



"The No Worry Caterer"™

Surf & Turf Table Service Dinner Menu

Appetizers

Beef Flank Steak in Chili-Garlic Mojo

on red potato halves with cilantro spiced goat cheese

Moroccan Hummus and Curried Chip Feast**

with tahini & fresh cucumber for dipping

Tequila-Mango Prawn Shooters

*snazzy shot filled tequila infused mango,
tender shrimp and crunchy jicama*

Ahi Tuna Wonton Flats

*seared and sliced sushi grade tuna
with diced cucumber and mango, wasabi-avocado puree*

First Course

Vintner's Garden Salad*

*organic baby greens with red grapes, glazed walnuts,
gorgonzola and blackberry-zinfandel vinaigrette*

Rustic Hearth Breads with European Butter

Entrée Duet

Gorgonzola Crusted Beef Tenderloin with Cabernet Reduction

and

Porcini Crusted Halibut Filet

dusted with an earthy spice, sauteed in olive oil, with golden pepper couli

horseradish mashers & grilled seasonal vegetables

Small Bites Dessert

*fresh strawberries with milk & dark chocolate fondue,
cheesecake bites with mixed fresh berries*



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Thanksgiving Free Trade Coffee Service

Gluten Free, Vegan and Dairy Free items are Happily Arranged

* indicates Vegetarian Friendly - however any item may be adapted for special dietary needs