



# Émotions Catering

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## Grand Plated Dinner

Mushroom in a White Wine Sauce served in a Phyllo Tulip

Garden Fresh Greens with Dried Cranberries, Mandarin Slices, and  
Poppy Seed Dressing in a Cucumber Round

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Chicken Breast topped with Bruschetta, Bacon and Spiced Gouda

OR

Roasted Pork Tenderloin Medallions with Honey Dijon Cream Sauce

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Rice Pilaf with Sweet Peas, Red Pepper and Toasted Almonds

Green and Yellow Beans with Herbed Butter

Assorted Rolls with Butter

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Pears Poached in a White Wine Sauce topped  
with a Decadent Chocolate Sauce

Coffee and Tea