

# *Bridal or Baby Shower Menu*

## *Buffet*

### **ISIDORE SALAD**

A MIXTURE OF ICE COLD ICEBERG, ROMAINE, AND GREEN LEAF LETTUCE, TOSSED WITH APPLES, GORGANZOLA, PECANS, ROASTED PINE NUTS, AND GRAPES, SERVED WITH TRADITIONAL FRENCH VINAIGRETTE.

### **TURKEY AND AVOCADO CROISSANT**

FRESH BAKED CROISSANT STUFFED WITH SLICED TURKEY BREAST, AVOCADO, AND SWISS CHEESE, DRESSED WITH MAYONNAISE, CREOLE MUSTARD AND LETTUCE

### **CRAB MOUSSE**

A DELICIOUS LUMP CRABMEAT PATE FORMED IN A FISH SHAPED MOLD SERVED WITH GOURMET CRACKERS

### **FRUIT SALAD**

A COMBINATION OF SEASONAL FRUIT INCLUDING A VARIETY OF MELON BALLS (CANTALOUPE, WATERMELON, AND HONEY DEW), BANANAS, APPLES, ORANGES, GRAPES, AND STRAWBERRIES.

### **BAKED BRIE EN CROUTE WITH APPLE PECAN SAUCE**

WHEELS OF BRIE IN A PASTRY BAKED TO A GOLDEN BROWN COMPLIMENTED WITH OUR OWN FRESH APPLE PECAN SAUCE AND TOAST POINTS

### **CHILLED ASPARAGUS WITH ORANGE ZEST AND WALNUTS**

FRESH ASPARAGUS STEAMED TO CRISP TENDERNESS THEN CHILLED TO PRESERVE THEIR BRIGHT GREEN COLOR., DRIBBLED WITH ORANGE ZEST AND WALNUTS.

### **SMOKED SALMON WITH AVOCADO PINWHEELS**

SLICES OF SMOKED SALMON FILLED WITH CAPER SPICED CREAM CHEESE, SLICED AVOCADO, AND ROLLED

### **ASSORTED FRENCH PASTRIES**

SWAN CREAM PUFFS, STRAWBERRY TARTS, FLORENTINE WAFERS, LITTLE NAPOLEONS, MINIATURE CHOCOLATE ECLAIRS AND MORE

7" Clear Glass Plates, Silver Forks, Paper Napkins, & Staff Included

*\$37 per person*