



Culinary Option #3

**Fjord's Culinary Option #3**  
*(\$60 per person)*

**Passed Appetizers (Choose 4)**

**Malayan Chicken Saté**

Skewered Grilled Chicken with a Spicy Mango Peanut Sauce

**Chicken Empanadas**

**Mini Quiches**

Lorraine, Mushroom & Smoked Salmon-Spinach

**Chimichurri Poultry**

Boneless Bite Size Breast of Chicken Simmered in White Wine & Herbs  
With a Chimichurri Sauce

**Classic Frittata**

Eggs with Potato & Pepper Brunoise

**"Three Little Pigs"**

Dogs in the Blanket with Maple Mustard

**Pizzettas**

Pita Bread with Boursin Cheese & Green Asparagus

**Bacon Wrapped Scallops**

**Vegetable Spring Rolls with Plum Sauce**

**Eggplant Caponata**

Eggplant, Roma Tomatoes, Green Olives & Onion  
On Baguette Crostini

**Salmon Tartar on Pumpernickel**

**Black Bread & Chive Cream Cheese Bites**

**Tostada**

Petite Crisp Flour Tortilla Cups Filled with Salsa  
& Avocado Cream

**Classic Bruschetta**

Tomato Concasse with Shallots, Parsley, Olive Oil & Vinegar  
On Crispy Baguette



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**Stationary Hors d'oeuvres (Choose 2)**

**House Made Potato Chips**

Seasoned with Cider Vinegar & Sea Salt with Boursin Cheese Dip

**Grilled House Made Flat Breads & Tortillas**

Chili Lime, Toasted Cumin Cilantro Flatbreads & Tri Color Tortilla Chips  
With Roasted Tomato Salsa, Guacamole & Ranch

**Dutch Garden Crudit **

Garden Vegetables in Dutch Fashion  
With a Trilogy of Dipping Sauces

**Shrimp Cocktail**

With Cocktail Sauce & Lemon

**Sushi**

Salmon, Tuna & Cucumber  
With Soy Sauce, Wasabi & Ginger

**Salad (Choose 1)**

**Fjords Classic Gorgonzola**

Ice Berg & Romaine Lettuce with Cherry Tomatoes, Onion, Crumbled Gorgonzola Cheese  
& Apple Cider Vinaigrette

**Fjords Goat**

Ice Berg & Romaine Lettuce with Cherry Tomatoes, Onion, Crumbled Goat Cheese  
& White Balsamic Vinaigrette

**Garden Salad**

Mixed Mesclun Greens with Tomato, Red Onion, Cucumber, Carrots  
& Balsamic Vinaigrette

**Caesar Salad**

Romaine Hearts, Parmesan & Croutons

**Main Course (Choice of 2)**

**Scallops in Orange Dressing with Tomato Confit & Basmati Rice**

**Seared Salmon with Baby Spinach & Wild Rice**



## Culinary Option #3

Sole with Snow, Peas Cherry Tomatoes & Scallion Mashed Potatoes

Boneless Braised Short Ribs with Glazed Carrots & German Noodles

Flank Steak with Caramelized Onions & Horseradish Mashed Potatoes

Filet Mignon with Truffle Edamame & Potato Gratin

Tomato Mozzarella Encrusted Chicken with Pesto Gnocchi

Chicken Roulade with Mixed Vegetables & Potato Gratin

### Vegetarian

Gnocchi with Zucchini, Tomatoes & Mozzarella Cheese

Bread Dumpling with Wild Mushrooms in Cream

### Dessert - Plated (Choose 1)

Panna Cotta with Strawberries

Petite Apple Crumble Tart with Vanilla Bean Ice Cream

Tiramisu with Raspberry Coulis

Chocolate Lava Cake with Vanilla Bean Ice Cream

### Coffee & Tea Service