



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 Blackened Chicken Spring Rolls

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

Middle Eastern Display: Lale's White and Black Hummus, Baba Ghannuj Spread, Steamed Cauliflower with Lemon & Dill Sauce, Fava Beans Cooked in Olive Oil. All Served with Pita Bread

Cold Smoked Salmon Platter: with Horse Radish Cream, Capers, Red Onions, Aioli, Chopped Eggs & Fresh Herbs

Traditional Platter of Shrimps: with Piquant Sauce & 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

Tomato & Cucumber Salad: with Fresh Dill and Oregano, Scallions, Sweet Onions, Kalamata Olives, and Feta Cheese Topped with Pomegranate Balsamic Glaze

Spinach and Strawberry Salad: with Orange Cranberries, Toasted Almonds, Chickpeas and Sesame Seeds

Starches and Vegetables

Ratatouille Niçoise: Roasted & Braised Mediterranean Vegetables

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

Roasted Potato Medley: Baby Potatoes with Caraway Seeds Brushed with Olive Oil, Red Potatoes with Red Onions & Sweet Potatoes Sprinkled with Curry

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 Fresh Basil

Entrees

Roasted Salmon: Served with Lemon, Virgin Olive Oil, Rosemary, Parsley and Thyme Sauce

Traditional Beef Bourguignon

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

Pulled Beef, Tangy Barbecue Sauce & Crunchy Slaw

Ancient Grains Pilaf: Fried Eggplants, Roasted Peppers, Grilled Zucchini, Chick Peas & 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 and Raspberry Cream

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

Lemon Zest Cream Cake

White Chocolate and Strawberry Short Cake

Triple Chocolate Cake

Typically 1 Salad, 1 or 2 Starches and Vegetables, 1 or 2 Entrees and 1 Dessert are chosen

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

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 & Parsley 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

Typically 1 Salad, 2 Entrees and 1 Dessert are chosen