

2016 Holiday Plated Dinners

Menu I

Cranberry Glazed Walnut Salad

Spinach with Dried Cranberries, Glazed Walnuts, Mandarin Oranges,
and Bleu Cheese Crumbles tossed with an Avocado & Cranberry
Vinaigrette

Seared Sea Scallops

drizzled with a White Wine-Saffron Sauce

Southern Braised Boneless Beef Short Ribs

with a Vegetable Wine Glaze

Mashed Yukon Gold Potatoes

mixed with Sour Cream and topped with Dill

Sautéed Collard Greens

with Onions and Bacon

Roasted Root Vegetables

with Rosemary and Sea Salt

Marinated Italian Bread

with Herbed Butter

White Chocolate Torte

Cookie Crust layered with a seedless Raspberry Marmalade. Three
layers of toasted Almond Meringues are filled and iced with a White
Chocolate Mousse and covered in Almond Meringue pieces.

Coffee and Decaf

M·B·P

MARY BETH POE

317.636.4444 www.mbpcatering.com

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Catering*

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Menu II

1st Course:

Harvest Salad

Red Leaf, Radicchio, Toasted Pumpkin
Seeds, Dried Cranberries and Goat
Cheese with Balsamic Vinaigrette

Butternut Squash Soup Sip

served in a demi cup
accompanied by Chive-bundled Parmesan Cheese Sticks

Entrée Course:

Beef Filet

with roasted Shallots, Bacon, and Port Reduction

Fall-Infused Mashed Potatoes

Soft and Creamy Acorn Squash mixed with Mashed Potatoes

Whole Baby Carrots

with a Leafy Green Stem

Petite Herbed Dinner Rolls

with Whipped Chive Butter

Dessert Shooter Duo:

Creamy Cheesecake

with Lemon Curd, Graham Crackers, Whipped Topping and
Lemon Zest

Chocolate Mousse Cream

layered with Chocolate Cookie and Chocolate Sprinkles

Coffee and Decaf

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