

A B I G A I L K I R S C H

AT THE LOADING DOCK

CORPORATE SEATED DINNER SAMPLE MENU

HORS D'OEUVRES

selection of eight passed hors d'oeuvres
(see full hors d'oeuvres menu)

STARTER

GRILLED SHRIMP PALETTE

lemon dijon shrimp on a carpaccio of roasted zucchini
fennel, artichokes, baby bell peppers, hummus, lavash crisp

ARTISANAL BREADS

ENTREE

TOURNEDO OF BEEF PROVENÇAL

in a dijon herb marinade, chianti sauce
spinach basil potato purée, lightly roasted ratatouille vegetables, capers &
olives

DESSERT

LEMON HONEYCOMB

pave of lemon mousse, raspberry gelee, lemon cake & toffee crumble crust
shard of toffee brittle, raspberry sauce

COFFEE & TEA SERVICE