



BROADCASTING 2000

Menu

RECEPTION

Beverages

Mixed Drinks

Pierre Moncuit 100% Brut

Piper Sonoma Blanc de Noir

Boillot Mersault Les Charrons

Evian

Perrier

Passed Hors D'Oeuvres

Salmon Tartar with Red Onion & Crème Fraîche with Sesame Cornets

Lobster Won Tons with Thai Red Curry Coconut Cream

Paté de Foie Gras with Caramelized Apples in Phyllo Cups

SERVED DINNER MENU

For the Gentlemen: Chestnut, Celery Root, Apple Soup

For the Ladies: Consommé with Truffle Tortellini and Julienne Vegetables

Sweet Corn Risotto with Coastal Shrimp, Green Beans and Country Ham

Pan Seared Elk Medallions with Huckleberry Sauce

Herbed Potato Gnocchi

Porcini Ragout and Haricots Verts

Bread and Butter

For the Gentlemen: Tarte Tatin with Sweet Cream Ice Cream and Caramel Sauce

For the Ladies: Baked Pear with Bleu Cheese Fondant

Pine Nut Baklava and Sweet Cream Ice Cream

The Catering Company Blend Regular and Decaffeinated Coffee

Cappuccino