

A O E LTD. / ART OF EATING

PROPOSED MENU:

PASSED HORS D' OEUVRE:

- * Spicy Tuna Rolls with Wasabi Cream, Tamari and Pickled Ginger
- * Pizza – Classic Margarita with Basil
- * Steamed Shrimp with Classic Cocktail Sauce, Rémoulade Sauce and Lemons
- * One More – AOE Selects (No Fried, No Meat, No Raw Meat or Vegetable)

STATIONARY HORS D' OEUVRE:

- * Crudités of Summer Vegetables with Dipping Sauce

PLATED DINNER:

FIRST COURSE:

- * Cambodian Salad – Savoy Cabbage and Asian Greens with Red and Yellow Peppers, Thinly Sliced Red Onion, Herbs from the Garden, Scallions, Garlic Chips and Citrus Soy Dressing
— Served with
Vietnamese Summer Roll (Vegetarian) with Five Spice Dipping Sauce

Note- There Will Be One Order of Grilled Asparagus Vinaigrette and Lemon Sabayon Drizzle (Around Edge of Plate)

ENTRÉE:

- * Grilled Crusted Wild Salmon on a Bed of;
- * Stirfried Woodland Mushrooms, Soybeans and Snow Peas
- * Rings of Shallot Crisps
- * Sticky Rice

Note- There Will Be Two Orders of Pan Seared, Raised Right Chicken, Au Jus for People Who Do Not Enjoy Salmon
Abby's Salmon Will Be Plain

- * Great Breads – Olive Oil - Butter

DESSERT:

- * Chocolate Cake with Chocolate Fudge (Mosaic with Dark Chocolate)
“Happy Birthday Abby”
- * Little Parfait of Panna Cotta and Blackberry Gelée Topped with Local Organic Blackberries
- * Freshly Ground Special Blend Coffee, Swiss Water Decaf, Teas, and Herbal Teas