

# B&B BANQUET

FRIDAY, SEPTEMBER 28, 2007

## 🌀 APPETIZERS 🌀

### ISLAND SHRIMP SKEWERS

SHRIMP WITH A CILANTRO-MANGO GLAZE.

### OLIVE PLATTER

GREEK OLIVES, EGGPLANT PÂTÉ, SUN DRIED TOMATOES, SOURDOUGH BREAD.

## 🌀 SALAD 🌀

### DINNER SALAD

CRISP GREENS TOSSED WITH A BUTTERMILK GARLIC DRESSING.

## 🌀 ENTRÉE 🌀

### PRIME RIB OF BEEF

DRY RUBBED AND SLOW ROASTED TO SEAL IN THE FLAVORS  
WITH HORSERADISH.

MASHED POTATOES AND SAUTÉED VEGETABLES.

OR

### PEACH RHUBARB ROCKFISH

ROCKFISH LIGHTLY DUSTED IN RICE FLOUR AND PAN SEARED.  
FINISHED WITH A PEACH RHUBARB BEURRE BLANC.

ORGANIC WILD RICE AND SAUTÉED VEGETABLES.

## 🌀 DESSERT 🌀

### CHOCOLATE DECADENCE

FLOURLESS CHOCOLATE TORTE WITH FRESHLY WHIPPED CREAM.

OR

### FRUIT TARTLET

FRESH FRUIT FLOATING ON WHITE CHOCOLATE CREAM  
NESTLED IN A SHORTBREAD CRUST.

The Homestead Restaurant