

OTELLO'S THREE COURSE MENU SUGGESTIONS

Menu # 1

Assorted Rolls with Butter
Baby Greens with Tomato Balsamic Vinaigrette
Grilled Chicken Breast with a Lemon Chive Cream Sauce
Medley of Fresh Seasonal Vegetables
Herb Roasted Potatoes
Tuxedo White and Dark Chocolate Mousse Cake
Coffee and Tea

Menu # 2

Assorted Rolls with Butter
Butternut Squash and Apple Soup
Slow Roasted Prime Rib of Beef with Roasted Pan Juices
Yorkshire Pudding
Gratin Potato Stack
Medley of Fresh Seasonal Vegetables
Chocolate Mousse garnished with a fanned Strawberry and a Belgian
Biscuit
Coffee and Tea

Menu # 3

Assorted Rolls with Butter
Cesar Salad
Grilled New York Strip Loin with a Peppercorn Jus
Medley of Seasonal Vegetables
Roasted Garlic and Rosemary Mashed Potatoes
Lemon Cream Cake with Raspberry Coulis
Coffee and Tea

Menu # 4

Assorted Rolls with Butter
Spinach Salad with Red Onion and Mandarin Oranges in a Citrus
Vinaigrette
Stuffed Pork Loin
Baked Potato with Sour Cream and Bacon
Medley of Fresh Seasonal Vegetables
Apple Strudel with a Cinnamon Sauce
Coffee and Tea

Menu # 5

Assorted Rolls with Butter
Carrot and Ginger Soup
Soy Glazed Filet of Salmon and Hong Kong Style BBQ Chicken
Lemon Infused Rice Pilaf
Fresh Seasonal Vegetables
Orange Tapioca with Whipped Cream and Berries
Coffee and Tea

Menu # 6

Assorted Rolls with Butter
Mixed Field Greens with Cucumbers and Tomato served with Balsamic
Vinaigrette
Cornish Hen with a Madeira Jus
Medley of Fresh Seasonal Vegetables
Crepes stuffed with Fresh Fruit served with Orange Creme Anglais
Coffee and Tea

Menu # 7

Assorted Rolls with Butter
Caprese Salad (Sliced Tomatoes and Bocconcini Cheese in Basil Vinaigrette)
Chicken Breast stuffed with Asparagus and Asiago Cheese
Medley of Fresh Vegetables
Vegetable Rice Pilaf
Tiramisu with Kahlua Sauce
Coffee and Tea

Menu # 8

Assorted Rolls with Butter

Antipasto Platter to tables

Chicken Breast Stuffed with Ricotta, Spinach and Red Pepper

Wild Mushroom Risotto

Roasted Vegetables

Strawberry Shortcake

Coffee and Tea