

ESTERO HIGH CULINARY

Monday, December 19, 2016

6:00 pm Hors D'oeuvres and Silent Auction Table

7:00 pm Dinner

PRESENTS:

“An Evening Under the Shadow Wood”

Hors d'oeuvres

Assorted Dumplings, Tempura Shrimp, Antipasto Skewers

Asparagus in Filo with Asiago Cheese

Brie Cheese in a Filo with Raspberry

Salad

Signature Salad

Mixed Greens, Candied Pecans, Dry Cranberries, Tomatoes, Cucumbers,

Curled Carrots, and Red Onions, Finished with Bleu Cheese

Balsamic Vinaigrette and Ranch Dressings on the Table

Entrée

Statler Chicken Breast

Pan Seared with a Wild Mushroom Velouté,

Potato Gratin, Green Bean and Baby Carrot Bundles

Dessert

Homemade Truffles

with Accompanied Fruit Coulis

Fresh Brewed Coffee and Tea Service

\$50 per person

Complimentary Valet available for the Evening & Cash Bar Available

Chef Educator Jeremy M. Jasper & Executive Chef Richard Crisanti, CEC, CCA, ACE