



**ONE HOUR OPEN BAR AND HORS D'OUVRES  
PASS BUTLER STYLE**

HOST CHOICE OF SIX ASSORTED HORS D'OUVRES

**FIRST COURSE**

GUEST CHOICE OF ONE

**SOUP DU JOUR**

CHEF'S FEATURED PREPARATION

**SHRIMP COCKTAIL**

TRADITIONAL COCKTAIL SAUCE

**CRAB CAKE**

SERVED WITH SAUCE RÉMOULADE

**TEMPURA ARTICHOKE**

LEMON GARLIC AÏOLI

**SECOND COURSE**

HOST CHOICE OF ONE

**RISTEGIO'S HOUSE SALAD OR CAESAR SALAD**

**MAIN COURSE**

GUEST CHOICE OF ONE

**FRENCH CUT HERB CHICKEN**

MUSHROOM / COUS COUS RISOTTO / PORT WINE DEMI GLACE

**CRAB STUFFED FILET OF FLOUNDER**

JULIENNE OF VEGETABLE / LEMON HERB BURRE BLANC

**GRILLED FILET MIGNON**

FRIED ONIONS / POTATO DU JOUR / MERLOT JUS

**SESAME CRUSTED YELLOW FIN TUNA**

JULIENNE OF VEGETABLES / WASABI CRÈMA / PICKLED GINGER

**MARINATED DENVER SIRLOIN STEAK**

SERVED SLICED / POTATO DU JOUR / RED WINE JUS / CRISPY ONIONS

**DESSERT**

GUEST CHOICE OF ONE

**CHOCOLATE GÂTEAU CAKE**

CHOCOLATE MOUSSE GARNISH

**N.Y. STYLE CHEESECAKE**

BERRY GARNISH / BERRY SAUCE

**OCCASION CAKE**

**ICE CREAM OR SORBET**

**RISTEGIO'S PLATINUM PACKAGE**