



## **Garden Club Luncheon**

Warm Herbed Clafoutis with Fig Jam  
Served with Fresh Passion Fruit Lemonade, Fresh  
Brewed Iced Tea,  
and Sparkling Water with Lime

## **Buffet Luncheon**

Roast Chicken, Parmesan Chards, and  
Melon on Field Greens  
with Proscuitto Crisps  
Smoked Paprika Dressing

Chilled Asparagus  
Basil Aioli

Saffron Rolls  
Creamery Butter

## **Served Dessert**

Lemon Blueberry Cake  
White Chocolate Frosting  
Blueberry Coulis

# ROTARY BOARD OF DIRECTORS DINNER



## **BUFFET DINNER**

Landau's Signature Lacquered Salmon with Blackberry Sage Sauce on the side  
Garlic Mashed Potatoes  
Asparagus with Gremolata  
Fresh Mixed Green Salad with Strawberries and Chevre  
Artisan Bread and Butter

## **DESSERT**

Homemade Snickerdoodle Cookies  
and  
Chocolate Fudge Brownies

# Ladies Holiday Luncheon



Roast Prawns with Two Sauces  
Pancetta Stuffed Mushrooms  
Savory Clafoutis



Butter Lettuce, Avocado and Pink Grapefruit Salad  
with Black Olive Vinaigrette

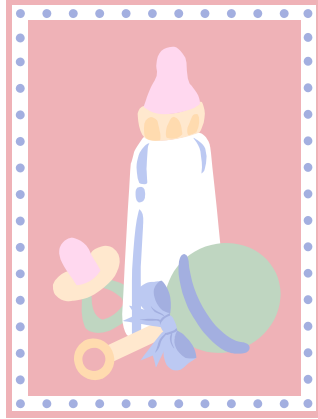


Wild Salmon Fillet Wellington  
Sorrel Sauce  
and  
Pistachio and Lemon Crusted Chicken  
on  
Potato Gratin  
with  
Tarragon Roasted Asparagus



Chocolate Trio

# *Shower for Baby*



## *The Savories*

Individual Chicken Pot Pies

Egg Salad Finger Sandwiches

Leek and Shitake Tartlets

Papaya and Crab Stacks

## *The Sweets*

Little Chocolate Cakes

Lemon and Roast Plum Tarts

Fresh Coconut Mini Cupcakes with Chocolate Ganache

French Meringues – Raspberry and Citrus

Apricot Pistachio Bars

Nana's Shortbread

# Rehearsal Wedding Served Dinner Menu



## Passed Hors D'Oeuvres

Parmesan Cheese Straws

Greek Salad Skewer

Shitake and Leek Tartlet

Gravlax Canapés with Dill Mustard Sauce

Vegetable Crudités Basket with Green Goddess Dip

Wasabi Nuts

## Buffet Dinner

Romaine, Arugula, and Frisée Salad with Grilled Figs and

Proscuitto Crisps with Sherry Vinaigrette

Chicken Marbella

Prawns Balsamico

Athenian Lamb Chops

Grilled Vegetable Platter with Eggplant, Assorted Peppers,

Portobello Mushrooms, Asparagus, Carrots, and Elephant Garlic

with Saffron Aioli

Greek Potatoes

Artisan Bread Baskets

## Dessert

Peach and Raspberry Tartlets with Ganache

# *Rehearsal Dinner Buffet Menu*



## *Passed Hors D'Oeuvres*

*Greek Salad Skewer  
Prawns Diablo with Avocado Crème  
Individual Chilled Gazpacho with Dollop of Dressed Dungeness Crab*

## *Dinner Buffet*

*Lacquered Salmon with Dill Mustard Sauce  
Penn Cove Mussels Marinière  
Chicken Marbella Skewers  
Roast Vegetable Platter with Saffron Aioli  
Heirloom Tomato Salad  
Arugula and Romaine Salad with Shaved Fennel, Orange Slices, Red Onion,  
and Sherry Vinaigrette  
Rolls and Butter*

*Grilled Peaches with Vanilla Ice Cream and Pistachio Streusel  
Italian Wedding Cookie Pyramids*



## *Holiday Brunch*

*Roasted Butternut Squash and Apple Salad  
on Romaine with Dried Cranberries  
Orange Balsamic Vinaigrette*



*Traditional Eggs Benedict  
Homemade Hollandaise*



*Roasted Baby Red Potatoes with Rosemary*



*Asparagus with Citrus Hazelnut Gremolata*



*MJ's Miniature Sticky Buns*

## HEAVY HORS D'OEUVRES MENU



### Passed Hors D'Oeuvres

Savory Clafoutis  
Fig Jam

Crostini with Chevre and Two Spreads  
Green Olive Tapenade  
Roast Beet Relish

### Buffet

Lacquered Salmon Squares  
Bolognese Salsa Verde

Albondigas

Pancetta and Sage Stuffed Mushrooms

Spanish Chicken with Chorizo and Lemon Skewers

Orecchiette with Roast Pumpkin, Spinach and Montrachet

Tray of Autumn Cookies and Bars

# SUMMER STAFF PARTY



## Cocktails and Hors D'Oeuvres

Salad Rolls with Peanut Sauce

Vietnam

Prawns Balsamico

Italy

Crabcakes with Remoulade Sauce

United States of America

Vegetable Crudités with Roast Red Pepper Hummus and Pita Chips

Greece



Mojitos

Brazil

Passionfruit Lemonade

Australia

San Pellegrino and Still Water

International Wines and Beers

Assorted Soft Drinks

## Dinner Buffet

Grilled Orange Ginger Soy St Louis Style Ribs

Japan

Chili Lime Chicken

Mexico

Yang Chow Fried Rice

Peoples Republic of China

Haricots Salad with Cherry Tomatoes, Dijon Vinaigrette

France

Salad of Serrano Ham, Machengo, Melons with Romaine

Smoked Paprika Vinaigrette

Spain



Fresh Raspberry and White Chocolate Ganache Tart

France

Coffee and Tea Service

# *Celebration Luncheon*



## *Around the House...*

*Bowls of Nuts and Savory Pretzels  
Crudités Bouquets*

## *Luncheon Buffet on the Kitchen Island*

*Chicken Ravioli with Baby Arugula, Sun-Dried Tomatoes, and Artichoke  
Hearts  
with Parmesan Alfredo Sauce  
Spring Salad with Strawberries, Almonds, Feta  
Raspberry Vinaigrette  
Asparagus with Basil Aioli  
Rolls and Butter*

## *Dessert Buffet with Coffee and Tea Service*

*Cassata Sicilian Cannolini  
Lemon Bars  
Chocolate Cake  
Berries Balsamico  
Whip Cream*