



# outdoor dinner party

## Passed Hors d'oeuvres

**Skewered Four-Cheese Tortellini**  
with Parmesan Lemon Dipping Sauce



**Grissini**  
with Prosciutto di Parma and Mizuna



**Fresh Tuna Cerviche Tostadas**



**Boneless Asian Rib Bites**



**Chorizo and Manchego Cheese Chimichangas**  
with Chipotle Dipping Sauce



**Chicken Sate Skewers**  
with Mandarin-Orange Dipping Sauce

## Stationary Displays

**Norwegian Smoked Salmon Platter**  
with Chopped Eggs, Red Onions, Capers, Lemon Bits,  
Paprika Crème Fraîche, Mini Blinis, and Toast Points



**Flatbread Selection**  
Pissaladière Bite-Size Tomato and Niçoise Olive Tart  
Serrano Ham and Asiago Cheese Crostini  
Braised Summer Greens on Ciabatta Toast



**King Crab Guacamole**  
with Red and Blue Corn Chips and Black Bean Salsa

---

## outdoor dinner party

*(continued)*

### First Course

**Baby Arugula, Red Endive, and Green Leaf Lettuce**  
with Marinated Beets, Maytag Bleu Cheese,  
Black Olive Ficelle, and Roasted Red-Pepper Vinaigrette



**Sourdough and Seven-Grain Rolls**

### Main Course

**Chargrilled Black Angus Petite Fillet with Bordeaux Wine Sauce  
and Butterflied Gulf Shrimp with Pink Peppercorn Mignonette**  
(a light vinaigrette made with extra virgin olive oil,  
fresh lemon juice, and pink peppercorns)



**Chanterelle Mushrooms**



**Summer Pipérade**

(tomato and green peppers cooked in olive oil)



**Gratin Potatoes**

### Dessert

**Toasted Almond Torte**



**Chocolate Souffle Cake**

with Blackberries, Raspberries, and Kiwi Coulis

