

## 2016 Holiday Plated Dinners

### Menu I

#### **Cranberry Glazed Walnut Salad**

Spinach with Dried Cranberries, Glazed Walnuts, Mandarin Oranges,  
and Bleu Cheese Crumbles tossed with an Avocado & Cranberry  
Vinaigrette

#### **Seared Sea Scallops**

drizzled with a White Wine-Saffron Sauce

#### **Southern Braised Boneless Beef Short Ribs**

with a Vegetable Wine Glaze

#### **Mashed Yukon Gold Potatoes**

mixed with Sour Cream and topped with Dill

#### **Sautéed Collard Greens**

with Onions and Bacon

#### **Roasted Root Vegetables**

with Rosemary and Sea Salt

#### **Marinated Italian Bread**

with Herbed Butter

#### **White Chocolate Torte**

Cookie Crust layered with a seedless Raspberry Marmalade. Three  
layers of toasted Almond Meringues are filled and iced with a White  
Chocolate Mousse and covered in Almond Meringue pieces.

#### **Coffee and Decaf**

\$35.95 per person

**M·B·P**

MARY BETH POE

317.636.4444 [www.mbpcatering.com](http://www.mbpcatering.com)

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## 2016 Holiday Plated Dinners

### Menu II

#### 1<sup>st</sup> Course:

##### **Harvest Salad**

Red Leaf, Radicchio, Toasted Pumpkin  
Seeds, Dried Cranberries and Goat  
Cheese with Balsamic Vinaigrette

##### **Butternut Squash Soup Sip**

served in a demi cup  
accompanied by Chive-bundled Parmesan Cheese Sticks

#### Entrée Course:

##### **Beef Filet**

with roasted Shallots, Bacon, and Port Reduction

##### **Fall-Infused Mashed Potatoes**

Soft and Creamy Acorn Squash mixed with Mashed Potatoes

##### **Whole Baby Carrots**

with a Leafy Green Stem

##### **Petite Herbed Dinner Rolls**

with Whipped Chive Butter

#### Dessert Shooter Duo:

##### **Creamy Cheesecake**

with Lemon Curd, Graham Crackers, Whipped Topping and  
Lemon Zest

##### **Chocolate Mousse Cream**

layered with Chocolate Cookie and Chocolate Sprinkles

##### **Coffee and Decaf**

\$39.95 per person

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