

Spring and Summer cocktail party

BUTLERED APPETIZERS:

asparagus spears wrapped in prosciutto
edible won ton spoons with asian chicken bite
endive petal with gorgonzola and dried cherries

APPETIZER STATIONS:

vertical vegetable display on wheat grass with roasted shallot and red pepper dips
seasonal fruit display with citrus chantilly dip
brie baked in puff pastry with apricot amaretto sauce

CHEF CARVING STATION:

grilled leg of lamb with prickly pear sauce
sliced onto corn muffins
apple smoked turkey breast with mango salsa
sliced onto cranberry baguettes



ON KILTIE LANE

2640 West Kiltie Lane • Flagstaff, AZ 86001 • 928-774-8583 (phone) • 928-774-4491 (fax)

Seated Platter

Family Style

A series of platters
brought to guest tables

FIRST COURSE: PRESET

grilled vegetables splashed with extra virgin olive oil
country style marinated olives and peppers

SALAD COURSE

spinach salad with glazed pecans and strawberry vinaigrette
demi loaves of honey whole grain bread with butter

ENTRÉE COURSE

roast pork loin with three-citrus glaze
chicken breast with fresh herbs and chardonnay sauce
lavender roasted fingerling potatoes
vegetable sauté of carrots, sugar snap peas, red pepper, and asparagus

DESSERT:

dense chocolate torte with raspberry coulis and whole raspberries



ON KILTIE LANE

2640 West Kiltie Lane • Flagstaff, AZ 86001 • 928-774-8583 (phone) • 928-774-4491 (fax)

Any *Season Buffet*

Salad of baby lettuce with teardrop tomatoes and balsamic vinaigrette

Brown and wild rice salad with tiny peas and pecans, lemony dressing

Selection of Hearth Baked Rolls and butter

Fresh green beans with almond butter

Soy glazed Salmon Fillets with wasabi relish on the side

Mandarin orange chicken breasts with ginger sautéed carrots

Penne pomodoro with oyster mushrooms (vegetarian pasta dish)

House-made cheesecake selection to include:

chocolate cappuccino, very berry, and classic new york



2640 West Kiltie Lane • Flagstaff, AZ 86001 • 928-774-8583 (phone) • 928-774-4491 (fax)

Golden Anniversary

Seated Dinner

APPETIZERS PASSED BUTLER STYLE

DURING COCKTAIL HOUR:

Mushroom –leek pastry palmiers

Broiled shrimp, scampi style

Artichoke puffs with gruyere cheese

ENTRÉE CHOICES:

Tenderloin of Beef fillet in peppercorn crust with 10- bottle cabernet reduction sauce

-or-

Fresh Halibut with potato crust and lemon caper sauce

-or-

Vegetarian soufflé roulade with florentine filling and chardonnay sauce

Plates composed with roasted red potatoes and baby vegetable sauté
basket of white and whole wheat parker house rolls

DESSERT:

Cutting and serving of your custom decorated anniversary cake



ON KILTIE LANE

2640 West Kiltie Lane • Flagstaff, AZ 86001 • 928-774-8583 (phone) • 928-774-4491 (fax)