



CARTE DE JOUR SCHAAL

FLAVOR LAUNCHERS

Asian Seared Ahi Tuna served over Snow Peas
Yucca Chip topped with Creamy Jalapeno Shrimp
Sesame California Roll served with a Soy Glaze and Wasabi

Charcoal Grilled Beef Tenderloin layered over Field Greens served
with Horseradish Cheddar, Spicy Mustard and Pepper Relish
accompanied by Parker House and Olive Rolls

BON VIVANT HEART

Chicken Frances
Vegetarian Brochettes
Scallop and Crab Ravioli with Citrus Butter Sauce

Norwegian Lox served with a
Cucumber and Tomato Salsa and a dollop of Horseradish and Sour cream

Mini Croissants filled with Smithfield Ham
Open Faced Reuben

Asparagus wrapped in Phyllo with a Tomato Vidalia Onion Dressing
Caramelized Onion, Pesto Roasted Tomato and Roasted Egg Plant Dips
Assortment of Earthy Broken Breads

Vegetable Pate en Crouté (Broccoli, Cauliflower and Carrots)
Roasted Wild Mushroom Dip with Parmesan Cheese

French Brie
Gloucester Cheddar
Fresh Green Grapes
Homemade Crackers

CONNOISSEUR CLOSING

Fresh Strawberries and Baked Pineapple Rings
Crème Brulée, Lemon Short Cake, Chocolate Thunder



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Oysters Rockefeller
Chesapeake Lump Crab Cakes with a Lime Tartar Sauce
Caribbean Black Tiger Shrimp served with Rum Cocktail Sauce

Served in a Martini Glass:

Spiced Seared Swordfish over English Cucumber, Tomato and Red Onion Salsa
-or-

Black Bean and Corn Salsa topped with Thinly Sliced Blackened Beef Tenderloin and a
Homemade Blue Corn Tortilla

BON VIVANT HEART

Pan-Roasted Lamb Chop with a Celeriac, Madeira and Wild Mushroom Sauce
Grilled French bread with a combination of Saffron Onions, White Bean and Pesto
Grilled Chicken Strips and Baby Spinach smothered in a Lemon Stilton Cream sauce

Smoked Turkey, Roasted Peppers and melted Jarlsburg layered in Grilled Panini with a
hint of Fresh Peppercorn

Baked Cheddar and Bacon Dip served with Fried Tortillas

Crispy Asparagus and French Green Beans drizzled with a Green Goddess Dressing
Sliced Roma Tomato, Mozzarella and Fresh Basil drizzled with Virgin Olive Oil
Sun-dried Tomato Quiche Tart with Nicoise Olive Tapenade

Herb Havarti
Mustard Seed and Horseradish Cheddar
Jarlsburg Jalapeno Cheese Spread with Fresh Green Grapes
Sea Salt and Rosemary Crackers

CONNOISSEUR CLOSING

Blackberry Chocolate Truffles
Raspberry Sorbet with Fresh Sugared Peaches and Mint
Macerated Berries with Sabayon



Schaal's Catering & Events

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FLAVOR LAUNCHERS

Salmon Cakes with Creole Mayonnaise
Grilled Black Tiger Shrimp with Red Pepper Rouille
Cast Iron Sautéed Mussels with a Sauce Provencal
Yucca Chip topped with Rock Lobster Escevicehe

Parmesan Ciabatta Bread with Toasted Garlic and Herbs topped with Sliced Herb
Encrusted Beef Tenderloin and a dollop of Gorgonzola Sauce

BON VIVANT HEART

Chicken and Stilton Wellington
Orrichette Carbonara with Sweet Peas and Fresh Herbs

Crispy Vegetarian Spring Rolls served with a Japanese BBQ Sauce
Roasted Vegetables and melted Jarlsburg layered in Grilled Panini
with a hint of Fresh Peppercorn

Vegetable Fritters with a Vidalia Onion Reduction
Baked Artichoke Spinach topped with Fresh Mozzarella and Basil served with Fried Pita
Chips

Baked Double Cream Brie en Crouté filled with
Sun-Dried Tomato and Spring Onion or Raspberry Coulis

English Darby and Cheddar Chive Cheese
Fresh Green Grapes
Assorted Crackers

CONNOISSEUR CLOSING

Fresh Strawberries and Pistachios
Lemon Charlotte and Chocolate Carmel Cakes
White Chocolate Mousse with Fresh Raspberry Coulis