

# A LITTLE CHRISTMAS CHEER

SATURDAY DECEMBER 13TH, 2003

## APERITIFS

(AN OPENER TO THE APPETITE)

- *Chicken breast meat with sweet corn & roasted red pepper dip -*
- *Philly cheese (lite) stuffed baby celery stalks with fresh course ground black pepper -*
- *Fresh baby carrots with ranch dip -*

## HORS D'OEUVRES

(SOMETHING UNUSUAL OR EXTRAORDINARY SERVED AT THE BEGINNING OF A MEAL)

- *Sweet coppa secca stuffed grilled button mushrooms with worcestshire sauce & grated parmesan cheese -*
- *Honey Dijon marinated loin of pork with carroway seed -*
- *Potato & onion pierogis with a lemon cilantro salsa -*

## AMUSE BOUCHE

(LITTLE BITES THAT DELIGHT BEFORE THE MEAL)

- *Spanish Serrano ham & Italian taleggio cheese roll ups accompanied by (milk soaked) anchovy stuffed imported Spanish green olives -*
- *Pesto parmesan grissini bread with Spanish urgelia cheese & caperberry stuffed Italian green olives -*

## HANDMADE GOURMET PIZZA

(COME GET SOME Y'ALL)

- *Chicken, white asparagus & fresh basil -*
- *Genoa salami & red onion -*
- *Australian seafood mix with herb chicken sauce -*

## DESSERT

(A PALATE CLEANSING DECADENT ENDING TO A MEAL)

- *Panettone with Grand Marnier flambé and piping hot homemade banana custard -*
- *Fresh mango, pineapple, kiwifruit angel food cake trifle with aged rum & spearmint cream -*