

Renée Kelly's[®] at Caenen Castle LLC

Spring Menu

Hors d' Oeuvres

Crab Cakes	3pp
Leek Tart with Onions	2.75pp
Coriander and Bamboo Scallops	2.75pp
Beet Custard with Carrot Salad	2.50pp
Stuffed Mushrooms Mushroom Ragout with Leeks & Goat Cheese	1.50pp
Vichy with Watercress	2pp
Chicken Wrap with Zucchini	2pp
Beef Carpaccio with Rocket Salad	2.50pp

Hors d' Oeuvre
Reception
Only

\$ 15pp

Recommended Additions

Canapé Tray Seasonal Chef's Choice Canapé Choice of 5 including	3 pp
Dips Bits & Bites (serves 50 guests) Choice of 5 Goat Cheese Arugula Pesto Hummus	2.50pp
Petit Fresh Spring Vegetable Crudités	3pp
Cheese Platter with accouterments French Cheese Course	8.00pp

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Classic Salad

Mixed Greens with Tomatoes, Cucumbers, Carrots and Garlic Croutons
served with Ranch and Balsamic Dressing

Entrée Selection

(bread and butter included)

Chicken	Herb Marinated Chicken, Grilled Asparagus and Brown Rice with Carrots and Spring Onions 24pp
Fish	Kasha Crusted Scallops with Soba Noodles Spring Onions, Kohlrabi, Spinach, Radish with Ginger Hoi Sin Sauce 30pp
Red Meat	Grilled Lamb 36pp
	Beef with Balsamic Reduction 36pp
	All of the above paired with Roasted Potatoes and Warm Green Pea, Watercress and Radish Salad
Vegetarian	Marinated Grilled Portobello Mushroom Napoleon with Roasted Red Peppers Grilled Red Onion Radish Sprouts served with Bulgur 24pp

Dessert

Stewed Rhubarb with Butter Cream Sconces garnished with Sweetened Goat Cheese	7pp
Classic Cheese Cake	7pp
Chocolate Ganache Cake	7pp
Raspberry Bavarian Mousse with Fresh Raspberries accompanied with Basil Sorbet	7pp
Blueberry Brioche with Vanilla Custard	7pp