

Babette's Feast Menu Suggestion 2009

www.Babettesfeastcatering.com

Wedding Cocktail Party Menu \$27.00 per person (minimum 50 guests)

Lamb and Cheese strudel
Colossal Shrimps with lime and garlic sauce
Smoked Salmon mousse on cucumber
Beef tenderloin canapé with onion comfit
Mini Ham and cheese croissant
Mini Quiche with Brie and mushroom
Baby red potato Florentine (spinach)
Cream puff with Roquefort and pear
Mini buckwheat crepe with bacon and leek
Mediterranean salsa with baguette toast
Fresh fruit skewer with chocolate sauce
Wedding cake: any flavor

Light Wedding Cocktail Party \$17.00 per person (minimum 50 guests)

Cherry tomato with goat cheese and herbs
Mushroom stuffing in puff pastry
Mini Crepe with spinach and cheese
Baked Brie with hazelnut
Choice of 2 mini quiches (Lorraine, Brie/mushroom, Smoked salmon, Tomato/basil)
Oriental meatballs with hot mango chutney
Chicken lemon/ginger on skewer
Chocolate strawberry
Wedding cake: any flavor

Wedding dinner package \$27.00 per person (minimum 40 guests)

Hors d'oeuvres:

Mini quiche artichoke and feta, goat cheese turnover, oriental meatballs with hot mango chutney

Entrée:

Chicken with Dijon mustard and mushroom sauce &/or Salmon steak with dill sauce
with

Roasted potatoes with garlic and rosemary, Sautéed French green beans, Organic Mixed greens

Wedding Cake: fresh strawberries or chocolate marquise

Wedding Dinner package \$38.00 per person (minimum 40 guests)

Hors d'oeuvres:

Mini crab tartlet, baked Brie with Hazelnut, Beef canapé with onion comfit, Mushroom puff

Entrée:

Primerib with Dijon mustard, horseradish and hot mango chutney, &/or Chicken Provencal
With

Gratin Dauphinois (French potato gratin), vegetable Napoleon, organic mixed greens

Wedding Cake: any flavor.