



Sample Menu IV

Hors D'oeuvres and Buffet

Fresh Fruit Display

Roasted Pepper and Goat Cheese Timbale
with Sliced French Bread

SALAD:

Garden Salad:

Mixed Greens with an array of Crisp Garden Vegetables
served with Balsamic Vinaigrette Dressing

ENTRÉE:

1: Herb crusted Pork Loin with Caramelized Onion Jus

2: Chicken Vera Cruz: Grilled Marinated Chicken Breast
with Tomato Jicama Fresca, Avocado and Monterrey Jack Cheese
served with Yellow Sweet Pea Rice and Green Beans with Roasted Tomatoes

DESSERT (OPTIONAL):

Mixed Berries on Sponge Cake with Fresh Whipped Cream

\$20.00 per person

Dessert: \$4.00 per person