

Diane L. Browne Catering

Plated Menu

Passed Hors d'Oeuvres

Israeli Eggplant Salad on Homemade Pita Chips

Sauté Foie Gras with Pear and a Balsamic Reduction

Blini with Crème Fraiche and Caviar

Polenta Cakes topped with Caramelized Onions and Gorgonzola Cheese

Salad Course

Salad of Baby Arugula and Endive with Crispy Prosciutto and Oven Roasted Grape

Tomatoes with Shaved Parmesan and Basil Vinaigrette

Seafood Course

Parsley Crusted Prawns

on a bed of Sautéed White Beans with Basil Cream

Main Course

Herb Crusted Rack of Lamb with Homemade Fruit

Chutney Potato Gratin Douphinoise

Sauté of Haricot Vert

Salad Course

Artisan Cheese Plate served with Nuts, Fresh Fruit, and French Bread

Dessert

Pecan Pie with Vanilla Ice Cream

Coffee and Assorted Teas