



1230 Fifth Ave. W., Hendersonville NC 28739

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www.MelangeBB.com

Special Event Menus

a) Buffet Serving

Attractive Displays of Heavy Hors d'oeuvre:

- * Fine and Imported Cheeses: Exquisite Platter with Gourmet Crackers and House Crostini
- * Large Brie en Croute Stuffed with Caramelized Pears: Served with Toasted Pita
- * Fresh Fruits Platter: A Display with Refreshing Variety of Colors
- * Middle Eastern Display: Lale's Own White and Black Hummus, Baba Ghannuj Spread, Steamed Cauliflower with Olive Oil, Lemon Juice and Fresh Dill, Fava Beans Cooked in Olive Oil: Served with Artisan Bread
- * Cold Smoked Salmon Platter with Horse Radish Cream, Capers, Red Onions, Aioli, Chopped Eggs & Fresh Herbs
- * Traditional Platter of Shrimps with Piquant Sauce and Lemon Garnish
- * Vegetable Strudel: Hand Braided Pastry Dough Stuffed with Roasted and Grilled Vegetable Medley & Mozzarella Cheese,

Salads:

- * Baby Greens & Reds Salad: Signature dish with Tomatoes, Dried Cherries, Candied Walnuts, Strawberries, Avocados and Feta (or Gorgonzola) Crumbs. House Dressing with Olive Oil, Lemon Juice, Aged Balsamico & Mustard
- * Caesars Salad with Granny Smith Apples & Roasted Hazelnuts
- * Quinoa Salad with Spinach, Sweet Potatoes, Colorful Peppers, Kalamata Olives and Shaved Parmesan Cheese

Starches:

- * Ratatouille Niçoise: Roasted Mediterranean Vegetables in Wonderful Colors
- * Garlic & Rosemary Potatoes, with Sun-dried Tomatoes and Gruyere Cheese
- * Olde World Pilaf: Aged Basmati Rice Cooked in Chicken (or Vegetable) Broth with Pine Nuts, Currants & Fresh Dill
- * Pasta al Pomodoro: Artisan Pasta with Traditional Italian Tomato Sauce

Entrees:

- * Roasted Rosemary, Parsley and Thyme Salmon Side
- * Traditional Beef Bourguignon
- * Tarragon Chicken: Tenders of Chicken in Shallot & Mushroom Cream Sauce and with Dry Vermouth Reduction
- * Saffron Jasmine Pilaf with Fried Eggplants, Roasted Peppers, Grilled Zucchini, Garbanzos & Shallots (Vegetarian)

Desserts:

- * Red Velvet Cake
- * Creamy Vanilla Ice Cream with Hot Raspberry Sauce
- * Chocolate Fudge Mosaic Pyramid with Hazelnuts and Dried Fruits

The following may also be presented as a special occasion cake

- * Lemon Zest Cream Cake with Shaved White Chocolates
- * White Chocolate and Strawberry Short Cake
- * Triple Chocolate Cake

b) Plated Dinner Serving

First Course - Salad:

- * Spinach Salad with Wilted Red Cabbage, Fresh Oranges, Pine Nuts and Gorgonzola Cheese
- * Baby Greens & Reds Salad: Signature dish with Tomatoes, Dried Cherries, Candied Walnuts, Strawberries, Avocados and Feta (or Gorgonzola) Cheese. House Dressing with Olive Oil, Lemon Juice, Aged Balsamico & Mustard
- * Salade Niçoise: Romaine Varieties with Red Onions, Preserved Roasted Tomatoes, Feta Cheese and Kalamata Olives
- * Mediterranean Tomato Salad, with Cucumbers, Green Peppers, Scallions, Kalamata Olives, Buffalo Mozzarella, Fresh Oregano & Pomegranate Balsamico Glaze (seasonal when Heirloom Tomatoes are Available)

Second Course - Entree:

- * Salmon in Dill Cream Sauce over Parsley Potatoes
- * Pan Seared Cod with Dry Vermouth Reduction, Capers, Preserved Tomatoes, Roasted Onions over Tender Jasmine Pilaf
- * Beef Bourguignon: Served with Spaetzle (German-style egg noodle)
- * Eggplant & Chicken Kebab: Traditional Serving with Bulgur Pilaf, Roasted Red Onions with Parsley & Mediterranean Sumac Spice, Baked Pita (Limited to 30 selections)
- * Shrimps à la Mélange Baked in Clay-ware: Braised Vegetables in Tomato, Garlic and Oregano Sauce (Limited to 30 selections)
- * Baked Portobello Mushrooms Stuffed with Grilled Vegetables, Gorgonzola Cheese and Zahter Blend (Wild Oregano & Sesame Spice) (Vegetarian)

Third Course - Dessert:

- * White & Dark Chocolate Grand Marnier Trifle,
- * Lavender Crème Brulée, (Limited to 30 selections) Raspberry Delight – Rote Gruetze (Dessert from Baltic Lands Served with Heavy Cream) (Limited to 30 selections)
- * Fresh Fruit Parfait