
Spice Rubbed Shrimp, Cilantro-Almond Relish  
Pan Seared Duck Breast on Mini Sweet Potato Scone, Sour Cherry Chutney

### plated appetizer

Grilled Black Pepper Calamari, Arugula, Nicoise Olives, Shaved Fennel, Lemon Vinaigrette

### salad

Arugula, Crispy Prosciutto, Candied Pecans, Parmesan Reggiano, Fig Vinaigrette

### entree

Grilled Spice Rubbed Snake River Farms Kurobuta Pork Chop, Chipotle Corn, Napa Cabbage Vegetable Slaw

## sample plated menu #2

### passed hors d'oeuvres

Pancetta wrapped Sea Scallop  
Oysters on the Half Shell, Cucumber Mignonette, Classic Cocktail Sauce, and Yuzu Gratinee  
Marinated Elk Satay, Ponzu Sauce  
Fried Dates stuffed with House made Andouille and Chimmichuri  
Duck Rilette on Toast Point, Port Reduction

### plated appetizer

Lobster, Heirloom Tomato, Fresh Corn, Lemon-Basil Vinaigrette

### salad

Roasted Golden and Red Beets, Orange Segments, Shaved Fennel, Goat Cheese, Baby Greens, Citrus Vinaigrette

### choice of entree

- Moroccan Scented Salmon, Israeli Couscous with Grilled Vegetables, Shaved Fennel Salad, Harissa Vinaigrette  
- Pan Seared Airline Chicken Breast, Baby Summer Vegetables, Potato Puree, Pan Jus  
- Whole Roasted Rack of Elk, Gratin Dauphinoise, Haricot Vert, Bordelaise