

ESTERO HIGH CULINARY

Monday, December 18, 2017
6:00 pm Hors D'oeuvres and Silent Auction
7:15 pm Dinner

"An Evening Under the Shadow Wood"

Hors d'oeuvres

*Peking Duck Roll, Sesame Chicken Tenders,
Candied Apple Pork Belly, Crab Rangoons,
Brie Cheese in Phyllo Dough w/ Raspberry*

Salad

Signature Salad

*Mixed Greens, Candied Pecans, Dried Cranberries, Tomatoes,
Cucumbers, Curled Carrots and Red Onion, Finished with Bleu
Cheese, Balsamic Vinaigrette and Ranch Dressings*

Entrée

Statler Chicken Breast

*Pan Seared with a Wild Mushroom Demi,
Potato Gratin and Asparagus Bundles*

Dessert

*Chocolate Peanut Butter Pretzel
Lemon Blueberry Mousse
Strawberry Shortcake
Fresh Brewed Coffee and Tea Service*

\$75 per person

*Complimentary Valet
Cash Bar Available*

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