



Bird of Paradise

Sample Dinner Menu

Passed Hors d'Oeuvres

Crostini w/ Piped Goat Cheese & Pineapple/Tarragon Salsa
Crab/Avocado Cocktail Served in a Chinese Spoon
Wild Mushroom Risotto Cakes w/Saffron Cream
Moroccan Chicken Lollipops w/Yogurt/Cucumber Dipping

Choice of Appetizer

Thai Prawn Fritters on a Bed of Mixed Greens with a Drizzle of Nunc Cham
Grilled Asparagus Bundled in Prosciutto Sprinkled with Gremolata & Shaved Parmesan
Crayfish Cakes with Mango Salsa
Apple, Endive, Toasted Walnut Salad w/Roquefort Dressing
Grilled Polenta topped with Grilled Cherry Tomato, Pancetta, Melted Asiago

Choice of Entrée

Grilled Fillet, Barnaise Sauce, Potato Galette, Braised Greens
Grilled Salmon w/Orange Vinaigrette, Toasted Pepita Seeds, Israeli Couscous, Broccoli Souffle
Seared Duck Breast with Lingonberry/Merlot Reduction, Basmati/Red Rice Medley & Braised Fennel
Grilled Baby Lamb Chops w/Cabernet/Mint Reduction, Sweet Potato Gratin, French Green Beans
Grilled Veal Chops, Salsa Verde, Smashed Potatoes, Zucchini Carpaccio w/Toasted Almonds
Grilled Lobster (add \$\$ according to market)
Any other suggestions or preferences

Wines with Entree

4 Bottles Chosen by Chef

Choice of Desserts

Homemade French Apple Tart or Lemon Tart

Individual Pineapple Crustada w/Coconut Rum Sauce & Ice Cream

Tropical Sorbet Terrine - Mango, Mixed Berry Sorbet & Pineapple Ice Cream with Toasted Coconut & Passion Fruit Drizzle

Guava Cheesecake with Ginger Crust

Coconut Flan Cake with Dulce de Leche

Mango Upside Down Cake w/ Mango Coulis