

Guest Count: 16

Staff:
3 Chefs, 3 Servers

-Featuring-

Fire & Ice
Welcome

5 Course Dinner

Formal Birthday Dinner

Fire & Ice Welcome

A silver urn with hot spiced pomegranate spiked with Citron Vodka served in white demitasse cups and chilled spiced cranberry topped with Prosecco and served in champagne flutes

Butlered Hors d' oeuvres

LON LANE'S INSPIRED OCCASIONS SIGNATURE HOT ONION PUFFS

SUGAR & SPIICE SHRIMP

CASIS POACHED FIGS WITH SMOKED GOATCHEESE & WRAPPED IN BACON

Dinner Service

Amuse

WILD PHEASANT TERRINE WITH PICKLED WALNUTS

Soup

PISTACHIO SOUP WITH SAFFRON

A velvety smooth soup featuring roasted pistachios, saffron, cumin, shallots, ginger, leek, chicken stock, lemon and orange juices. Garnished crème fraiche and roasted pistachios

Salad

BOSTON BIBB LETTUCE SALAD WITH FRESH BLACKBERRIES

With sauteed goat cheese medallions, roasted pepitas, fried shallot rings and dressed with a light Framboise and white balsamic vinaigrette

Entrée

CLASSIC DOVER SOLE MEUNIERE

SWEET PEA RISOTTO

PAN SEARED BRUSSELS SPROUTS WITH MUSHROOM & GRAPE TOMATIOS

GOURMET IBIS BREAD BASKET

Dessert

ORANGE CHIFFON BIRTHDAY CAKE