

A Pisces Birthday Party

February

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Serving 16 guests

Hors d'oeuvres

Imported Cheese and Charcuterie Board

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Seasonal Fruit, Olives, Crackers, Bread

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Assorted Nuts

Dinner

Roasted Shrimp

with Pistachio Jalapeno Pesto

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Jerk Chicken Tenders with Mango Sauce

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Flank Steak

Chimichurri Sauce

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Roasted Potatoes with
Caramelized Onions and Fresh Truffles

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Arugula Salad, Pecans and Goat Cheese with
Balsamic Vinaigrette

Dessert

(Provided by Guests)

Laduree French Macarons

Vosges Assorted Truffles

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Passion Fruit & Almond Cake

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Self-service buffet. Services include shopping, preparing, plattering and chef prep clean-up.

Clients did after event clean-up. ---One chef and one sous chef

~ \$1659.00 (includes 18% gratuity)