



Sample
Hors d'oeuvres Menu
for a
Gala Gathering

Dinner Belle Personal Chef Services

Chef Dawn Landes
3531 Flora Court
Saint Louis, MO 63104
(314) 664-4367

E-mail: dinnerbelle@sbcglobal.net
<http://www.dinnerbellestlouis.com>

Hors d'oeuvres Menu One

Savories:

Baked Sliced Ham on Buttermilk Biscuits with Dijon-Maple Madeira Sauce

Roasted Teriyaki Chicken Wings & Drummettes

Fiesta Black Bean Salsa with Tortilla Chips

Mushrooms Stuffed with Boursin, Bacon and Sundried Tomato

Pine Nut Pesto Cheesecake served with Grapes and Water Crackers

Sweets:

Streusel Raspberry Bars

Chocolate Kiss Meringues

Hors d'oeuvres Menu Two

Savories:

Peppered Beef Tenderloin on Rolls with Horseradish Cream Sauce

Wasabi-Crusted Salmon Bites with Honey Ginger Cream

Artichoke Tapenade served with an Assortment of Flatbread

Pastry-wrapped Asparagus with Lemon-Garlic Aioli Dipping Sauce

Blue Cheese Souffle served with Grapes and Water Crackers

Sweets:

Lemon-Coconut Squares

Chocolate-Covered Strawberries