

Cooking Class

Beverages

Sparkling White Grape and Apple Punch with Frozen Grapes

Chilled Appetizers

Crispy Phyllo Cups with Marinated Crab Salad
Herbed Chicken Caesar Salad in Romaine Lettuce Cups with Shaved Grana Padana

Hot Appetizers

Grilled Chicken Satays with Thai Peanut Glaze and Crushed Peanuts
Lime Marinated Chicken Skewers with Avocado Crema Dip

Interactive Entrée

Sautéed Chicken Marsala with Gruyere Mashed Potatoes and French Green Beans

Sharing Desserts

Warm Chocolate Molten Cake with Brandied Cream Chantilly and Fresh Berries
Banana Cheesecake Mousse with Carmel Drizzle
Tropical Fresh Fruit with Rose Water Syrup

Fresh Brewed Coffee

This menu is a sample only. All menus are customized to your event and preference.