

# SUMMER DINNER MENUS

## BUTLERED APPETIZERS

ROSEMARY FOCACCIA WITH FRESH MOZZARELLA AND GRAPE TOMATOES  
ZUCCHINI MEDALLIONS TOPPED WITH PROSCUITTO, IMPORTED OLIVES  
AND CHEESES  
EGGPLANT RELISH SERVED ON BRUSCHETTA WITH CHIFFONADE OF BASIL

## MENU ONE

MIXED GREENS WITH ROMA TOMATOES, CUCUMBERS, SLICED RED  
ONIONS AND A ROASTED RED PEPPER VINIAGRETTE

MEDALLIONS OF BEEF TENDERLOIN WITH A ROSEMARY MERLOT SAUCE  
&  
PRAWN SAUTEED IN A VERMOUTH SAUCE WITH TOMATOES, CAPERS,  
GARLIC ON A BED OF SPINACH

BOTH SERVED WITH POLENTA TRIANGLES

FRIED TOMATOES

ROASTED CARROTS, ASPARAGUS AND RED PEPPERS

SLICED PEASANT BREADS

ICED TEA AND COFFEE

PEAR AND BERRY SABAYON SERVED IN MARTINI GLASSES

MENU TWO

MIXED GREENS WITH PEARS, BLUEBERRIES, WALNUTS, BLUE CHEESE AND  
A DIJON THYME VINAIGRETTE

MEDALLIONS OF BEEF TENDERLOIN WITH A SHRIMP AND LEMON GRASS  
SAUCE

&

SEARED YELLOW FIN TUNA ON BED OF CITRUS AND ROASTED GARLIC

JASMINE RICE TIMBALES

GRILLED ASPARAGUS SPEARS

TEMPURA VEGETABLE BUNDALES

HARVEST BREADS

ICED TEA AND COFFEE

CHOCOLATE ALMOND TORTA