

Otello's Four Course Menu Suggestions

Menu # 1

Assorted Rolls with Butter
Truffle Forest Mushroom Soup
Baby Greens with Spiced Pecans, Raspberries, Red Onion and Blue Cheese Hazelnut
Crusted Pork Tenderloin Medallions with Calvados Sauce
Medley of Fresh Seasonal Vegetables in Garlic Butter
Roasted Garlic Mashed Potatoes
Apple Strudel with a Cinnamon Sauce
Coffee and Tea

Menu # 2

Assorted Rolls with Butter
Butternut Squash and Apple Soup
Baby Spinach Leaves with Goat's Cheese and Pine nuts
Grilled Chicken Breast Supreme with Basil Cream
Medley of Fresh Seasonal Vegetables in Garlic Butter
Herb Roasted Mini Red Potatoes
Tuxedo White and Dark Chocolate Mousse Cake
Coffee and Tea

Menu # 3

Assorted Rolls with Butter
Yukon Gold & Roasted Onion Soup with Truffle Oil
Baby Greens with Balsamic Vinaigrette
Slow Roasted Prime Rib of Beef with Roasted Pan Juices
Yorkshire Pudding
Medley of Fresh Seasonal Vegetables in Garlic Butter
Gratin Potato Stack
Fresh Fruit plate with Chocolate Dipped Strawberries
Coffee and Tea

Menu # 4

Assorted Rolls with Butter
Lobster Bisque with Chive Foam

*Baby Greens with Raspberry Vinaigrette
Honey Soya Glazed Filet of Salmon with Vodka-Wasabi Cream
Medley of Fresh Seasonal Vegetables in Garlic Butter
Wild Mushroom Risotto
Chocolate Mousse garnished with Berries, Whipped Cream & a Belgian Biscuit
Coffee and Tea*

Menu # 5

*Assorted Rolls with Butter
Gnocchi with Asparagus in a Parmesan Cream Sauce
Caprese Salad
Chicken Supreme stuffed with Proscuitto and Asiago Cheese
Orange and Ginger Glazed Carrots
Pommery Mustard Mashed Potato
Tiramisu with Kahlua Sauce
Coffee and Tea*

Menu # 6

*Assorted Rolls with Butter
Antipasto Platter
Caesar Salad
Boneless Chicken Breast Stuffed with Ricotta, Asparagus and Red Pepper
Medley of Fresh Seasonal Vegetables
Rigatoni with Tomato and Fresh Basil
Lemon Ice with Strawberry Coulis served with Fresh Fruit
Coffee and Tea*

Menu #7

*Assorted Rolls with Butter
Proscuitto and Melon
Winter Greens with Black Olive Vinaigrette Goat's Cheese
Veal Medallions in Port Wine Sauce
Forest Mushroom Ragout & Grilled Tomato
Gratin Potato Stack
Lemon Cream Cake with Raspberry Coulis
Coffee and Tea*