



SAMPLE FALL/WINTER SERVED DINNER MENUS

Please use these menus as a guide for your imagination. We are happy to create a menu according to the season, the occasion, and most importantly, to your personal taste.

MENU I

Truffle Potato Soup with Fried Leeks

***Pan – Seared Striped Bass on Ratatouille, Baby Shrimp, Asparagus Tips,
and Roasted Garlic Butter Sauce***

French Bread with Butter

Chocolate Caramel Tart

The Catering Company Blend Decaffeinated Coffee

MENU II

Seared Sea Scallops with Fennel Broth and Oranges

***Roasted Rack of Lamb with Fines Herbes Risotto, Wild Mushrooms,
Haricots Verts and Veal Reduction Sauce***

French Bâtarde with Butter

Pear and Pistachio Torte with Roasted Pear Puree

The Catering Company Blend Decaffeinated Coffee

MENU III

Arugula Salad with Roasted Beets, Pine Nuts, Ricotta Salata and Lemon Vinaigrette

***Morel Crusted Short Ribs on Creamy Polenta, Winter Greens, Shiitake,
and Herbed White Wine Sauce***

Ciabatta Bread with Butter

Orange Tart with Orange Glaze

The Catering Company Blend Decaffeinated Coffee