

HOPE HOUSE FESTIVAL OF TREES

MENU SELECTIONS

LUNCHEON AND FASHION SHOW

DECEMBER 8, 2009

Garden Salad

(With Dried Cranberries and Diced Apples – no onions)

(Choice of Garlic Ranch Dressing and Balsamic Vinaigrette Dressing)

Choice of one Entrée

Bourbon Glazed Flat Iron Steak

(Glazed 5 ounce steak, topped with bourbon sauce and fried onion straws)

Or

Herbed Panko coated Chicken Breast

(Crispy Panko breadcrumbs and herb coated chicken breast which is garnished with house-made Pico De Gallo.)

Or

Stuffed Portobello Mushroom

(Marinated in Balsamic Vinaigrette, a Portobello mushroom stuffed with a blend of Asaigo, Fontina, and Parmesan cheeses.)

Roasted Baby Yukon Gold Potatoes

Seasonal Vegetables

Dessert (to be announced)

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MENU SELECTIONS

AFTERNOON TEA

DECEMBER 10, 2009

Cheddar Chutney Tea Sandwich

(Chutney, white cheddar cheese, fresh coriander, and cream cheese served on wheat rounds)

Apple-Boursin Cheese Tea Sandwiches

(Sliced apples, Boursin cheese on whole grain bread)

Cucumber Mint Tea Sandwich

(Thinly sliced English cucumbers, fresh mint, cream cheese)

Chicken Curry on Mini Croissant

Fresh Scones

(Accompanied by Lemon Curd, Devonshire cream and Strawberry Preserves)

Assorted Petit-Fours

Teas

Earl Grey

White Tea blended with ?

Private Christmas Blend