



PALACE CAFE
catering

thanksgiving dinner with friends

- HORS D'OEUVRES -

Roasted Kabocha Squash Bisque with Hazelnut Cream
Pancetta Wrapped Prawns or Grilled Prawns with Garlic Thyme and Cognac
Crispy Calamari with Lemon Aioli



- SERVED DINNER -

first course

Endive, Watercress and Mache Salad

second course

Individual Beef Wellington or Stuffed
Game Hens with Brioche-Foie
Gras Stuffing

Roasted Fall Vegetables and
Wild Rice and Pearl Barley Salad
with Toasted Pecans and Dried
Cranberries

third course

Trio of Cheeses —
Mountain Gorgonzola
Fromage d'Affinois
Cypress Grove Pyramid

fourth course

Three Sorbets:
Pomegranate-Cabernet/Persimmon-
Passionfruit/Cinnamon-Chocolate

fifth course

Palmiers
Apple Crostata
Lavender Shortbread
Chocolate Hazelnut Torte