

# MY SISTER & I

FULL SERVICE CATERING

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## Sit Down Dinner Menus

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### *Hors d'oeuvres*

Warm Marinated Olives & Spiced Nuts  
Potato & Celery Root Pancakes with Smoked Trout  
Endive Spears with Gorgonzola & Sugared Pecans  
Corn and Red Pepper Blinis with Smoked Salmon & Dill Cream  
Crostitini of Marinated Tomatoes, Chevre & Basil  
Tuna Tartare on Wonton Crisps  
Barbeque Chicken and Smoked Gouda Pizzettas

### *First Courses*

Classic Caesar with House made Croutons & Fresh Parmesan  
Ruby Salad with Radicchio, Red Oak Leaf Lettuces, Roasted Beets,  
Toasted Walnuts, Goat Cheese & Tarragon Vinaigrette  
Arugula Salad with Figs, Feta, Toasted Walnuts and Cranberry - Pomegranate Vinaigrette  
Grilled Vegetable Towers with Broken Tomato Vinaigrette  
Polenta with Portobello Mushroom Cap and Balsamic Au Jus

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*served with rustic artisan rolls*

### *Main Courses*

Ginger-Pepper Roasted Salmon  
on a Bed of Celery Root and Potato Puree' - Sauce Zinfandel  
  
Pan Roasted Halibut and Grilled Corn & Fava Beans  
with "Broken" Tomato Vinaigrette  
  
Stuffed Beef Tenderloin with Caramelized Onions, Roasted Peppers, Shiitake Mushrooms  
served with a Pommery Mustard Sauce

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ESTD  1988

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*Main Courses (cont.)*

Rosemary and Garlic Crusted Rack of Lamb with Madeira Sauce  
Creamy Mashed Potatoes – Asparagus

Pommery Crusted Chicken  
Asparagus Risotto with Shiitake Mushrooms  
Dijon Laced Au Jus

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Ginger Pear Tatin with Fresh Cream  
Apple Raisin Spice Cake with Caramel Sauce  
Cheesecake with Blueberry Sauce  
Individual Coconut Cakes with Dark Chocolate Drizzle  
Panna Cotta with Fresh Berries of the Season