THE GOOD STUFF

On behalf of the event staff at Opera, we invite you to pamper your palate...

Our Award Winning, Executive Chef Jeffery McGar and his culinary team create cuisine specific to each client and event. The catering team is experienced in both buffet and plated dinners and all food is prepared in-house from scratch including breads and pastries. Chef McGar specializes in "world fusion and it is his goal to draw inspiration from around the world and consistently deliver gourmet, restaurant quality cuisine.

Please find sample buffet menus AND plated dinner menus enclosed. Customizations are always welcome. Please contact our Sales Team at (404) 874-3006 to discuss your perfect menu.

Kind Regards,

Chef Jeffrey McGar and the Special Events Team

2009 ALLIE AWARDS THE WAY WE WERE

WINNER – Best Buffet/Reception Menu



Buffet

THE MEZZO

$30 Per Head for 100 people minimum

Stationary Hors d' oeuvres

Mojito Lamb Lollipops
Mojito Marinated Lamb Meatballs with Myers Rum Glaze and Kaffir Lime Sugar

Herbed Tomato-Goat Cheese Tartlets
Herb Roasted Tomatoes and Whipped Goat Cheese in a Savory Tart Shell

Coconut Shrimp Croquettes
With Mango Puree

Buffet

Pesto Farfalle Pasta
Bowtie Pasta tossed with Sundried Tomatoes,
Kalamata Olives, Baby Spinach and
Fresh Mozzarella Cheese in Pesto Sauce

Penne A la Vodka
Crisp Pancetta, Tomaoto, Peas, Onions,
Parmesan Cheese and Penne Pasta
Tossed in Tomato-Cream Vodka Sauce

Pasta Accompanied by Artisan Breads

San Francisco Style Cioppino
A sea food stew of fresh clams, shrimp, scallops and calamari served in a tomato-wine sauce over pasta

Lavender Fried Chicken Tenderloins
Crispy, Juicy Fried Chicken Tenderloins
Breaded with Fragrant Lavender
Lavender Scented Country Gravy

Asian Beef Skewers
Asian Marinated Beef Flank Steak Thinly Slice and Skewered
Salad of Carrot, Beet, and Daikon Spirrals, Sesame Seed and Kalbi Sauce

Pork Bhan Mi Cup Cakes
Chicken and Pork, Garlic and Herb Farce "Cupcakes" in Phyllo Dough With Korean BBQ Sauce

Premium Garden Salad
Mixed Field Greens and Romaine Lettuce with Tomato, Onion, English Cucumber, Julienne Carrots, Red Cabbage, Bell Peppers with Ranch, Red Wine Vinaigrette and Honey Mustard

Dessert

Banana Pudding Crème Brulee
An Elegant Version of a Southern Tradition

Additional Menu Items and Services are available
All prices are subject to change and do not include tax and gratuity. Staffing fees apply.

Buffet

THE MATINEE

$35 per person for 100 people minimum

Passed Hor d'uoerves

Miniature Assorted Quiche
Mini Fried Green Tomato Sandwiches Stuffed with Goat Cheese Boursin

Action Stations

Omelet Action Station (Chef Attended)

Eggs	Bell Peppers	Bacon
Egg Whites	Red Onions	Ham
Egg Beaters	Mushroom	Jalapenos
	Spinach	

Bellini Station (Chef Attended)
Mini Pancakes Griddled to Order
Topped with:
Chocolate Bellini with Raspberry Coulis and Whipped Cream
Whole Wheat Bellini with Blueberry Sauce
Buttermilk Mini Pancakes with Maple Syrup

Buffet

Brabant Potatoes

Bacon

Fruit Platter: Honeydew Mellon, Cantaloupe, Pine AppleStrawberries and grapes

Shrimp -n- Grits: Cheddar Cheese Grits Topped with Scampi Style Shrimp, Tomatoes, and Scallions

Tri Color Cheese Tortellini with Grilled Pesto Chicken, Bell Peppers, and Tomatoes

Traditional Slow Roasted Beef Top Round with Au jus and Silver Dollar Rolls

Dessert and Coffee Station:

Seasonal Cheese Cake
Carrot Cake with Cream Cheese Frosting
Lemon Tart

Buffet

A SOUTHERN CLASSIC

$40 per person for 100 people minimum

Fixin's

Caramelized Bacon
Applewood Smoked Bacon is Coated in a Spiced Sugar and Baked then Artistically Displayed

