

Menu

Butlered Horsd'oeuvres:

Canapes a l'Amiral
Shrimp butter atop a baguette

Oysters a la Russe
Oysters presented on a half shell with vodka relish

Coquille Saint Jacques
Sea Scallop finished with herbs, bread crumbs, and Gruyere Cheese

Served Dinner: Preset:

Bowls of Fresh Fruit

Course 1: Cream of Barley Soup
Poured table side

Course 2: Poached Salmon
Finished with a mousseline sauce

Course 3: Chicken Lyonnaise
Presented with vegetable marrow farci prepared
with zucchini and Carolina long grain rice

Course 4: Champagne et
To refresh the palate

Course 5: Roast Sirloin
Sirloin of Beef Forestiere presented with chateau potatoes and mint green pea timbales

Course 6: Asparagus Salad
Finished with champagne saffron vinaigrette

Course 7: Dessert and Coffee
A trio plate of peaches in chartreuse jelly, whaldorf pudding, and chocolate painted éclair.
Coffee table side