

Dinner Suggestions

First Course

Please see BLF Appetizers for more suggestions

Balsamic Chicken Skewers a cucumber dip

Black Bean, Sweet Pepper and Manchego Quesadillas with salsa, guacamole and sour cream

Vegetables and **Pita chips** with Spinach Dip, Eggplant Spread or Roasted Red Pepper Dip

Second Course

Classic Caesar Salad with traditional homemade croutons or pesto crostini's

Spinach Salad with goat cheese, cranberries, red onions and a balsamic dressing

Bacon & Baby Spinach Salad with roasted onion, cucumbers, tomatoes and ranch dressing

Chopped Salad with romaine, tomatoes, olives, artichokes, cucumbers, parmesan and Italian dressing

Fresh Mozzarella, Basil and **Balsamic** on shredded romaine

Dinner

Roasted Salmon with tarragon butter or hollandaise

Roasted Duck Breast with cranberry orange glaze

Roasted Sirloin Strip with a red wine mushroom sauce

Roasted Rib Eye with port wine sauce and mini popovers

Lemon Chicken with capers

Marsala Chicken with mushrooms

Sliced Pork Tender Loin coated in paprika and served with a cider glaze

Pork Roulade pork loin rolled up with cornbread stuffing

Roasted Pork Loin served with a side of carrot chutney and cranberry conserve

Sides

Sautéed Baby Spinach & Sautéed Mushrooms

Roasted Seasonal Vegetables

Sautéed Haricot Verts

Honey-Butter Baby Carrots

Tarragon Roasted Carrots

Whipped Sweet Potatoes

Buttered Spatzle with parsley

Yukon Gold Mashed Potatoes

Toasted Orzo and **Rice Pilaf**

Dessert

Brownie Trifle with fresh berries, custard & whipped cream

Crème Brulee with fresh berries

Individual Molten Chocolate Cakes with fresh whipped cream

Apple Crumble with vanilla ice cream

