



1230 Fifth Ave. W., Hendersonville NC 28739
(828) 697-5253 or (828) 699-2100
www.MelangeBB.com

A La Carte Special Event Menus

Cocktail Hour

Light and Heavy Hors d'oeuvre

Butler Served Bruschetta with Grilled Focaccia, Tomato, Olive, Mushroom *and* Tomato, Basil, Roasted Garlic, Asiago Cheese

Butler Served Grilled Vegetables

Butler Served Spring Rolls with Blackened Chicken

Display of Fine and Imported Cheeses and Fresh Fruits
with Gourmet and Gluten-free Crackers and House Crostini

Brie en Croute Stuffed with Caramelized Fruits; Served with Pita

Middle Eastern Display: Lale's White and Black Hummus,
Baba Ghannuj Spread, Steamed Cauliflower with Lemon & Dill Sauce,
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 Lemons

Vegetable Strudel: Hand Braided Pastry Dough Stuffed with Roasted and Grilled Vegetable Medley & Mozzarella Cheese

Buffet Serving

Salads

Baby Greens & Reds Salad: Signature dish with Tomatoes, Dried Cherries, Candied Walnuts, Strawberries, Avocados and Feta. House Vinaigrette with Olive Oil, Lemon Juice, Aged Balsamic & Mustard

Caesar Salad Classic: with Granny Smith Apples & Roasted Hazelnuts

Quinoa Salad with Spinach, Sweet Potatoes, Colorful Peppers, Kalamata Olives and Shaved Parmesan Cheese

Edamame, Chickpea & Cucumber Salad Loaded with Tomatoes, English Peas, Dried Cranberries and Sunflower Seeds

Starches and Vegetables

Ratatouille Niçoise: Roasted Mediterranean Vegetables

Garlic & Rosemary Mashed Potatoes with Sun-dried Tomatoes and Gruyère Cheese

Olde World Pilaf: Aged Basmati Rice Cooked in Chicken (or Vegetable) Broth with Pine Nuts, Currants & Fresh Dill

Pasta al Primavera: Angel Hair Pasta with a Cream & Parmesan Sauce, and with Broccoli, Zucchini, Baby Peas, Tomatoes and Basil

Entrees

Roasted Salmon: Served with Rosemary, Parsley and Thyme Sauce

Traditional Beef Bourguignon

Tarragon Chicken: Tenders of Chicken in Shallot & Mushroom Cream Sauce and with Dry Vermouth Reduction

Ancient Grains Pilaf: Fried Eggplants, Roasted Peppers, Grilled Zucchini, Garbanzos & Carrots, Mild Pepper Sauce, (Vegetarian)

Desserts

Creamy Vanilla Ice Cream with Hot Raspberry Sauce

Chocolate Fudge Mosaic Pyramid with Hazelnuts and Fruits

Traditional Trifle with Fresh Fruits

The following may *also* be presented as a special occasion cake with festive tops , cream deco or with Shaved White Chocolates

Lemon Zest Cream Cake

White Chocolate and Strawberry Short Cake

Triple Chocolate Cake

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 Vinaigrette with Olive Oil, Lemon Juice, Aged Balsamic & 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 Balsamic Glaze

Second Course - Entree

Baked Salmon in Dill Cream Sauce over Parsley Potatoes

Pan Seared Cod with Dry Vermouth Reduction, Capers, Preserved Tomatoes, Roasted Onions over Tender Jasmine Pilaf

Snow Pea Salad & Seared Tuna

Beef Stroganoff over Butter Spaetzle (German-style egg noodle)

Eggplant & Chicken Kebab with Bulgur Pilaf, Roasted Red Onions , Parsley & Mediterranean Sumac Spice and Butter Glazed Pita (Limited to 40 selections)

Shrimps à la Mélange Baked in Clay-ware: Braised Vegetables in Tomato, Garlic and Oregano Sauce (Limited to 30 selections)

Baked Portobello Mushrooms with Grilled Vegetables, Gorgonzola Cheese and Zahter Blend (Wild Oregano & Sesame Spice) (Vegetarian)

Third Course - Dessert

Creamy Vanilla Ice Cream Melba with Hot Raspberry Sauce

White & Dark Chocolate Grand Marnier Trifle (Limited to 40 selections)

Lavender Crème Brulée: (Limited to 40 selections)

Fresh Fruit Parfait (Limited to 40 selections)

Raspberry Delight - Rote Gruetze: (Dessert from Baltic Lands Served with Heavy Cream) (Limited to 40 selections)

Raspberry Cheese Cake (Limited to 40 selections)

The following may *also* be presented as a special occasion cake with festive tops , cream deco or with Shaved White Chocolates

Lemon Zest Cream Cake with Shaved White Chocolates

White Chocolate and Strawberry Short Cake

Triple Chocolate Cake