

# **'Pique Nique'**

**7 Canyons Golf Resort May 25, 2014**

## **Reception**

*Hand Passed Hors d'oeuvres*

**Cucumber Yogurt with Smoked Salmon**

**Bacon-Leek Quiche**

**Gougeres with Spinach & Red Pepper**

**Tiny Baguette with Black Forrest Ham, Brie and Agrodolce**

**Lamb Sausage, Feta Cheese**

*Contemporary Classic Cocktails featuring Enchantment fresh Juices & Sodas*

*Moscow Mule, Cucumber Mint & Hendricks Gin, 90 Carat Gold*

## **Dinner**

*Served Family Style*

**Chilled Lobster Salad**

**Charcuterie**

*Ruinart Brut Rosé Champagne, Reims, France*

*Plated & Served*

**Vichyssoise**

*2009 Hugel Cuvee Les Amours Pinot Blanc, Alsace, France*

*Carving Station*

**Carved Veal Crown Roast**

**Wild Mushroom Risotto, Sugar Snap Peas**

*2009 Mercer Anthem Reserve Bordeaux Blend, Red Hills, WA.*

*Served Family Style*

**Cheeses**

*Adriano Ramos-Pinto Porto Fine Ruby Port, Douro, DL*

## **Dessert**

*Plated & Served*

**Raspberry Clafoutis**

*Coffee*