



Culinary Concerts, inc.
performance in cateringSM

MENU

Drinks & Hors D'oeuvres

...house, terraces

Appetizer

Asparagus & Lobster Vichyssoises

Entrées

Pan-roasted Rib-Eye w Portabella Fries & Parsley-Garlic Bearnaise

Or

Atlantic Monkfish w Truffle Potato, Farm Beans, & Red-Wine Brandy Sauce

Or

Green Vegetable "Bouillabaisse" V, GF

Salad

Butter, Frisee, and Mache w Pistachios & Nettle Meadow Sheep Cheese

Dessert

Lemon Meringue "Pie" w Thyme-Shortbread Crust & Berries

Or

Strawberry, Pistachio, and Rose Profiteroles

Or

"Bruleed" Key Lime Tart

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Coffee in the Kitchen

...and/or small sweets

