Jenni and Joel
French Riviera

Antipasto Platter
calabrese salami, prosciutto, fresh provolone, mozzarella, marinated artichoke hearts, olives, french green beans & roasted marinated peppers

Arugula, Caramelized Onion Tartlets
served with chèvre and topped with a shallot roasted tomato and micro greens

French Olive Tapenade Crostini
topped with pecorino cheese

Risotto Bites
with sautéed wild mushrooms, topped with parmesan reggiano

Mixed Organic Field Greens
with pomegranate jewels, spiced pecans, Mt. Vikos feta, red onion and a fig balsamic vinaigrette

Beef Bourguignon
served over whipped potatoes and seasonal vegetables

Sole Dore
served with beurre blanc, parmesan risotto and french green beans

Ratatouille Stuffed Portobello Mushroom with Parmesan Reggiano
served with herbed risotto with french green beans tossed with shallots and olive oil

Artisan Breads and Butter
Macaroon Bar
pistachio, sangria and Belgian chocolate

Chocolate Torte
with fresh raspberry coulis