



Private four-course dinners with meal and wine service

Option 1

ETHNIC MEDITERRANEAN FOUR-COURSE MEAL SERVICE WITH WINE PAIRING

Italian Caprese

Created with slices of mozzarella and farmer's market tomatoes with garden fresh basil in a balsamic reduction sauce

Hummus with Pita

Hummus is perfectly blended with chickpeas, olive oil, tahini, garlic, fresh lemon juice and spices

Gavudagi Salad

Gently tossed baby arugula with fresh pomegranate seeds, dry roasted walnuts, spiced onion and pomegranate dressing

Patlicanli Kebap

Sliced chicken that was marinated overnight in a yogurt, tomato garlic. Then layered and baked with eggplant, various veggies and yogurt tomatoes wine sauce served over hot jasmine seasoned rice

French Chocolate Mousse

Creamy chocolate delicacy topped with homemade whipped cream

Selected domestic and old world wines will be served with each course

A thoughtful wine pairing will be served during the service of each course

Option 2

ETHNIC SPANISH FOUR-COURSE MEAL WITH WINE PAIRING SERVICE

Roasted Red Peppers Stuffed with a young swiss-style cheese and artisan bread

Roasted peppers stuffed with unique Spanish cheese drizzled with balsamic dressing & herbs

Summer Spanish Citrus Salad

This traditional salad is created with romaine, seasonal oranges, black olives, light anchovies and fresh herbs with a homemade citrus vinaigrette

Roasted Salmon with Chipotle Yogurt Sauce

Roasted fresh 5oz salmon steaks on a bed of sauté spinach and chipotle yogurt sauce topped with roasted cherry tomatoes

Fresas con Vino

Fresh sliced strawberries drizzled with a sweet and fruity Tempranillo wine reduction sauce, individual servings

Selected Spanish wines will be served with each course

Option 3

TRADITIONAL CREOLE FOUR-COURSE MEAL WITH WINE PAIRING SERVICE

Saucy Cajun Meatballs

Cajun spiced individual meatballs bathing in a homemade peach preserve barbecue sauce

Old Fashion Creole Cornbread Muffins

Home recipe that is truly to be enjoyed at every part of your meal

Caesar Supreme Salad

Romaine leafy greens with cherry tomatoes, shredded parmesan cheese and homemade Caesar dressing topped with homemade seasoned croutons

Creole Chicken and Sausage Jambalaya

New Orleans style chicken and andouille sausage with Cajun seasonings, "holy trinity" veggies in a rich tomato base

Cajun Bread Pudding with Sweet Meringue

My family's famous bread pudding has pecans and raisins

Selected domestic wines will be served with each course

Option 4

CAJUN FOUR-COURSE SHRIMP FEAST WITH WINE PAIRING SERVICE

Shrimp Croquettes with Aioli

These homemade croquettes are perfectly seasoned and fried; served with a Cajun spiced aioli

Cheddar Bay Biscuits

Best homemade biscuits that accompanies each part of this meal

Arugula Pomegranate and Walnut Salad

Tossed arugula, pomegranates, walnuts and onion with homemade pomegranate molasses dressing

Shrimp Étouffée with Rice

This traditional Cajun dish with created with a blonde roux, veggies served over hot rice

Sweet Potato Pecan Pie

This traditional dessert is sure to please everyone!

Selected international wines will be served with each course