

LEADERSHIP MENDOCINO 2011

MAY 20

HORS D OEUVRES

ARTISAN CHEESE AND SALUMI WITH BREADS

PROFITEROLES FILLED WITH ASPARAGUS AND CHEDDAR

SEARED BEEF AND PT. REYES BLEU CHEESE ON CRUSTINI

PHILO CUPS FILLED WITH SAUSAGE AND PEPPERS

BUFFET

MIXED GREENS WITH APPLES, FETA CHEESE, CANDIED PECANS, RASPBERRY  
VINAIGRETTE

ROASTED FINGERLING POTATOES WITH GARLIC AND HERBS

ROASTED NY STRIP LOIN WITH CABERNET REDUCTION

SMOKED CHICKEN PASTA

ROASTED PORTOBELLO MUSHROOMS STUFFED WITH QUINOA, SCALLIONS, AND  
AGED CHEDDAR (VEGAN/VEGETARIAN OPTION)

CHOCOLATE ALMOND CAKE WITH BERRIES AND BERRY PUREE

CINNAMON POUND CAKE WITH ROASTED PEARS AND BOURBON SAUCE

COFFEE