

A LITTLE CHRISTMAS CHEER

SATURDAY DECEMBER 11TH, 2004

APERITIFS

(AN OPENER TO THE APPETITE)

- *Chicken breast meat with sweet corn & roasted red pepper dip -*
- *Philly cheese (lite) stuffed baby celery stalks with fresh ground black pepper -*
- *Fresh baby carrots with ranch dip -*

HORS D'OEUVRES

(SOMETHING UNUSUAL OR EXTRAORDINARY SERVED AT THE BEGINNING OF A MEAL)

- *Italian dry Genoa salame stuffed grilled button mushrooms with Worcestershire sauce & grated aged pecorino Romano cheese -*
- *Honey Dijon marinated loin of pork with carroway seed -*
- *Smoked chicken & apple sausage bites with a cilantro lime dip sauce -*
- *Cranberry stuffed baked Brie coquettes -*
- *Porcini mushroom stuffed baked Brie coquettes -*

AMUSE BOUCHE

(LITTLE BITES THAT DELIGHT BEFORE THE MEAL)

- *Spanish Serrano ham, Italian taleggio cheese roll ups accompanied by (milk soaked) anchovy stuffed imported Spanish green olives -*
- *Bruschetta consisting of oven baked Panetini & Spanish urgelia cheese -*
- *Slow cooked Aussie style meatballs with Texas smoked hickory BBQ sauce -*

HANDMADE GOURMET PIZZA

(COME GET SOME Y'ALL)

- *Chicken, white asparagus and fresh basil -*
- *Genoa salame and red onion -*
- *Australian seafood mix with herb chicken sauce -*
- *Halibut Marguerite -*
- *Smoked ham and fresh pineapple -*

DESSERT

(A PALATE CLEANSING DECADENT ENDING TO A MEAL)

- *Amoretto flambé Panettone with piping hot homemade banana custard -*
- *Angel-food cake trifle containing fresh mango, pineapple, kiwifruit with aged rum & cream -*