

Le Vin's Catering

First Course

CREAMY BUTTERNUT SQUASH SOUP

Topped with crème fraîche and candied pecans

Second Course

LOX MIXED GREEN SALAD

Crisp spring mix, lox salmon, goat cheese, red onion, english cucumber, radish and scallion paired with raspberry vinaigrette.

Third Course

BEEF TENDERLOIN

Center cut filet mignon topped with a oyster mushroom demi glaze, set on a chive potato cake surrounded by grilled asparagus.

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GRILLED SWORDFISH

Grilled to perfection. Topped with mango chutney, served with coconut rice & grilled vegetable medley.

Fourth Course

CHOCOLATE TORTE

Rich fallen chocolate custard like cake, topped with fresh strawberries, mint & Sweet Creme.