

CATERING CENTRAL

FUNDRAISER MENU

SALADS

(Choose one salad)

Fresh garden mix salad with baby beets, shaved fennel and herbed goat cheese

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Fresh garden greens with dried cranberries and blue cheese

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Fresh sliced cucumber tartar on crostini with oven roasted tomatoes, fresh goat cheese and balsamic reduction

ENTRÉE

(Choose two entrees)

Poached Atlantic salmon with chardonnay wine, julienne leeks, carrots, garlic and rosemary make this an aromatic light dish

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Slow roast pork loin topped with port wine sauce

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Braised short ribs in rich cabernet sauce

SIDES

(Choose one or two sides)

Thai coconut curry vegetables

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Saffron rice with fresh green peas

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Potato and vegetable gratin

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Roast vegetables with garlic chile de arbol and lemon juice

DESSERTS

Chocolate truffle balls with brandy

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Crème brûlée