

bethSOGAARD 
"The No Worry Caterer"™

Vintner's Table Service Dinner Menu

Amuse Bouche

Ginger-Blood Orange Gravlox and golden beet chevre in a wonton cone
(some prepared sans salmon for our vegetarian friends)

Preset Appetizers

Hummus with Flatbread Crisps, Harissa and Lemon Olive Oil
Cracked Fennel Olives Mix - Rosemary White Cheddar Savory Shortbreads

First Course

Duck Confit & Roasted Pear Galette

wine poached grapes, maytag blue, lamb's lettuce

Syrah Braised Beef Short Rib

horseradish buttermilk potatoes
gilded onion filled with herb roasted root vegetable "hash"
caramelized shallot jus

or

"Lasagna" of Potatoes, Forest Mushrooms & Swiss Chard

italian truffle cheese, cream poached garlic
roasted pepper-fennel conserve

Dessert & Coffee Stations

Mini Red Velvet Cakes ~ Raspberry Mousse and Valrhona Chocolate Tarts
Strawberry Cheesecake Bon Bons ~ Flame Toasted Dark Chocolate Smores

Specialty Coffee Bar

Dark Roast and Kona Coffees with assorted condiments and syrups



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Gluten Free, Vegan and Dairy Free items are Happily Arranged

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