



Catering Menu

Appetizer Trio

Smoked Salmon on Cucumber Plates
Cucumber rounds with cream cheese, smoked salmon
Garnished with Caramelized Red Onion, and Italian Capers

Egg's on Egg's

Devilled Eggs, Garnished with Caviar and Sour Cream
Wild Mushroom Turnovers
Garnished with a Fresh Dill Crème Fraiche

Soup

Traditional Bouillabaisse
Shrimp Broth with Saffron, Fresh Vegetables, and an array of Fresh Shellfish
Garnished with Home Made Croutons

Salad

Mixed Micro Organic Greens
Served in a light European Vinaigrette and Seasonal Vegetables

Main Course

Chicken Wellington
Lightly Herb dust Chicken Breasts Pan Seared
Topped with Wilted Organic Spinach, and Wild Mushrooms
Accompanied with a New World Thyme Hollandaise Sauce, Red Wine Demi-
Glaze, and Gorgonzola

Dessert

McEcker's Triple Layer Mousse
White Chocolate, Dark Chocolate, and Raspberry Mousse piled high in between Maple
and Pecan Phyllo Pastry Sheets.

Served with a Chantilly Cream, and Fresh Fruit