Herbed Goat Cheese Stuffed Fried Green Tomatoes
Topped with Sweet Corn Salsa

Traditional Green Bean Casserole
Topped with Tobacco Onions

Meat Selections

(Choose one in each category: Pork, Chicken, Fish and Shellfish)

- Pork –

Jack-n-Coke Lacquered Pork Loin: Slow Roasted Pork is Glazed with Jack Daniels and Coke Syrup, Sliced Thin and Served with Herb Roasted Potatoes

Pulled Pork BBQ Sandwiches: Served with Sweet Potato Biscuits

- Chicken -
Lavender Chicken with Buttermilk Country Gravy

Pecan-Beer Battered Chicken Tenders with Whole Grain Honey Mustard

- Fish –

Pecan Crusted Trout with Sweet Potato Puree with Molasses

Maple-Dijon Glazed Cedar Planked Salmon with Horseradish Whipped Potatoes

- Shellfish –

Southern Style Lobster Macaroni and Cheese : Southern Macaroni and Cheese with Lobster Meat, Topped with Herbed Butterfried Crackers

"Shrimp and Grits": Pepperjack Grits Topped with Scampi Style Baby Shrimp, Bacon, Scallions and Tomatoes

Dessert

Chocolate Bread Pudding with Crème Anglaise

Additional Menu Items and Services are available
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Buffet

FRESCA DEL FARMA

An Organic And Sustainable Menu Sourced From Georgia Farmers And Local Purveyors

$45 per person for 100 people minimum

Southern Station – "A Taste of Atlanta"

Chipotle BBQ Pork Sandwiches
Slow Braised Niman Ranch Pulled Pork BBQ Served on Parker House Rolls

Shrimp -n- Grits
Scampi Style Baby Georgia Rock Shrimp Served Over Stone Ground Pepperjack Cheese Grits
Topped with Smoked Apple-Wood Bacon, Diced Tomatoes, and Spring Onions

Watermelon Salad
Feta Cheese, Mint, and Balsamic Reduction

Collard Greens with Pearl Onions and Apple-Wood Bacon

"Coque Au Vin"
Local-Organic Chicken Braised in a Red Wine Sauce, Sliced Fork Friendly
Accompanied by French Green Beans with Tri Color Pearl Onion Brulee

Tomato, Basil, and Fresh Mozzarella Salad
Balsamic Marinated Roma Tomatoes and Fresh Mozzarella Pearls with Basil Chiffonade

Gourmet Whipped Potato Action Station (Chef Attended)

Creamy-Whipped Idaho Potatoes
Infused and topped with: Basil Whipped Potatoes Topped with Roasted Red Pepper Salsa, Sundried Tomato Whipped Potatoes with Kalamata Olive Tapenade, Pancetta Whipped Potatoes with Tomatoes, Scallions and Crème Fraiche

Buttermilk Whipped Potatoes with Chives

Smoked Salmon Whipped Potatoes with Fresh Dill

Grill Action Station (Chef Attended)

Asian Marinated Flank Steak Skewers
Harris Ranch "Organic" Beef Cooked on a Charcoal Grill, Glazed with Thai BBQ Sauce
Garnished with Black and White Sesame Seeds

Dessert

Mini Desserts
Raspberry Cheesecake Trifles, Red Velvet Cake with Cream Cheese Frosting, Lemon Squares,
Triple Chocolate Cake, Pecan Tassies

Food Science Lab Dessert Station (Chef Attended)
A Chef Attendant Creates Frozen Desserts Before Your Eyes, Using Cutting Edge Technology
With the Use of The Anti-Griddle Machine,
Fresh Fruit, Sorbets, and Chocolate Ice Cream Bases go from Liquid to Frozen Solid in Seconds
Wrapped Around Fresh Fruit Skewers,
You Can Create Your Own Custom Treat!

