



Carolyn's Cuisine-Personal Chef & Private Catering
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*Turning a passion for creating culinary magic into convenience for busy families and others who great
food*



Menu for Auction
"ALL ABOUT FOOD DINNER PARTY"
Saturday, 8 August 2015

Dinner will be presented on white ceramic catering trays or in ceramic bowls as appropriate.

Hors d'oeuvres: (Choose two)

- *Roasted Garlic and Campari tomato bruschetta
- *Fresh veggies with house made hummus

Chopped Salad:

A mélange of veggies limited only by the imagination of the chef! Usually, lettuce, tomatoes, cucumbers, olives, peppers, red onions or scallions, mushrooms, and some bleu cheese crumbles on the side. Dressings are always house made: Choices are: 1000 island, Dijon vinaigrette, balsamic vinaigrette.

Mains

- *Pistachio crusted salmon (A Carolyn's Cuisine specialty-gluten free)
- *Backyard Barbequed chicken

Sides

- *Roasted Asparagus with lemon & dill
- *Salt-herb roasted baby potatoes

Desserts

- *Lemon tartlets garnished with fresh raspberries
- *Fudge Brownies