



# formal dinner party menu

~ 3, 4, or 5 courses plated & served, with complete clean-up, for 2 to 20 guest ~

All menu selections must be the same per person for each appetizer, salad, soup, vegetable, side, and dessert. There may be 2 different entrees chosen for 4 or more guest.

\*Inquire about our **“Multiple Booking Discount”** when booking 3 or more meals.

## Appetizers (one course)

- Shrimp Cocktail
- Stuffed Portobello Mushroom Wedges
- Cajun BBQ'd Shrimp (mild or spicy)
- Spinach Artichoke Dip with Toasted Baguette Slices
- Brie and Cherry Pastry Cups
- Smoked Salmon Spread with Crackers

## Salads (one course)

- Caesar Salad with Caesar Dressing
- Spinach Salad with Feta, Fruit, and Toasted Walnuts
- Mixed Greens with Cherry Tomatoes, Purple Onion, & Cucumber
- Garden Salad with Spinach, Romaine, Purple Onion, Carrots, Tomatoes, and Cucumbers

### Homemade Dressings:

- Ranch, Honey Mustard, Orange Curry, Herbed Vinaigrette, Honey Poppy Seed, Pomegranate Balsamic

## Soups (one course)

- Cheddar Baked Potato
- Chicken and Sausage Gumbo over Rice
- French Onion with Melted Swiss
- Shrimp Gazpacho (cold soup)
- Bacon Sweet Pea
- Tomato Basil

## Desserts (one course)

- Bananas Foster a la mode
- Chocolate Lava Cake a la mode
- New Orleans Bread Pudding with Butter Rum Sauce
- Mocha (or) Mint Chocolate Mousse with Whipped Topping
- Chocolate Covered Strawberries (seasonal)



Feel free to be present during meal preparation or arrive just in time to have dinner served.

## Add On - Chocolate Fondue

**\$30 extra per couple**

(up to 10 guest maximum; for our 3, 4, or 5 course formal dinners)

### Includes 3 Dipping Desserts:

- bananas & strawberries
- apple slices
- pound cake (or) cheesecake
- brownie
- marshmallows (or) pretzels

### Includes 1 Add In:

- peanut butter
- java (or) mint
- chopped walnuts
- caramel
- coconut

## Entrees (one course, includes 1 vegetable & 1 side)

### BEEF ENTREES

- Blue Cheese Encrusted Filet (5oz.) with Red Wine Sauce
- Roast Beef Wellington in Puff Pastry with Horseradish Sauce
- Steak Diane (8 oz. sirloin steak)

### PORK ENTREES

- Stuffed Pork Chops with Spinach & Apricots in a Brandy Glaze
- Italian Breaded Pork Chops
- Pork Loin Chops with Brandy Cream Sauce

### CHICKEN ENTREES

- Chicken with Artichokes & Mushrooms in a Sherry Sauce
- Cornish Hens with a Blackberry Balsamic Glaze
- Chicken & Pasta in Sun-Dried Tomatoes & Cream (pasta=side)

### SEAFOOD ENTREES

- Shrimp or Crawfish (seasonal) Etouffee over Rice (rice=side)
- Mediterranean Tilapia (*garlic, feta, tomatoes, and black olives*)
- Salmon Piccata (white wine caper sauce)

### VEGETARIAN ENTREES

- Spinach Stuffed Lasagna Ruffles
- Eggplant w/ Picante Tomato Sauce & Angel Hair (pasta=side)
- Portabella Stuffed Mushrooms with Spinach & Artichokes

*(Larger cuts of steak or lobster tails available at market price.)*

## Vegetables

- Baked Asparagus Parmesan
- Asparagus with Hollandaise Sauce
- Boursin Creamed Spinach
- Tri-Vegetable Medley
- Greek Style Zucchini
- Italian Green Beans
- Green Bean Bundles Wrapped in Bacon
- Roasted Carrots
- Buttered Broccoli

## Sides

- Wild Rice (or) Rice Pilaf
- Herbed Couscous
- Roasted Herb Potatoes
- Garlic Mashed Potatoes
- Loaded Baked Potatoes
- Baked Sweet Potatoes w/ Butter & Brown Sugar
- Italian Angel Hair Pasta w/ Parmesan Cheese

(All Dinners include Fresh Rolls with Butter Pats.)

**Fruitful Vintage does not provide beverages or tableware. We will use the tableware available in your kitchen.**

Custom menus are available upon request.

(Booking Based on Availability & First Booked Basis)



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