

A O E Ltd. /Art of Eating **ARETHA**

MENU:

PASSED HORS D' OEUVRE:

- * Strudel and Phyllo Turnover with Goat Cheese Mashed Potato with Bacon and Braised Greens
- * Crisp Golden Quesadillas with Queso Fresco and Arbol Chili Sauce
- * Shrimp and Ginger Wontons with Ginger Oil
- * Sliced Beef on a Garlic Crouton with Onion Marmalade, Horseradish Cream
- * Tiny Mediterranean Vegetable Tartlets with Tomato Flan
- * Cherry Tomato stuffed with Guacamole with Tortilla Chip "Flag"
- * Teriyaki Glazed Smoked Salmon on Wasabi Sticky Rice with Pickled Ginger and Chives

PLATED APPETIZER:

- * Bouquet of Organic Romaine Leaves Tied with a Mango and Spring Radish "Ribbon" and Garnished with Edible Flowers

ENTRÉE:

- * Roasted ½ Organic Chicken (3 pieces per person, served on the bone but No Extraneous Bones)
Chicken will be Served in an Oversized Soup Bowl on a Bed of Spring Chive Potato Puree Surrounded of Organic Green Beans, Sugar Snap Peas, Woodland Mushrooms, and Baby Carrots and Finished with a Roasted Garlic Broth
- * Basket of Assorted Rolls and Flatbreads with Sweet Creamy Butter

DESSERT:

- * Mille Feuille Cake – 20 Layers of Thin French Crepes Separated By Chantilly Cream and Finished with an Almond Scented Crème Anglaise and Toasted Almonds
- * Freshly Ground Special Blend Coffee, Swiss Water Decaf, Teas, and Herbal Teas