List of Local Purveyors, Farmers and Wholesalers: Ashley Farms Organic Chicken, Niman Ranch Pork, Harris Ranch Organic Beef (Never, Never, Never Program)
BBQ Beef, Triar Seafood, Ashland Farms, Nursery Wholesale, Mr. Fresh Tomatoes, Sid Wainer and Son Specialty Produce

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Buffet

THE SOPRANO

$50 per person for 100 people minimum

Passed Hor d'uoerves *(choose three)*

Seedless Watermelon Cubes with Balsamic Reduction Dropper *(seasonal)*
Yellowfin Tuna and Smoked Salmon Tartar on Asian Cones with Shitake Bacon
Micro Cheese Burger with Fried Tobacco Onion Accompanied by Cream Sickle Floats
Mini BLT Salads served in Cherry Tomatoes
Pork Bhan Mi "Cup Cakes" with Pork, Garlic and Herb Farce "Cupcakes" in Phyllo Dough with Korean BBQ Sauce

International Cheese Board

Chablis, Saint Albray, Cheddar & Chive, Maytag Blue, Saint Andres, Colby Jack, Parmesan with Artistic Bread Display, Dried Fruits, Mixed Nuts and Red Seedless Grapes

Stationary Hors D'oeuvres

Pacific Fish-n-Chips
Sushi Grade Tuna Encrusted with Wasabi "Chips"
Wakame Salad, Preserved Ginger Tartar
Air and Carrot Soup
Jalapeno Cornbread Madelines

Asian Station in Chinese Take Out Boxes (Chef Attended)

Infused Tempura Style Spring Vegetables Served Over a Nest of Asian Rice Noodles in Mini Chinese Take Out Boxes:
Spicy Siracha Tempura with Garlic, Ginger and Lemon Grass Dipping Sauce
Sesame Tempura Spring Vegetables with Sweet Thai Chili Sauce Butter
Flash Fried Vegetables - A Unique Spring Medley Vegetable Stir Fry w/ Sweet and Sour Pineapple Sauce, Over Steamed Jasmine Rice

Ancho-Lime Surf -n- Turf (Chef Attended)

Scallop Ceviche Finished with Lemon Salt with Inland "Slawsa", Dressed in Chipotle-Lime Sauce
Served Over a Corn Tortilla "Peso"
Ancho-Lime Beef Tenderloin Mini Medallion with Lime Salt and Fire Roasted Tomato Sauce Topped with Corn Tortilla Straw
Citrus Salad - Citrus Segments, Lemon-Lime Micro Greens, Cilantro, Candied Citrus Peels, and Orange-Rice Wine Vinaigrette
Served Over a Corn Tortilla "Peso"

Dessert

Tasting of Mousse
Assorted Fruit and Chocolate Mousses: Raspberry, Orange Creamcicle,
Chocolate, Strawberry, Vanilla Bean, Mint Chocolate

Buffet

THE CROWD PLEASER

$55 per person for 100 people minimum

Passed H.D.s

Mini Greek Pita
Greek Marinated Diced Grilled Chicken Breast
on House made Flatbread or Pita Triangles with Minted Cucumber-Yogurt Sauce

Spicy Shrimp Wonton
Sauteed Shrimp with Avocado and marinated Tomato, Served on Fried Won-ton Crisp

Pork Bhan Mi Cup Cakes
Chicken and Pork, Garlic and Herb Farce Cupcakes in Phyllo Dough with Korean BBQ Sauce

Spinach Bouchee
Spinach and Artichoke Dip, Served in Mini Bouchee Cups

Buffet

Crudités in Artisan Sauces
Premium Vegetable Crudités and Marinated Grilled Vegetables
Artistically Displayed in Shot Glasses with House Made Dressings

Pecan Crusted Chicken Fingers
Whole Grain Honey Mustard

Tri-Color Orzotto
With Grape Tomatoes, Asparagus Tips and Pancetta in Creamy Garlic Bechamel

Penne A la Vodka
Crisp Pancetta, Tomaotoes, Peas, Onions in a Creamy Tomato-Vodka Sauce

Mini Sandwich Station (Chef Attended)
Choose 3 of the Following: Cuban, Lobster Salad Hoagie, Roast Beef with Horseradish Sour Cream, Curry Chicken Salad Pita, Mini Chicken and Biscuits, Pimento Cheese on Marble Rye, Micro Cheese Burger

Action Station

Traditional Slow Roasted Prime Rib (Chef Attended)
Served with Béarnaise Sauce, Horseradish Sauce, Gruyere Potatoes Au Gratin and Parker House Rolls

Dessert

Blondes and Brunettes
Various Flavors of Brownies and Blondies
&
Assorted Fresh Baked Cookies

Additional Menu Items and Services are available
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Buffet

