

The Party Helpers

Sample Menu ~ Spring Luncheon Buffet

A feast for the eyes as well as a culinary experience sure to tempt every palate

Essence of Peach Soup blended with fresh cantaloupe, fruity wine, lime juice and garnished with toasted pinenuts, raspberries and fresh mint

Spring Greens with yellow and red cherry tomatoes, spicy pecans, mozzarella cheese and sherried bing cherry vinaigrette with a wedge of deep fried polenta

Asparagus Spears served at room temperature with roasted peppers and caper vinaigrette

Wild Confetti Rice Pilaf with mushrooms

Parmesan Crusted Chicken Boneless Chicken Breast, dipped in Dijon marinade and dredged with fresh parmesan, minced parsley, garlic and thyme drizzed with honey mustard sauce

~and finally~

· A Sumptuous Offering of Individually Sized Desserts to satisfy the Sweet Tooth in us all!

Fresh Fruit Tarts with Custard Filling and Buttery Crust

Chocolate Cups with filled silky brandied chocolate mousse garnished with berries, orange twists and vanilla cream sauce

Apricot Crisp Bars with caramelized almonds

Crème Brulee Bars

Personal, Professional Catering • 408.435.7337
780 Montague Expy, Suite 706, San Jose, CA 95131