



AAH...YUM CATERING

Private Dinner Party for Book

HORS D'OEUVRES

Crudité Platter with "Gordon Sauce" &

Lavender Goat Cheese Mousse

Double Crème Brie with White Truffle Honey

Chicken & Green Apple Paté with Baguette

SALADE

Baby Field Greens with Arugula, Caramelized Pralines,

Orange Pomegranate Vinaigrette

POISSON

Alaskan Halibut with Fresh Mango-Avocado Salsa

PASTA

Radiator Pasta with Lemon-Cream Sauce

VIANDE

Grilled Cajun Tri-Tip Steak

Brown Tepary Beans (Wepegi Bawi)

Ratatouille

DESSERT

Homemade 'Gordon Smith Ice Cream

*Cinnamon Praline * Nectarine * Ginger * Horchata*

Flower Petal Sorbet

save The Males

