



## **Victorian Dinner**

### **Appetizers**

#### **Oysters Rockefeller**

*Fresh oysters with mushrooms, onions, spinach & a Pernod butter sauce, served in a Chinese tasting spoon*

#### **Ham Croquettes**

*A rich béchamel sauce with ham, breaded & fried in small bite sized balls*

#### **Mushroom Duxelle & Goat Cheese Tartlette**

*A mushroom medley served in a small phyllo cup with goat cheese*

### **Salad Course**

#### **Roasted Beet & Frisse Salad**

*Slow roasted beets, thinly sliced & topped with frisse greens, with candied walnuts, sliced pecorino cheese & a balsamic vinaigrette*

### **Entrée**

#### **Whole Roasted Prime Rib**

*Whole prime rib of beef seasoned with Bravo Catering's spice rub, roasted and carved at the buffet table, served with au jus & horseradish*

#### **Chicken & Buttermilk Dumplings**

*Rich chicken broth with chicken, carrots & peas, topped with buttermilk dumplings*

#### **Potato & Leek au Gratin**

*Thin slices of potatoes & wine simmered leeks, layered with a Sauce Mornay*

#### **Haricot Verts**

*Crisp French green beans with a butter & almond sauce, fried shallots*

#### **Corn Relish**

*Corn mixed with sweet red peppers, diced onions*

### **Dessert**

#### **Chocolate & Cherry Bread Pudding**

*Homemade bread pudding with chocolate & brandy soaked cherries, topped with a rich bourbon caramel sauce & fresh berries*

***Baskets of warm Parker House Rolls with Fresh Herb Whipped Butter will be placed on each table.***