Personal Touch Catering
Fall 2011

Served Plate Dinners

**Land** $29.50 Per Person
Filet of Beef Chasseur with Roasted Cipollini Onions and Barolo Jus, served with Truffle Yukon Mashed Potatoes and Caramelized Winter Vegetables

**Sea** $28.50 Per Person
Pan Roasted Altantic Salmon topped with Coriander Jus on a bed of Black Thai Rice paired with Sesame Glazed Baby Bok Choy and Sweet Carrots

**Air** $21.00 Per Person
French Breast of Chicken topped with Apple Chutney and Brie with a Pinot Noir Jus served with Sweet Potato and Turnip Puree and Braised Endive

**Garden** $19.50 Per Person
Puff Pastry Purse filled with Bulgar Wheat and Roasted Mushroom Ragout served with Celeriac Mash and Truffle Cream

All served plate dinner are accompanied by the following:
Artisan Dinner Rolls and Butter, Iced Tea, Water and Coffee.

**Plated Appetizer:** Wild Mushroom Bisque En Croute

**Choice of Salad:** Fennel Brulee with Heirloom Tomato Salad or Warm Crispy Mozzarella, Baby Greens and Roasted Beets on a Caramelized Butternut Squash Puree

**Choice of Dessert:** Big Apple Pie, Chocolate Molten Cake or Seasonal Berry Tart

*All Items Will Incur a 19% Service Charge and 5% Sales Tax. All Items Can Be Customized To Meet Your Needs and Budget. All Items Are Served on China.*
Buffet Dinners

Harvest Bounty Buffet
Wild Mushroom Soup
Shaved Fennel Salad with bitter greens, Oven Roasted Peppers and Crispy Sun chokes
Pan-fried boursin stuffed Chicken, Baby Bulb Onions and Herb Jus
Braised short ribs with brunoise roots demi
Grilled Seafood sausage with comfit fennel and peppers
Colored Root Vegetable Fricassee
Creamy celery mash
Assorted bite size and individual dessert collection from chef pantry
Price per Person $39.00

Turning Leaves Buffet
Loaded baked potato soup
Poached apple and Blue Cheese Salad
Poached apple, Blue Cheese and Toasted walnut with house blend salad and raspberry vinaigrette
Chicken cacciatore
Creole style seafood grits
Mushroom Gnocchi with parmesan cream
Roasted colored roots vegetables.
Chefs selection of exclusive bite size and individual dessert
Price per Person $21.75

All buffet dinners are accompanied by the following: Artisan Dinner Rolls and Butter, Iced Tea, Water and Coffee.

Fall Reception

Butler Passed
Tuna tarter served in a waffle cone
Wild mushroom ragout on crostini
Mascarpone Onion Mini quiche
Lemongrass chicken satay with peanut sauce
Beef empanadas with spicy mango relish

Taste of Fall Displays
Chefs selection of assorted cheese
Individual Roasted curried cauliflower salad
Roots vegetable terrine
Two-tone fish pate

Price Per Person $18.50

Add an Action Station
$4.50 additional per person
Shrimp and Grits
Sautéed Shrimp with Garlic, Southern Grits, Chives, Bacon, Cheddar and Pepper Jack Cheese, scallions.