



## *CARTE DE JOUR SCHAAL*

### **FLAVOR LAUNCHERS**

Asian Seared Ahi Tuna served over Snow Peas  
Yucca Chip topped with Creamy Jalapeno Shrimp  
Sesame California Roll served with a Soy Glaze and Wasabi

Charcoal Grilled Beef Tenderloin layered over Field Greens served  
with Horseradish Cheddar, Spicy Mustard and Pepper Relish  
accompanied by Parker House and Olive Rolls

### **BON VIVANT HEART**

Chicken Frances  
Vegetarian Brochettes  
Scallop and Crab Ravioli with Citrus Butter Sauce

Norwegian Lox served with a  
Cucumber and Tomato Salsa and a dollop of Horseradish and Sour cream

Mini Croissants filled with Smithfield Ham  
Open Faced Reuben

Asparagus wrapped in Phyllo with a Tomato Vidalia Onion Dressing  
Caramelized Onion, Pesto Roasted Tomato and Roasted Egg Plant Dips  
Assortment of Earthy Broken Breads

Vegetable Pate en Crouté (Broccoli, Cauliflower and Carrots)  
Roasted Wild Mushroom Dip with Parmesan Cheese

French Brie  
Gloucester Cheddar  
Fresh Green Grapes  
Homemade Crackers

### **CONNOISSEUR CLOSING**

Fresh Strawberries and Baked Pineapple Rings  
Crème Brulée, Lemon Short Cake, Chocolate Thunder