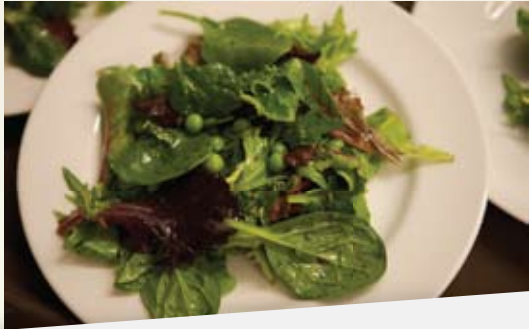




ALWAYS A PLEASURE

PRICE High End
SERVICE Seated Dinner & Hors d'Oeuvres for 177

TYPE Corporate Faculty Dinner Meeting
LOCATION Doris Duke



MENU

PASSED HORS D'OEUVRES

Crab Cakes with Basil Aioli... mmmmmm
Sweet Potato Biscuits with Pimento Cheese

DINNER

First Course

Spring Greens Salad with Dill, Mint,
Chives and Peas with Sherry Vinaigrette

Second Course

Cold Poached Salmon over Potato Gratin
with Asparagus Bundle, Roasted Peppers
and Tarragon Vinaigrette

Sub Seared Tofu for Vegetarians

Third Course

Tiramisu

