

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