



*Executive Group of Houston
Saturday, January 30, 2010
Estimated 29 People
7:00 PM*

First Course

*Organic Farmer's Mixed Greens, Cherry Tomatoes,
Spiced Pecans, in our Balsamic Vinaigrette*

or

*Caesar Salad, Hearts of Romaine, Cherry Tomatoes,
Shaved Parmesan Reggiano and Eggplant Croutons*

Entrée

*Pan Seared Chilean Sea Bass, Creamed Leek and Shrimp Orzo Pasta,
Tomato-Mango Confit with Saffron Essence*

or

*Pan Roasted Breast of Chicken, Mozzarella Eggplant Lasagna,
Basil Pesto and Balsamic Glaze*

or

*Herb Roasted Filet Mignon,
Potato, Leek and Brie Stuffed Cabbage Wrapped in Bacon,
Portobello Chutney with Bordelaise Sauce*

Dessert

Granny Smith Apple "Tarte Fine"

or

*Bittersweet Chocolate Fondant, Crème Anglaise,
Vanilla Bean Ice Cream*

*\$50.00 per person
Inclusive of Non Alcoholic Beverage
Tax Additional
Cash Bar Available*

Staff

3 Waiters at \$200 Each