

~CASUAL GATHERINGS~

SALADS

Louise's House Salad

with avocado lime vinaigrette, red grapes, and black olive tapenade

Caesar Salad

with chili crusted pistachios, smoked corn, and red bell peppers

Alsatian Slaw

with apples, walnuts, savoy cabbage, and dijon mustard vinaigrette
(great to add baby shrimp)

Spinach Salad

with apples, mushroom and honey mustard dressing

Spinach Salad

with sliced avocado, chili crusted pistachios, feta cheese,
grilled chicken and house dressing

California Slaw

with vinaigrette and vegetables

Winter Salad

with avocado, ruby grapefruit, blue cheese and walnut vinaigrette

Tuscan Olive Salad

with currants soaked in brandy

Vegetable Pasta Salad

with vegetables and sundried tomato vinaigrette

Two Salmon Pasta Salad

with black and white fettucine and curry dressing

Petite Napoleon of Pepper

crusted goat cheese and roasted red bell peppers

Seafood Salad

with spicy cayenne dressing
(your choice: shrimp, crab, crayfish)

Chilled Mixed Grill of Vegetables

tomatoes, beets, artichoke hearts, French green beans,
marinated carrots, asparagus, hearts of palm

Minestrone of Summer Fruits in Basil Syrup

pineapple, strawberries, kiwi and mango

Seasonal Fruit Salad

with raspberry yogurt

Cooked Artichokes

grilled or filled

Cheeses from the Mediterranean

Blues from France

Oveja from Spain

Pecorino with hot peppers from Italy

Goat cheese mold with two pestos

Other Cheeses

as available throughout the year

APPETIZERS AND SANDWICHES

Bite Size Quiches

Artichoke Galettes

(bacon, spinach and leek)

Deep Dish Vegetable Quiche

(serves 10 to 12)

Coffee Table Molded Dip in Three Layers

(avocado, egg, and red bell pepper)

Chicken Salad on Apple Bread

Grilled chicken breast, red bell pepper and black olive tapenade on croissant

Asian Pork Tenderloin

with lemon slaw on brioche rolls

THE LASAGNES

Vegetarian Lasagne

with spinach, zucchini and smoked corn

Shrimp, Crab or Lobster Lasagna

with piquillo pepper bechemel and vermouth sauce

Quail and Veal Lasagne

with many mushroom sauce

CHICKEN ENTREES

Pan Seared Chicken Breast

with jalepeno cheese, pico de gallo, sliced avocado, and our special colonial Mexican rice

Chicken with Reisling Sauce

butternut squash, green beans and peas (Coq au Reisling)

Chicken in a Red Wine Sauce

with new potatoes, red peppers, baby onions and peas (Coq au Vin)

Pecan Fried Chicken

Tuscan Roasted Breast of Turkey

FISH ENTREES

(One Dish)

Seafood Paella

with jumbo shrimp, chicken, mussels and sausage and saffron rice

Choice of Seafood Cakes

salmon, crab and smoked trout

Side of Citrus Salmon

with citrus vinaigrette

Side of Scottish Salmon

with creamy cepes sauce topped with crispy mushrooms

Salmon Wellington

Salmon, hard boiled egg, spinach and sauteed onion wrapped in puff pastry

Pan Seared Scallops

with lemon grass beurre blanc and black olive tapenade
(Special European caviar is great with this dish)

Butter Poached Lobsters

Chilean Sea Bass

Hawaiian Mong Choong or Tuna

(special orders from Hawaii)

BEEF, LAMB AND DUCK ENTREES

(One Dish)

Tea Smoked Duck

Asian Pork Tenderloin

with lemon slaw

Beef Wellington

Whole Rosted tenderloin of Angus beef with
roquefort sauce or porcini mushroom sauce

Bordeaux Slow Roasted Short Ribs

Three hour roasted brisket Southwestern French style
with Rhone wine and sauteed prunes

Rack of Lamb

SIDES

Dauphinoise Scalloped Potatoes

Gratin of White Potatoes, Sweet Potatoes and Butternut Squash

Herb Roasted Vegetables

Yukon gold potatoes, red onions and butternut squash

Colonial Mexican Rice

Saute of Seasonal Vegetables

Spinach or Saffron Mashed Potatoes

SOUPS

Seasonal Soups

tomato dill, three pumpkin, Mexican pepper, etc.

Bistro Corn chowder

Lobster Bisque

Lobster Gumbo

DESSERTS

Please choose from the [Desserts](#) menu.