EL CONCERTO

$65 per person for 100 people minimum

Passed Hors d'oeuvres

Micro Burgers and Coke Floats
Seasoned Ground Beef Sirloin, Leaf Lettuce, Sliced Roma Tomatoes, and American Cheese, Served on Baby Burger Buns
A Perfect Mini Replica of an American Favorite

Sushi Grade Tuna and Smoked Salmon "Ice Cream Cones"
Tuna and Smoked Salmon Tar Tare with Wasabi Aioli, Served in Sesame Micro Cones

Fresh Fis and Brie Cheese
Wrapped in Prosciutto, Skewered on a Vincotto Dropper

Buffet

Paella Action Station (Chef Attended)
A Grand Display with Authentic Paella Pans Set up over Bricks and Fire
with a Skilled Culinarian Making this Difficult Dish To order Perfectly Cooking these Delicate Ingredients in Stages:
Shrimp, Mussels, Clams, Chicken, Chorizo Sausage and Saffron Rice with Peppers, Onions and Scallions

Surf -n- Turf: Deconstructed Beef Wellington and Lobster Mac -n- Cheese (Chef Attended)
Beef Strip Loin is Slow Roasted and Carved to Order. Served Atop a Puff Pastry Round
Accented by a Wild Mushroom and Cognac Cream Sauce
and
Seashell Pasta and Lobster Claw Meat Tossed in a Vermont White Cheddar Bechamel and topped with Italian Herb Bread Crumbs then Baked

Chilled Soup Display
Chilled Gazpacho, Yellow Tomato Gazpacho, Vichycoise, Watermelon Consume, and Island Oasis
are Served in Shot Glasses and Displayed on Chilled Glass

Spinach Salad
Baby Spinach with Roma Tomatoes, Shaved Red Onions, Red and Green Bell Peppers, and Ciabata Garlic Croutons
Served with Warm Grain Mustard and Applewood Bacon Vinaigrette Served on the Side

Classic Caesar Salad
Served with Bowls of Marinated Artichokes, Smoked Salmon, Pesto Grilled Chicken and Hearts of Palm

Dessert

Trifles Tower
Mango Marble Cream Cheese Cake
Ginger Spice Cake with Apple Compote and Run Caramel
Caramelized Pear w/ Brown Butter-Almond Cake and Honey Vanilla Pastry Cream
Raspberry-White Chocolate Cheese Cake

Plated

Three Course Plated Menu

Directions for Cutomizing your Menu: Salad and Dessert is included in entree price to complete a three course meal**.** Iced tea and Water is also included.

Poultry

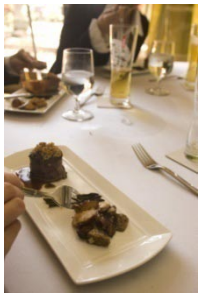
Pan Roasted Breast of Chicken Stuffed with an Herbed Farce $24
Breast of Chicken Stuffed with Garlic and Herb Mousseline
Sliced and Served Over Wild Mushroom Fricasse of Leg Meat
with Wild Rice Truffle "Pancake"

Maple Glazed Duck Breast $35
Maple Leaf Farms Duck Breast, Sliced and Layered Over a Three Potato and Bacon "Hash"
Complimented with a Maple-Dijon Duck Jus

Turkey Scalopini $27
Served Over Roasted Cranberry and Sage Spoonbread
Brown Butter-Beurre Blanc and Fried Sage

Country Fried Lavender Chicken Breast $23
with Chive-Buttermilk Whipped Potatoes
and Country Gravy

Grilled Curry Chicken Breast $24
Sliced and Layered Over a Salad of Israeli Cous Cous and Tagine Vegetables
with Spicy Coconut Broth



Beef & Veal

Veal Osso Bucco $48
Veal Shank is Slow Braised and Served Over Mascarpone Polenta
with Oven Roasted Tomatoes and Calvados-Veal Jus

New York Strip Au Poivre $42
Pepper Crusted Striploin of Beef Served with Gratin Potatoes,
Wild Mushroom-Armagnac Jus and Crispy Fried Tobacco Onions

Grilled "Bistro" Hanger Steak $34
Accompanied by Parmesan Polenta "French Fries",
Sweet Tomato Jam, and Maitre d' Butter

Saga Bleu Cheese and Panko Crusted Filet of Beef $40
with Normandy Potatoes and Caramelized Shallots Confit
Complimented with Natural Beef Jus

Kobe Beef and Foie Gras Burger $42
Ground Kobe Beef Topped with Black Truffle Butter On a House Made Brioche Bun
with Duck Fat Fried Shoe String Potatoes and Roasted Garlic Ailoi

Parmesan Herb Crusted Fillet of Beef $41
Petit Beef Tenderloin Wrapped in Proscuitto Ham with Tuscan Potatoes
and Chianti Bourdelaise Demi Glace

Plated

Three Course Plated Menu

Directions for Cutomizing your Menu: Salad and Dessert is included in entree price to complete a three course meal**.** Iced tea and Water is also included.

