



Vegetarian Reception

Grazing by the Bar

Roasted Eggplant Torte
with Baked Herbed Pita Chips

Whitebean Hummus Platter
with Fresh Vegetable Crudite

Dinner Buffet

Organic Baby Spinach Salad
with Sugared Pecans, Fresh Mangos, Bleu Cheese, Balsamic Vinaigrette

Mediterranean Penne Pasta
Asparagus, Capers, Artichoke Hearts with Fresh Basil Pesto
and Shaved Parmesan Cheese

Grilled Portabella Mushrooms and Roasted Red Peppers

Tuscan Cous Cous
Toasted Walnuts, Scallions, Dried Cranberries and Apricots

Feta Spanikopita with Yogurt Sauce

European Cheeses Selection with French Brie en Croute
Assorted Lavoshe, Croustades and Wafers

Fresh Baked Yeast and Crusty French Rolls
with Creamy Herb Butter

Dessert

Chocolate Mousse Napoleon
Silver Bowls of Fresh Summer Berries
With Chocolate Fudge Sauce