

## *Hors d'œuvre Menu 1*

~Melon wrapped with Prosciutto~

~Peak of the Season Fresh Fruits~

~Brie with Caramel, Toasted Walnuts and Sour Dough Bread~

~Vegetarian Lavosh Rolls with Jack Cheese, Avocado, Cucumber, Lettuce and Tomato~

~Endive with Herbed Crème Fraiche~

~Chicken Sauté with Caramelized Onions, Sweet Peppers and Savory Herbs  
served in Lavosh Bread~

**\$38.00 per person**

### *Optional Desserts*

~Chocolate Dipped Strawberries and Hazelnut/Orange Biscotti~

**or**

~a selection of three to four different handmade cookies~

**Dessert is \$5.75 per person**

Coffee and cream with paper cups \$2.25 per person

## *Wine Pairing Menu 2*

*with a Crisp Sauvignon Blanc*

~Local Organic Cheeses, Extra Virgin Olive Oil~

~Olives and Roast Peppers with Artisan Breads and Seasoned Crackers~

~Organic Local Melon wrapped with Prosciutto~

~Chilled Prawns with Lemon and Garlic~

*with a Rich Cabernet Sauvignon*

~Roast Beef with Whole Grain Mustard and Roast Red Onions~

~Potato Gratin with Sweet Onions~

**This menu is \$45.00 per person**

~Lemon Pound Cake with Fresh Strawberries~

**This menu with dessert is \$48.00 per person**

## ***Wine Pairing Menu 2***

***with a light Chardonnay or fuller bodied Sauvignon Blanc***

~Gorgonzola Puffs and Seasonal Fresh Fruits~

~Local Brie and Italian Table Cheese with Fresh Fruit and Artisan Breads~

~Crab Cakes with Ancho Crème Fraiche~

~Butter Lettuce with Sliced Apples, Seasoned Almonds and Raspberry Vinaigrette~

***With a lighter Cabernet Sauvignon or fuller bodied Merlot***

~Organic Meatballs with Wild Mushrooms in a rich demi glaze~

~Brown Rice Cakes with Sweet Onions and Savory Herbs~  
This menu is \$48.00 per person

~Strawberry Shortcakes & Assorted Handmade Cookies~  
With this dessert this menu is \$54.00 per person

*Armida Scopazzi*

◇ ***A Midnight Kitchen*** ◇

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