



Émotions Catering

Black Tie Plated Dinner

Lemon and Thyme Jumbo Shrimp Skewers on a bed of Baby Greens

Garden Fresh Greens with Fiery Toasted Pecans, Goat Cheese, and
Maple-Lemon Vinaigrette in a Cucumber Round

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Grilled Beef Tenderloin Filet with Garlic and Rosemary and
a Green Peppercorn Cabernet Sauce

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Thinly Sliced Potatoes Coated with Cream and Gruyère Cheese
topped with a Golden Crust

Asparagus Spears with Herbed Butter and Lemon

Assorted Rolls with Butter

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Triple Chocolate Mousses with Raspberry Coulis and Dark Chocolate Sauce

Coffee and Tea