



1230 Fifth Ave. W., Hendersonville NC 28739  
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[www.MelangeBB.com](http://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**