

RECEPTION APPETIZERS

(Host chooses 3 of 5 items)

Antipasto Platter

A sampler of imported meats, marinated olives and peppers, roasted vegetables, mozzarella cheese and select breads and crackers

Shrimp Cocktail

House made cocktail sauce

Cheese & Fruit Platter

Breadsticks and water crackers

Chorizo Sausage Quiche Bites

Roasted red peppers, gorgonzola cheese

Grilled Portabello Mushroom & Brie Involtni

Stuffed with arugula pesto & sun dried tomatoes

1

FIRST COURSE

(Host chooses 2 of 3 items)

The Caesar Salad

The classic, made with anchovies and plenty of garlic; buttery croutons, grated Grana Padano cheese

Bijou Greens Salad

D'Affinois cheese, golden raisins, red radish and field greens tossed with champagne vinaigrette and topped with sun flower seeds

Soup Du Jour

2

SECOND COURSE

(Host chooses 2 of 3 items)

Grilled Atlantic Salmon

Roasted new potatoes, julienne vegetable sauté, lemon-dill beurre blanc

Seared Flank Steak Au Poivre

Crusted with black peppercorns and seared in a cast iron pan; buttermilk mashed potatoes, fried mushrooms and onions, espagnole sauce

Spit Roasted Half Chicken

Buttermilk mashed potatoes, garlic & butter broccoli, herb pan sauce

3

DESSERT COURSE

Personal Cake Service *

Sliced, plated and distributed amongst your guests!

*Cake not provided by Zinc Wine Bar & Bistro

**\$42 per person
plus tax and gratuity**