

Brett Shuler



FINE CATERING

## Zootini 2010 Menu

### Passed Hors d'oeuvres

Crostini with Purple Haze Chevre,  
Peach-Ginger Compote and Toasted Macadamia nut

Corn Blini with Smoked Salmon and Avocado Sauce

Crispy Lentil Cakes with Apricot Chutney

### Buffet

An Elegant Display of Artisan Cheeses, Seasonal Fruits, Brio Bread  
And Assorted Dips (Including Garlic Spinach Dip, Tapenade and Hummus)

Grilled Tri-tip served with Grated Horseradish Cream  
And Grilled Foccacia

Seasonal Vegetable Platter with  
Grilled Summer Squashes, Red Peppers, Onions and Eggplant  
Sautéed Haricot Verts with Olive Oil and Lemon Zest

Twice baked Red Creamer Potatoes  
With home made Bar-b-que Sauce  
And Crème Fraiche

### Dessert Station

Chocolate Fondue Station

Milk chocolate and Dark Chocolate  
With  
Strawberries, Pound Cake, Banana, Cream Puffs,  
Marshmallows and Cookies