

Hors d'oeuvres

Duck Terrine with Orange Pumpkin Confit
and Waldorf Salad

Poached Cod with Lentil Salad
and red Onion Vinaigrette

Salad

Green Salads with Feta and Bell Pepper
accompanied by Herb Dressing

Entrees

Roast Poulard with Cream of Mushroom
accompanied by sweet Potato Gratin

Almond crusted Tilapia, Onion Endive Fondue and Rice

Ravioli au Gratin with light Garlic Sauce
and Tomato Chutney

Cheese and Dessert

Roquefort, Camembert and Comté Cheese

Exotic Fruit Cream Chocolate Tart with Pineapple Confit

Fresh Fruit

Entrees

Marinated fresh Fruit

Rolled Filet of Turkey Ham, Milanese Salami,
Cream Cheese with Chives, Edam, Buttermilk Cheese,
Grapes and Cherry Tomato

or

Pancake with Vegetables, Broccoli
and Tomato Concassée

