

SPRING CABARET & DINNER EVENING

THURSDAY APRIL 22, 2010 MENU

6:30 Arrival Time

Featuring Michelle Wiley

*Playing on the Keyboard & Singing the songs of pop,
jazz, American Songbook & Billy Holiday)*

SALAD

Spring Garden Medley of Greens (bibb, spinach, fresh mint, parsley & basil)
with House Pickled Onions, Avocado & Orange
Meyer Lemon dressing • toasted Hazelnut Garnish

ENTRÉE *served with evening's sides*

(choose 1 entree)

Peking Lacquered Cornish Game Hen (semi boned)
Black Pepper Shrimp • black garlic, scallions, ginger, lime, black beans &
oven dried fresh pineapple
Wild Salmon • Scottish Mustard w/vodka glaze
Vegetarian Craft Plate • selection of spring vegetable creations

DESSERT ♦ *served with Chantilly Cream (Choose 1 dessert)*

Lemon Pizzazz Pie with Butter Graham Crust
Fresh Strawberry Rhubarb Pie w/Lattice Crust
Coconut Torte

COFFEE or TEA

\$48. Per Person Inclusive for the Evening BYOB

Prepayment by Check or Cash is Requested to Confirm Seating

GUEST'S NAME _____

OF GUESTS AT TABLE _____ PHONE _____

♦ *Chef/Owner Norman Todd CIA Graduate*

♦ *Pastry Chef/Food Stylist/Owner Carol Todd*

❖ **MARKET ROOST FINE CATERING 65 MAIN ST FLEMINGTON NJ** ❖

P 908.788.4949

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