

## *Fallier Christmas*

### **Sample Menu**

#### *Starter Salads*

Mixed green salad with arugula, endive, radicchio, Stilton, pomegranate seed and red onion with balsamic-walnut vinaigrette

Lobster Ravioli salad with hearts of palm, roasted peppers with a mascarpone-saffron dressing

#### *Side Dishes*

Basmati-Wild Rice with dried cranberries, fresh peas, roasted peppers, scallions and pine nuts with a garlic white wine and butter sauce

Asparagus Bundles with goat cheese and mango wrapped with prosciutto  
With Orange Hollandaise sauce

#### *Entrees*

Chicken Francaise with boneless chicken breast in delicate egg batter with a wild mushroom Marsala sauce garnished with Italian parsley, julienne carrots and scallions

Shrimp and Scallops EnCroute with sautéed shiitake mushrooms and leeks in a sharp vintage cheddar, white wine, garlic in bouche

Grilled Guinness Stout Marinated London Broil with fresh herbs and garlic topped with a portabella hunter sauce, julienne yellow zucchini and scallions

#### *Dessert Buffet, Coffee and Tea*

