

A LITTLE CHRISTMAS CHEER

SATURDAY DECEMBER 3RD, 2005

APERITIFS

(AN OPENER TO THE APPETITE)

- Old Bay seasoned Caribbean lime shrimp dip -
- Lite Philly cheese stuffed tender baby celery stalks with fresh ground black pepper -
- Organic baby carrots with a homemade ranch dip -

HORS D'OEUVRES

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

- Pickled carrot stalks wrapped with Spanish Serrano ham & Wisconsin pesto Jack cheese roll ups -
- Fresh Vietnamese Spring Rolls with a choice of dipping sauces:
(a) Hoisin, (b) Creamy sesame chili (c) Singapore Soy -
- Aussie style meatballs with Texas smoked hickory BBQ sauce -
- Italian dry Genoa salame stuffed grilled button mushrooms with Worcestershire sauce & grated aged Parmesan cheese -

AMUSE BOUCHE

(LITTLE BITES THAT DELIGHT BEFORE THE MEAL)

- Butternut pumpkin soup with Cajun prawns & a dollop of sour cream -
- Mango salsa marinated loin of pork -
- Fresh spinach & Feta infused chicken nibbles with a creamy garlic Tzatziki sauce -
- Skewers of marinated buffalo mozzarella, ham, pineapple & Feta stuffed olives -
- Cajun prawns atop a water cracker smothered with an avocado & green apple topping -

HANDMADE GOURMET PIZZA

(COME GET SOME Y'ALL)

- Halibut Marguerite & prawn reduction sauce -
- Aussie seafood mix with herb chicken sauce -
- Smoked ham & fresh pineapple -

DESSERT

(A PALATE CLEANSING DECADENT ENDING TO A MEAL)

- Traditional Scandinavian Lefse filled with Nutella, caramelized bananas, butter pecan ice cream & chocolate hazelnut Pitouettes -