

## Sample Seated Dinner Menus (Spring/Summer)

### **Appetizers:**

Grilled Jumbo Shrimp with a Champagne Mango Salsa  
Dill Cured Pacific Halibut Gravlax and Crème Fraiche on Corn Blinis  
Chesapeake Crabmeat with Pink Grapefruit and Watermelon Radishes  
Vitello Tonnato with Capers, Olive Tapenade and Red Pepper Coulis  
Heirloom Tomato and Watermelon Gazpacho Drizzled with Basil Oil  
Asparagus Tips with Morels in Puff Pastry Vol au Vent  
Vialone Nano Risotto with Artichokes, Fava Beans and Shelled Peas

### **Entrees:**

Surf 'n' Turf of Poached Maine Lobster and Tenderloin of Beef  
Pan Seared Filet of Arctic Char, Fennel and Thyme Gastrique  
Traditional Seafood and Fish Bouillabaisse with Homemade Rouille  
Simply Roasted Free Range Capon with Lemon and Rosemary  
Herb Crusted Rack of Colorado Lamb with a Fresh Mint Pistou  
Noisettes of Veal Tenderloin with a Wild Mushroom Sauce  
Argentine Style Grilled New York Strip Steak with Chimichurri

### **Desserts:**

Peach Tart Tatin with Cardamom Ice Cream  
Stone Fruit and Cherry Strudel with Whipped Cream  
Blueberry and Verbena Cobbler, Baked in Ramekins  
Meyer Lemon Mousse with Mixed Fresh Berries  
Molten Center Flourless Chocolate Cake  
Strawberry – Rhubarb Shortcake  
Sheep's Milk Yogurt Panna Cotta

*For additional information and pricing please email [info@dianegordoncatering.com](mailto:info@dianegordoncatering.com)*