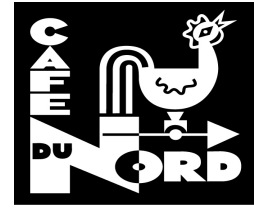


Café Du Nord *and* The Swedish American Hall



Catering Menu Items for Private Events

Appetizers

Bruschetta, Crostini, Lavash and Risotto Cakes

- Bruschetta with Vine Ripe Tomatoes, Garlic and Basil
- Bruschetta with Winter Greens Braised in Olive Oil with Chile, Garlic and Lemon
- Crostini with Goat Cheese and Artichoke Olive Relish
- Crostini with Kalamata Olive, Goat Cheese and Roast Peppers
- Hummus on Grilled Pita with Sweet 100 Tomato and Kalamata Olive
- Lavash with Assorted Grilled Vegetables and Kalamata Olive Spread
- Crispy Risotto Cakes with Fresh Mozzarella, Tomato and Basil
- Crispy Risotto Cakes with Porcini, Fontina and Rosemary
- Spanikopita

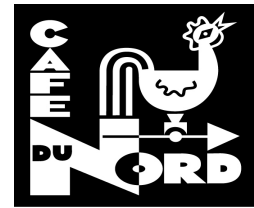
Meats and Savories

- Crostini with Beef Carpaccio, Shaved Parmesan, and Red Onion Caper Relish
- Crostini with Seared Beef Tenderloin, Gorgonzola, Aioli and Chives
- Sesame Chicken Fingers with a Sweet and Sour Dipping Sauce
- Grilled Chicken Kebabs with Basil Pesto
- Grilled Chicken and Pepperjack Quesadilla with Guacamole
- Sesame Chicken Breast in Mushu Pancake
- Thai Peanut Chicken Breast in Mushu Pancake
- Happiness Noodles with Chicken, Scallions, Red Peppers and Spicy Peanut-Lime Sauce
(presented in individual mini Chinese take out boxes with chop sticks)
- Apple Smoked Ham with Gruyere and Sweet and Spicy Mustard on Mini Roll
- Beef Teriyaki with Scallion Salad and Toasted Sesame Seeds on Mini Roll
- Turkey Meatball Marinara with Fresh Mozzarella on Mini Roll
- Petite New Zealand Lamb Chops with Rosemary and Garlic
- A Sampling of Mini Pizzas

Seafood Delectables

- Dungeness Crab and Bay Shrimp Salad on Endive Leaves
- Dungeness Crab Cakes with Spicy Remoulade
- Dungeness Crab Stuffed Mushrooms with Lemon Sabayon
- Crispy Jumbo Panko Prawns with Tonkatsu Sauce
- Jumbo Prawns on Ice with Cocktail Sauce and Remoulade
- Smoked Salmon and Cream Cheese Roulade on Crostini or Mini Bagel
- Sushi Quality Ahi Tuna Tartare with Wasabi-Avocado Aioli on Crostini
- Sushi Quality Ahi Tuna Tartare in Japanese Cucumber Cups

Café Du Nord *and* The Swedish American Hall



Catering Menu Items for Private Events

Appetizers (continued)

Vegetables and Fruits

- Fresh Seasonal Vegetable Arrangement Lemon Aioli
- Roasted Seasonal Vegetable Platter with Lemon Aioli
- Stuffed Mushrooms with Leek, Fennel and Goat Cheese
- Stuffed Mushrooms with Spinach and Feta Cheese
- Truffled Twice-Baked Yukon Gold Potatoes
- New Potatoes with Crème Fraiche and Caviar

Cheeses

- Selection of Domestic Cheeses and Seasonal Fruit
- Selection of Artisanal Imported and Domestic Cheeses, Seasonal Fruits and Nuts

Entrees

Pasta, Gnocchi and Risotto

- Penne Pasta and Gulf White Prawns with Mushrooms and Tomatoes
- Ravioli filled with Crab and Artichoke in a Putanesca Sauce
- Ravioli filled with Lemon Ricotta and Escarole in a Rosemary and Parmesan Sauce
- Ravioli filled with seasoned Porcini Mushrooms in a Tomato-Thyme Cream Sauce
- Spinach Gnocchi in a Gorgonzola Cream
- Lobster Risotto with Gulf White Prawns, Sweet Corn and Sweet 100 Tomatoes
- Turkey Cacciatore on Rustichella Penne Rigate
- Beef Stroganoff with Mushrooms, Cream and Sherry on Buttered Herb Noodles

