



40th Anniversary Celebration

Passed Hors d'oeuvres

Smoked Trout on Potato Pancakes with sautéed apples, horseradish & dill

Teriyaki Salmon Skewers

Warm Apple & Cheddar Canapés with honey & caraway

Stilton Tarts topped with cranberry chutney

Mini Tomato Basil Quiche

Seasonal Vegetable Quesadillas with jack cheese on mini tortillas

Artichoke and Spinach Croustades

Wild Mushroom Risotto Fritters

Mini seared Ahi Tuna Burgers with pickled ginger & wasabi mayo

Buffet

Cashew Crusted Tilapia, citrus beurre blanc

Butternut Squash Ravioli with Asiago, cream & sage

*Tuscan Table ~ imported cheese, seasonal marinated vegetable salads, olives, ciabatta
bread & grissini*

Seasonal Grilled Vegetables

Spinach Salad with dried apples, almonds, goat cheese & honey vinaigrette

Dessert Tree

Fallen Chocolate Soufflé Cakes with dark chocolate sauce

Cappuccino Cheesecakes with oreo crust, dark chocolate sauce