

fondue party menu.....

4 courses plated & served, with complete clean-up, for 2 to 6 guest.

All menu selections must be the same per person for each course.



<p><u>Includes 1 Salad:</u></p> <p>Lettuce Leaf Bowl (mixed greens, red cabbage, scallions, mandarin oranges, & toasted almonds) <i>with asian dressing</i></p> <p>Strawberry Feta Salad (fresh spinach, strawberries, feta, purple onion, & toasted walnuts) <i>with white balsamic vinaigrette</i></p> <p>Garden Salad (romaine, tomatoes, cucumbers, carrots, & crumbled bacon) <i>with orange curry dressing</i></p>	<p><u>Includes 1 Cooking Style:</u></p> <p>Mojo (Caribbean) (orange juice, lime juice, onion, celery, carrot, garlic, and cilantro)</p> <p>Coq au Vin (French) (\$5 extra) (burgundy wine, mushrooms, scallions, onions, garlic, celery, and carrot)</p> <p>New Orleans (Creole) (orange juice, lime juice, onion, celery, carrot, garlic, cilantro, and blackened seasoning)</p> <p>Luuu (Hawaiian) (chicken broth, pineapple juice, soy sauce, ginger, and garlic)</p>	<p><u>Includes 3 Entrée Choices:</u></p> <ul style="list-style-type: none"> •chicken •pork •shrimp •salmon •filet (\$5 extra per couple) <p><u>3 sides included with entree:</u> Potatoes, Mushrooms, & Broccoli</p> <p><u>Includes 3 Dipping Sauces:</u></p> <ul style="list-style-type: none"> •ginger soy sauce •garden herb aioli •island sauce •chipotle mayonnaise •roasted red pepper sauce •horseradish cream sauce 	<p><u>Milk Chocolate Fondue (or)</u> <i>with one "Add In" from below:</i></p> <ul style="list-style-type: none"> •peanut butter •java (coffee) •chopped walnuts •caramel •coconut •mint <p><u>Includes 3 Dipping Desserts:</u></p> <ul style="list-style-type: none"> •bananas & strawberries •apple slices •pound cake (or) cheesecake •brownie •marshmallows •pretzels
--	---	---	--

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

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



(Booking Based on Availability & First Booked Basis)

865-774-0251 • www.fruitfulvintagechef.com • otasteandsee@aol.com