

Diablo Valley College

CULN Catering

Event Order 17

Menu:

Chef's choice tray of hors d'oeuvres

First course:

Market greens with goat cheese and citrus vinaigrette cherries

Second course:

Sauteed salmon or chicken on rice pilaf

Seasonal vegetables and beurre blanc sauce

Or

New York steak with garlic

Mashed red potatoes with seasonal vegetables, Au jus

Dessert:

Chocolate marquis with apricot sauce

Assorted rolls and butter

Beverage Instructions:

Water, coffee, iced tea, and hot tea

Client will bring wine

Price per guest: \$30.00/per