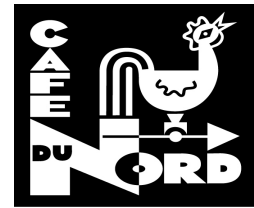
Fish and Other Seafood

- Baked Halibut with Mustard Basil Butter
- Lobster and Scallop Sausage with Champagne-Leek Beurre Blanc and Roasted Peppers
- Fillet of Salmon with Lemon Chive Butter Sauce

Fowl

- Roasted Chicken Breast with Lemon Caper Butter
- Roasted Chicken Breast Marsala
- Stuffed Chicken Breast with Gruyere, Smoked Ham and Artichoke with a Madeira Sauce
- Stuffed Chicken Breast with Spinach, Sun-dried Tomato Pesto and a Garlic Cream Sauce
- Stuffed Chicken Breast with French Chevre and Toasted Pine Nuts and Chardonnay Buerre Blanc
- Cornish Game Hens Stuffed with Wild Rice and served with a Sage-Apple Gravy

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Catering Menu Items for Private Events

Entrees (continued)

Meats

- Beef Wellington-Individual Filet of Beef, Mushroom Duxelles in Puff Pastry and Sauce Bordelaise
- Sliced Beef New York Strip with Dijon Demi-Glace
- Roast Prime Rib of Beef with Syrah-Shallot Jus and a Creamy Horseradish Sauce
- Cross Rib Beef Roast with Cabernet Black Pepper Jus
- Teriyaki Beef and Broccoli
- Fennel Rubbed Roast Pork Loin with Whole Grain Mustard-Roast Garlic Cream Sauce

Entrée Accompaniments

Salads

- Gourmet Mixed Green Salad with Roasted Pecans and a Balsamic Vinaigrette
- Caesar Salad with Romaine Hearts and Focaccia Croutons in a Classic Caesar Dressing
- Baby Spinach Salad with Roast Chiogga Beets and Goat Cheese in a Tangerine Vinaigrette

Potato and Rice Dishes

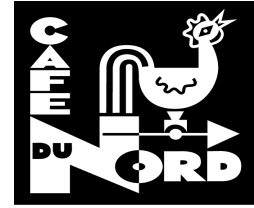
- Au Gratin Potatoes with Smoked Ham, Gruyere and Onions
- Yukon Gold Mashed Potatoes
- Yukon Gold Mashed Potatoes with Roast Garlic
- Yukon Gold Mashed Potatoes with Gorgonzola
- Yukon Gold Mashed Potatoes with Truffle Oil
- Roast Fingerling Potatoes with Rosemary and Garlic
- Steamed Jasmine Rice
- Saffron Basmati Rice
- Wild and Mixed Rice Pilaf

Vegetables and Legumes

- Chilled Asparagus with Lemon Aioli
- Blue Lake Beans with Lemon-Garlic Butter
- Tuscan White Beans with Rosemary and Garlic in Olive Oil
- Baby Carrots with Cumin and Mint
- Steamed Cauliflower and Broccoli with Sharp White Cheddar Mornay
- Marinated Olive Melange
- Creamed Spinach with Apple-Smoked Bacon
- High Summer Squashes Sauteed with Herbs and Garlic
- Seasonal Vegetables Roasted in Olive Oil with Lemon Aioli

Café Du Nord *and*
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Catering Menu Items for Private Events



Desserts

- Chocolate Mousse Cake with Raspberry Sauce
- Buttermilk-Vanilla Bean Panna Cotta with Strawberries and Almond-Cornmeal Biscotti
- Lemon Cheesecake with Marionberry Coulis
- Coconut-Macadamia Brownie Sundae with Bananas and Fudge Sauce
- Apple-Cranberry Crisp with Vanilla Bean Ice Cream
- Assorted Homemade Cookies and Vanilla Bean Ice Cream