



Chateau Julien 25th Anniversary

On the Grand Table Display of Spoon Hors D'oeuvres

Asian Spiced Tuna Tartar
on noodle salad

Thai Spiced Beef Salad
with cabbage, mango and bell peppers

Tray Passed Hors D'oeuvres

Smoked Trout Lollipop
with horseradish, dill and pistachios

Chicken Waldorf Salad on Endive

Lower Court Yard

Action Stations

Petite Marinated Lamb Chops off the Grill
with mint pesto

Prawns in Mississippi Mud
on Garlic Toast

BBQ Oysters
served with mignonette sauce, remoulade, cocktail sauce and lemon wedges

In the Tent

Mini Grilled Cheese and Mushroom Bisque Soup Shooter

Filet of Beef
atop twice baked baby red potatoes

Ravioli with Short Rib Ragout

Salad "Bar"
Shaken in Martini Shakers and Served in a Martini Glass

- **Spring Mix** with spiced walnuts, cranberries, feta and black pepper vinaigrette
- **Caesar** with romaine lettuce, tomatoes, black olives, parmesan cheese and creamy Caesar dressing

Passed Dessert on Spoons and Display in Great Hall

Assorted Sorbet Flavors and Cheesecake Bites
White and Dark Chocolate Mousse

Cheeses on Spoons– Humboldt Fog and Quince Paste
Manchego Cheese and Fig Jam

Illy Cafe and Good Earth Teas