

JOSETTE'S FINE CATERING

SAMPLE DINNER MENU

Beginnings:

- 1. Pan seared fresh tuna with banana lime salsa and capers.*
- 2. Spring mix of salad greens tossed with fresh pears, Gorgonzola cheese, walnuts and balsamic vinaigrette.*

Dinner:

- 1. Grilled tenderloin of beef: This is encrusted in fresh herbs de Provence, garlic, and served with a shiitake mushroom cognac sauce.*
- 2. Roasted garlic sweet potatoes*
- 3. Sugar snap peas and baby carrots with toasted sesame seeds.*

Desert:

- 1. Chocolate pecan mousse tart or lemon pistachio tart, and freshly brewed hazelnut coffee.*

The dinner is served with an assortment of breads and rolls.