



THE DINNER BELLE *catering*



SPRING MENU

Amuse Bouche Prosciutto Wrapped Asparagus Bundles tied with a Chive Bow
Roasted Ruby Beets and Goat Cheese Napoleons

Cocktails Le Lavender Martini
Floating Tangelo, a Lillet Champagne Cocktail
Campari Bicicletta, a refreshing blend of Campari and Pinot Grigio

Canapés Truffled Quail Eggs
Silver Dollar Blinis topped with Caviar & Basil Mousse
Scallop Ceviche on the half-shell with Fennel, Strawberries & Mint

Buffet Spring Fling Aphrodisiac Feast, an indulgent spread of scintillating favorites like oysters, chocolate and figs prepared to entice romance

Premiere Carciofi Fritti, pan fried Baby Artichokes
Fava and White Bean Salad with Melted Spinach and Grape Tomatoes
Beef Tartar with Homemade Potato Chip spoons

Secondi Asiago and Arugula Stuffed Veal Chops
English Pea & Wild Mushroom Ravioli in a Brown Butter Sauce
Salt Crusted Whole Branzino for Two

Dessert Strawberry Shortcakes
Tower of Frosted Cupcakes
Tangelo Bars

Charcuterie Board A celebration of spring's goat cheeses, edible flowers, cured hams, green lettuces and farm fresh eggs

Brunch Ricotta Pancakes with Honey
Smoked Salmon Eggs Benedict over Dill Waffles

Guest Gifts Wake Up Naked Breakfast Bars
A linen lined basket of Muffins & Scones

