

AMBROSIA PERSONAL CHEF SERVICE

Fall Dinner Party Menu

APPETIZERS

Smoked Salmon Crostini w/ Crème Fraiche & Caviar
Fig & Goat Cheese Crostini
Antipasto Platter
Vegetable Crudités Platter w/ Garlic-Lemon Hummus Dip
Pumpkin Tacos
Gorgonzola, Spinach & Artichoke Dip
w/ Warm French bread

SALADS

Harvest Spinach Salad w/ Feta, Cranberries, &
Candied Walnuts
Romaine Hearts w/ a Lemon Cesar Dressing
Apple Fennel Salad w/ Pecans
Autumn Salad w/ Pomegranate Vinaigrette

SOUPS

Leek and Potato Soup w/ Fresh Rosemary
Curried Sweet-Potato & Butternut Squash Soup
Chicken Tortilla Soup
Crab & Corn Bisque Soup
Apple-Pumpkin Soup

ENTREES

Grilled Caribbean Chicken w/ Lime, Orange Zest & Garlic
Honey-Soy Grilled Salmon w/ Edamame
Roasted Chicken w/ Lemon, Rosemary & Garlic
Lemon Grass & Citrus Poached Salmon

Chicken Teriyaki Tenders
Grilled Salmon w/ Papaya- Citrus Slaw
Grilled Chicken w/ Arugula Pesto
Salmon Cakes w/ Chipotle- Aioli
Lemon- Thyme Grilled Chicken
Mustard Crusted Wild Salmon

VEGETABLES

Steamed Green Beans w/ Toasted Almonds
Roasted Beets w/ Orange Citrus
Grilled Asparagus
Orange Glazed Baby Carrots w/ Honey
Rainbow Chard w/ Pumpkin Seeds
Steamed Seasonal Vegetable Medley

SIDE DISHES

Red Roasted Potatoes w/ Garlic and Rosemary
Wild Rice Medley w/ Cranberries and Butternut Squash
Orzo w/ Sun-dried Tomatoes and Basil
Quinoa w/ Leeks & Shitake Mushrooms
Roasted Sweet Potatoes w/ Balsamic Vinegar

LIGHT DESSERTS

Pears and Fresh Figs Drizzled w/ Port Wine Sabayon
Tropical or Berry Fruit Salad w/ Lemon- Lime Citrus Juice
*(*Pineapple, Mango, Cantaloupe, Kiwi or Selection of Berries)*
Mixed Berries Drizzled with Crème Fraiche