

ART OF THE QUILT

MENU



Reception Hors d'oeuvres

Cucumber Barquettes with Smoked Salmon, Pickled Ginger and Wasabi
Aromatic Shrimp Fritters
Belgian Endive with Crabmeat in Dill
Petite Vegetarian Strudel
Sesame Soy Glazed Beef Skewers
Honey, Brie, Pecan & Pear Bruschetta
Asian Chicken w/ Spicy Pesto
Petite Scrapple Squares topped with Chutney

Dinner Salad

Lancaster County Harvested Lettuces w/ Edible Flowers
Herbed Goat Cheese on Toasted Baguette
Dijon Lemon Oil Vinaigrette
Petite Epis
Whipped Sweet Butter

Entree

Hot Roast Tenderloin of Beef
Apricot Cabernet Sauce
Individual Potatoes Anna
Plum Tomato w/ Carrot Ginger Souffle

Dessert Buffet & Coffees/Teas

Chocolate Pate w/ Berry Coulis
Pears Helene Royale
Rice Pudding Timbale
Rum, Orange Zest & Grand Marnier
on top of Chambord Soaked Blueberries