Fish & Shellfish

Seafood Mousseline Stuffed Lobster Tail $59
Shrimp, Lobster and Scallop Mousseline with Garlic, Shallots and Herbs Piped into a Lobster Tail
over Truffle Potato Cakes, Fennel, Leek, and Celery Ragout
Accompanied by Lemon Butter Sauce

Grilled Swordfish with Warm Crab "Stuffing" $53
Topped with Applewood Bacon, Melba Toast, Scallions, Garlic, Shallots,
and White Wine-Worcestershire Butter Sauce Over a Salad of
Cherry Tomato, French Green Bean and Red Onion
with Lemon Scented Warm Vinaigrette

Crispy Parmesan Crusted Filet of Salmon Salad $36
Served Over Classic Caesar Salad with House Made Dressing,
Oversized Garlic Ciabatta Croutons, and Parmesana Regiano

Truffle-Porcini Dusted Halibut $38
Served with Wild Mushroom Medley, Cailiflower Mousse, and Sauteed Spinach
Complimented by a Veal and Shellfish Demi Glace

Sauteed Jumbo Sea Scallops $38
Smoked Salmon Whipped Potato Rosette with Potato Gaufrette
In Tomato-Basil and Lobster "Bisque" with English Peas and Fried Leeks

Herbed Cracker Crusted Tilapia $32
(Tilapia is Topped with a Lite Cracker and Italian Herb Crust)
Served over Grilled Vegetable Ratatouille and Tomato-Basil Fondue

Lamb & Game

Balsamic Glazed Lamb Shank $49
Over Toasted Garlic Broccoli Rabe and Chipolini Onions with Stone Ground Cheddar Grits
and Lamb Jus

Fig-Vincotto and Apple Glazed Lamb Chops $44
Goat Cheese Tapenade, Butternut Squash Risotto, Dried Cranberries, Pine Nuts
Cranberry Lamb Demi Glace

Coca-Cola Lacquered Quail $33
Two Grilled Boneless Quail Laquered with a Spiced Coca-Cola Glaze,
Over Wild Rice Pilaf with Almond Slivers, Bourbon Macerated Dried Cherries and Apricots

Venison Scaloppini $38
Venison Loin Medallions, Lightly Sauteed and Topped with a Caramelized Onion and Mushroom Ragout
Served Over Sage-Buttermilk Spatzle (lightly Coated with Beef Demi Glace)



Plated

Three Course Plated Menu

Directions for Cutomizing your Menu: Salad and Dessert is included in entree price to complete a three course meal**.** Iced tea and Water is also included.

Surf & Turf

Veal Oscar $50
Seared Tenderloin of Veal Topped with Jumbo Lump Crab
with Grilled Asparagus and Roasted Parsnip Hollandaise

Filet of Beef Tenderloin with Grilled Jumbo Shrimp $51
Baked Potato Cake of Pancetta, Garlic Scapes, Cheddar Cheese, and Creme Fraiche
Served with Beef Demi Glace and Shrimp Glaceage

Asian Glazed Chicken Breast with Salmon Cake $48
Chicken Breast is Marinated, Grilled and Glazed with Korean BBQ Sauce and Sesame Seeds accompanied by A Panko Crusted Salmon Cake Comprised of Poached Salmon, Garlic, Ginger, Scallion and Shitake "Bacon", Served with Baby Bok Choy, Stir Fried Vegetables and Miso Beurre Blanc

Beef and Chicken "Wellington" $46
A Seared Petit Beef Tenderloin and Chicken Breast Napoleon with Mushroom Duxcelles in a Puff Pastry Shell
with Parsnip Whipped Potatoes, Wild Mushroom-Cabernet Sauce and Crisp Parsnip Chips



Vegetarian

Ratatouille Nouveau $32
Layers of Squash, Roma Tomatoes, Zucchini, Roasted Red Peppers, Japanese Eggplant and Red Onion with Goat Cheese, Balsamic Reduction, Roasted Red Pepper Coulis and Pesto Sauce

