



Suzanne's Gourmet
Catering

WEDDING AND ANNIVERSARY DINNER MENUS

DINNERS:

MENU 1

Radicchio and Mixed Greens Lorenzo \$18.95
Roast Medallion of Lamb with Minty au jus
Rosemary Roast Potato
Ratatouille Vegetables

MENU 2

Chef Salad with French dressing \$17.95
Sole Van den Berg
Shallot, mushroom, tomato marjoram veloute
Rice with red and green pepper
Medley of butter Vegetables

MENU 3

Hawaiian Chicken Salad \$18.95
With Balsamic Vinaigrette Dressing
Roast Pork Loin with Apple, Fennel
Green Beans Amandine
Cauliflower Mornay
Boulangier Potato
Fruit Cocktail with Strawberry Mousse

MENU 4

Spinach, Mushroom, Cheese, Red Pepper,
Egg and Crouton Salad: Tarragon Dressing
Chicken Supreme with Walnut Game Sauce
Fondant Potato, Broccoli and Cauliflower
Apple Bavarian Cheesecake

\$19.95

MENU 5

Three leaf Salad with Mandarin, Almond
and creamy poppy seed dressing
Steamed salmon with coriander, dill cream sauce
Chervil Parisian Potato with snow peas/carrots
Grande Marnier Chocolate Mousse Cake

\$20.95

MENU 6

Red, white, green fusilli pasta salad with
green onion, red pepper, basil dressing
Seafood Newburgh: Long and wild rice
Asparagus Hollandaise, batonette of vegetables
Sacher Torte

\$21.99

MENU 7

Waldorf salad
Beef Tenderloin Foyat
(a bearnaise with demi-glace)
Champion Potato
Medley of Vegetables
Black Forest Cake or Sacher Torte

Market Price

MENU 8

Boston Bibb and Endive Salad With Raspberry Vinaigrette Dressing Prime Rib Bordelaise Roast Obrien Potato Cauliflower and Broccoli Milanese (egg white, egg yolk, parsley, butter, bread crumbs) Sherry English Trifle	Market Price
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LUNCHEONS:

Green Salad Beef Stroganoff with buttered Fettuccini Zucchini Provencal	\$13.95
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Caesar Salad Cheese Cannelloni with Creamy Tomato Sauce Brussel Sprouts	\$14.25
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WEDDING/ANNIVERSARY PACKAGES AZUR BLUE WATERS IN CORFU

Spanakapitas (Spinach, feta cheese and dill in phylio pastry) Greek Salad	\$25.95
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Lamb Roast with Tomato, Artichoke and Rosemary OR Chicken Charbroiled with Lemon, Oil and Oregano Sauteed Zucchini and Honey Glazed Carrots and Rose Mint Potato Baklava	
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CHINA : THE EMPERORS CUISINE

Eggroll with Plum Sauce
(bean sprouts, lemon grass and kumquats) \$26.95

Mandarin Chicken Salad
(Orange, ginger, hoisin, sesame oil and mustard)

Pork Stir Fry
(with water chestnuts, bok choy, snow peas,
peppers and mushrooms)

OR

Roast Duck with Five Spice Kiwi Sauce
Rice Noodles and Medley of Vegetables

Almond Cream Jelly with Peaches and Melon

VENICE VIA GONDOLA

Minestrone Soup \$29.95

Caesar Salad

Fettuccine Primavera (pasta with mixed
vegetables in a cream or tomato sauce)

Veal Sorentina
(veal topped with eggplant, mozzarella and tomato)

Tiramisu

AN EVENING IN PARIS

Assorted freshly baked Rolls and Butter
3 leaf salad with raspberry vinaigrette dressing

Market Price

Beef Tenderloin Chasseur
(Mushroom Shallot Brown Sauce)

OR
Sole Grenoble
(Lime Butter Caper White Wine Sauce)

Chateau Potato
Asparagus and Cauliflower Polonaise

Grand Marnier Chocolate Mousse Cake

Rental of:
China, Chateau Flatware and Glassware
35 cents per piece