

gourmetgatherings
cookingparties

menucollection
spring2006

Farmer's Market

Hors d'oeuvres

Spice-Crusted Salmon Skewers with Citrus Dipping Sauce
Canapés of Black Olive and Orange Tapenade

First Course

Spinach and Mushroom Ravioli in a Light Cream Sauce

Main Course

Chicken Under a Brick with Lemon, Garlic & Herbs
Cherry Tomato and Parmesan Strata

Dessert

Coconut Cake with Strawberry-Ginger Compote

Destino Latino

Hors d'oeuvres

Shrimp Quesadillas with Fresh Tomatillo Salsa

Fresh Guacamole on Seeded Tortilla Points

First Course

Hearts of Romaine with Warm Queso Fresco, Avocado and Roasted Red Onions

Main Course

Cinnamon and Coriander-Spiced Pork Tenderloin with Pumpkin Seed Salsa

Creamy Polenta with Roasted Poblanos

Dessert

Mexican Chocolate Bread Pudding with Kahlúa Caramel Sauce

Delicious Delights

Hors d'oeuvres

Red Bell Pepper and Walnut Dip with Pomegranate Molasses

Prosciutto and Gruyere Puff Pastry Spirals

First Course

Mussels in Tomato and Herb Broth over Crusty Bread

Main Course

Grilled Skirt Steak with Tomato Chutney

Couscous with Preserved Lemons and Parsley

Dessert

Scharffen Berger Chocolate Soufflé Cakes with Raspberry Coulis