

Four Course Dinner - Platinum

Minimum 25 guests

\$47.95/guest

Freshly brewed Colombian coffee and assortment of teas included

Starter

Five mushroom vol-au-vent with a red wine demi-glaze

Palate Cleanser

Gran marnier sorbet

Entrée

Tournedos Eclipse

Two 4-ounce medallions of beef tenderloin char-grilled to your desires, topped with roasted garlic jus and béarnaise sauce beside a bed of chateau potatoes and butter glazed bouquetiere of vegetables

Four Course Dinner - Gold

Minimum 25 guests

\$43.95/guest

Freshly brewed Colombian coffee and assortment of teas included

Starter

Deep-fried camembert with blackberry compote and crème fraîche hearts

Palate Cleanser

Champagne sorbet

Entrée

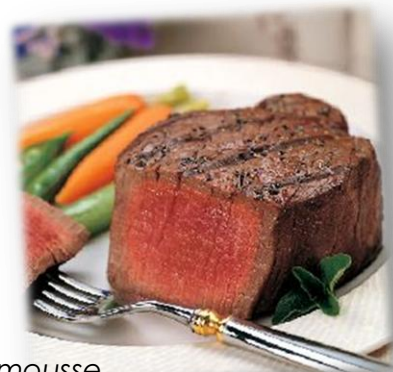
Filet mignon

Served with duchess potatoes and baby vegetables

Dessert

Chocolate marquis

Belgium chocolate basket filled with white chocolate mousse surrounded by crème anglaise and raspberry coulis



Four Course Dinner - Silver

Minimum 25 guests

\$42.95/guest

Freshly brewed Colombian coffee and assortment of teas included

Starter

Shrimp cocktail with brandy dipping sauce

Palate Cleanser

White wine sorbet

Entrée

Potato crusted salmon

Served with char-grilled polenta, artichoke hearts and fresh asparagus

Dessert

Crème caramel with Chantilly cream and toasted almonds



Four Course Dinner - Bronze

Minimum 25 guests

\$39.95/guest

Freshly brewed Colombian coffee and assortment of teas included

Starter

Raspberry crab caesar with herb-roasted croutons

Tossed crisp romaine lettuce, fresh Louisiana blue crab, cucumber girdle, in-house herb crusted croutons tossed with Chef's own raspberry caesar dressing

Palate Cleanser

Cabernet Sauvignon granite

Entrée

Pecan crusted chicken breast in a mustard cream sauce

Lying beneath, mushroom risotto and marinated grilled vegetables

Dessert

Chocolate gianduja

Triple Belgium chocolate hazelnut gateau nested by a trio of coulis and a quenelle of mascarpone cheese