

Portobello

Catering

Fall Menu:

Appetizers'

Brie & Raspberry Strudel
Bar B Que Shrimp served on a Petite Grit Cake
Bacon Wrapped Scallops served with a Brown Sugar Soy Glaze
Stuffed Strawberry with a Chantilly Cream

SOUPS & SALADS

Shrimp and Mirliton Bisque
Marinated Grilled Chicken, Golden Raisins, Anjou Pears, Walnuts, & Gorgonzola Cheese
served with a Cranberry Vinaigrette
Fresh Spinach tossed with Crispy Bacon, Apples, Chevre Cheese and served with a
Champagne Vinaigrette

ENTREES

Almond Encrusted Sea Bass with a Rosemary Infused Lemon Beurre Blanc
Bacon Wrapped Pork Tenderloin Grilled with a Tamari Ginger Glaze
Braised Boneless Chicken Breast stuffed with Fontina Cheese and Prosciutto
Braised Beef Brisket with Roasted Shallots and Wild Mushroom Demi Glace

Side Dishes:

Roasted New Potatoes with Red Onion, Roasted Garlic, & Pancetta
Savory Crawfish Corn Bread Dressing
Cinnamon Laced Sweet Potatoes with a Candied Pecan Topping
Yukon Potato Gratin with Portobello Mushrooms and Apple Smoked Bacon

Desserts:

Chocolate Truffle Cheesecake
Apple Caramel Mini Cake
Pumpkin Spice Cake
Sweet Potato Cheesecake