

Tovar Graduation Party

Thursday, May 24th, 2007

Garlic Roasted Shrimp Cocktails

served in shot glasses with sweet jalapeno cocktail sauce

Mediterranean Mini Pizzettas

feta cheese, oregano, baby spinach, kalamata olives and sun-dried tomatoes

Brie and Morello Cherry Bites

in puff pastry cups topped with toasted pecan and chives

Prosciutto & Melon Skewers

with lime & fresh mint

Bocconcini and Tomato Skewers

with fresh basil leaf, drizzled with aged balsamic & extra virgin olive oil

Thai Pork Satay

with Spicy Peanut Dipping Sauce

Eggplant Caviar

served with toasted flat bread triangles

Classic Roast Chicken

roasted whole organic chicken seasoned with kosher salt and freshly ground black pepper served with apple cranberry chutney

Fingerling Potato Salad with Sherry-Mustard Vinaigrette

with applewood smoked bacon and chives

Baby Spinach, Gorgonzola Dolce and Fresh Raspberries

with candied walnuts and balsamic honey vinaigrette

Classic Crème Brûlée

Adult Cocktails:

Midori Martini

vodka, melon flavored liqueur with maraschino cherry

Red Sangria

red wine infused with assorted fruits & citrus

Special Children's beverage:

Green Party Punch

lime sherbet, ginger ale & lemon lime soda