Eggplant Parmesan Napoleon $30
A Tower of Layered Fresh Mozzarella, Parmesan Fried Eggplant, and Grilled Beefsteak Tomatoes

Butternut Squash Gnocchi $39
Tossed with Wild Mushrooms, Baby Spinach, Walnuts, Shaved Parmesan and Sage Brown Butter Sauce



Plated

Three Course Plated Menu

Directions for Cutomizing your Menu: Salad and Dessert is included in entree price to complete a three course meal. Please Select one of the following Salads and one the following Dessert**.** Iced tea and Water is also included.

Salad

Port Poached Secel Pear Salad
with Warm Brie En Croute, Baby Greens, Dried Tart Cherries
Candied Pecans, Cidar Vinaigrette, Port Wine Gastrique

Terrine of Heirloom Tomatoes and Fresh Mozzarella
with Proscuitto Ham, Fresh Basil, Micro Greens Salad,
Parmesan Crustini, Aged Balsamic Vinagar

Baby Arugula Salad
A Salad of Arugula, Goat cheese, Dried Cranberries, Toasted Pine Nuts
Cherry Tomatoes, Garlic Scapes, Balsamic Vinaigrette
Served Atop Grilled Flatbread

Warm Mushroom Salad
Sauteed Wild Mushroom and Onion Medley Lightly Coated with Beef Demi Glace
Over a Plouche of Baby Greens Tossed in a Red Wine Vinaigrette

Grilled BLT Salad
A Salad Comprised of Grilled Hearts of Romaine Lettuce, Applewood Smoked Bacon Lardoons
Vine-Ripe Tomatoes, Shaved Red Onions, and Ciabatta Croutons
Drizzled with Maytag Bleu Cheese Dressing

Warm Spinach Salad
Lightly Sauteed Baby Spinach with Seared Mushrooms, Pearl Onions,
and Warm Bacon-Mustard Vinaigrette
Topped with Crispy Fried Shallots

Southwestern Hearts of Palm Salad
Sliced Hearts of Palm Served Over a Salad of Bibb Lettuce, Bell Peppers, Scallions,
Red Onions, and Avocados. Tossed in a Lite Chipotle Vinaigrette

Traditional Garden Salad
Fancy Field Greens with Carrot Spirrals, Vine Ripe Tomatoes, Shaved Red Onions,
and English Cucumbers, Drizzled with Your Choice of Dressing

Caesar Salad in a Crispy Parmesan Lace Basket
Chopped Hearts of Romain Lettuce, Garlic Croutons, Parmisan Cheese
Served in a Basket Made From Toasted Parmisano Regiano

Dessert

Classic Creme Brulee
Topped with Fresh Mixed Berries, Grand Marnier Whipped Cream,
Corkscrew Tuile

Chocolate Mousse Cake
Garnished with Wild Berry Coulis, Mixed Berries and Creme Anglasie

Marble Cheese Cake
House Made Vanilla and Chocoloate Swirl Cheesecake in an Oreo Cookie Crust
Accompanied by a Strawberry Puree

Lemon Tarte
Lemon Custard in a Tart Shell Topped with Dried Cherries and Apricots Macerated in Bourbon

Fruit and Cheese Plate
Chef's Choice of International Cheeses, Dried Fruits and Mixed Nuts
to Compliment Salad and Entree

Almond Basket with Mixed Berries
Heath Bar Ice Cream in a Caramel-Lace Basket Topped with Mixed Seasonal Berries
And Grand Marnier Whipped Cream

Fresh Made Doughnuts
Miniature Doughnuts Fried to Order
Chocolate Glazed, Boston Cream, Jam Filled, Coconut Cream and Traditional Glazed
(Choice of Three)

Bananas Foster
Rum Raisin Crème Filled Crepes
Topped with Flambéed Banana-Caramel Rum Sauce

"Banana Pudding" Crème Brulee
An Elegant Version of a Southern Tradition Topped with Blackberries and Raspberries

Chocolate Bread Pudding
With Choice of Peanut Butter or Vanilla Anglaise Sauce

Broken Egg Buttermilk Panna Cotta
An Egg-less Custard Tower Topped with Honey Nage and Candied Cumquats
Fresh Currants

Ask about sustituting the above desserts for a Cake