

Welcomes

Greater Raleigh Chamber of Commerce
Friday, April 17, 2009

Classic Seated Three Course Lunch
(PRESET SALAD AND DESSERT!)

First Course

Marinated Grilled Asparagus with Baby Greens and Pink Peppercorn
Vinaigrette

Assorted Wolfgang Puck Breads and Rolls

Entrée

Roasted Chicken
with Preserved Lemon, Chili and Blanched Garlic, Potato Purée and
Sautéed Garlic
Spinach

Dessert

Jack Daniels Spiced Pecan Pie
Ten Year Chocolate Sauce and Vanilla Whipped Cream
Freshly Brewed Regular and Decaffeinated Coffee
Iced Tea

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Tray Passed Hors d'oeuvres (served 6:00 pm - 6:30 pm)

WOLFGANG PUCK SIGNATURE PIZZAS

Four Cheese with Tomato and Basil

Pepperoni with Roasted Shallot and Peppers

Chinois Chicken Salad
in Miniature Won Ton Shell

Parmesan Crisps with Mascarpone,
Caramelized Pears and Tiny Arugula

A La Minute Dinner with Three Courses (served at 6:30
pm)

First Course

Roasted Beet and Herbed Goat Cheese Napoleon
Crushed Hazelnuts and Citrus Shallot Vinaigrette
Assorted Wolfgang Puck Breads and Rolls

Entrée

Duo plate of Pan Roasted Organic Chicken and Braised Short Rib
Spring Onions, Asparagus, Fresh Horseradish Mashed Potatoes and
Sauce Bearnaise

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Dessert

Toasted Almond and Espresso Cream Torte with Jivara Milk Chocolate
Mousse

Freshly Brewed Regular and Decaffeinated Coffee

Hosted Bar

Premium Bar includes Fris or Absolut Vodka, Bombay Gin, Bacardi Rum,
Jim Beam

Bourbon, Johnn Walker Red Scotch, Seagram's Seven Crown Whiskey,
Sauza Tequila

Budweiser and Bud Light Beer

Heineken and Amstel Light Beer

Soft Drinks and Fruit Juices

Wines With Meal

House Premium
Veramonte (per bottle)

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Tray Passed Hors d'oeuvres

Miniature Tortilla Cups
Chipotle Glazed Rock Shrimp,
Sweet Corn and Red Peppers
Crostitini with Prime New York Steak,
Yuzu Butter and Shiitake Mushrooms
Warm Baby Artichoke Bottoms
Artichoke Fromage
Parmesan Crisps with Mascarpone,
Caramelized Pears and Tiny Arugula

Hosted Bar

Butler Veramonte Chardonnay and Cabernet upon arrival @ \$38.00/btl

Domestic Beer- Budweiser and Bud Light Beer

Imported Beer- Heineken and Amstel Light Beer

Soft Drinks

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A La Minute Dinner with Three Courses

First Course -- PRESET

Roasted Beet and Herbed Goat Cheese Napoleon
Crushed Hazelnuts and Citrus Shallot Vinaigrette
Assorted Wolfgang Puck Breads and Rolls -- PRESET

Entrée

Pan Roasted Organic Chicken
Potato Leek Tart, Roasted Grapes, Arugula and Port Balsamic Reduction

Dessert -- PRESET

Chocolate Teardrop filled with White Chocolate Mousse and Fresh
Cherries

Freshly Brewed Regular and Decaffeinated Coffee
Hot and Iced Tea

Wines With Meal

Veramonte Chardonnay and Merlot with dinner @ \$38/btl

This is an estimate only. Final charges will be based on actual
consumption.

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Tray Passed Hors d'oeuvres

SPAGO'S Signature Spicy Tuna Tartare in a Sesame Miso Cone

Sweet Maryland Crab Cakes
Herb Remoulade

Miniature Cheeseburger on Brioche Bun
Tiny Pickles & Tomatoes
Dumplings (from 560)

Assorted Sushi and Sashimi (from 560)

Mini Shrimp Cocktails

Gazpacho Shooters

Butler at 7:15 pm:

Assorted Mini Cookies

Mini Lemon Tarts

Mini Dark Chocolate Tarts

Beignet filled with Raspberry Jam

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Hosted Bar (4 bartenders - 2 at Main bar and 2 at
additional bar)

DIFFA providing vodka, beer and bottled waters

WPC to provide glassware, ice and mixers.

Please have water station for 25 pp set up in Katy room for the models.

15 cs Bud Light Aluminum / 1 cs Saison Dupont / 1 cs Omegang / 4 cs
Trumer Pils / 4
cs Firemans

4 cs / Black Oak Chardonnay / 4 cs Black Oak Pinot Grigio / 3 cs Black
Oak Cabernet

5 cs Voss Water

5 cs Zodiac Vodka

Table tents for hi-boys and bars as well as beverage naps

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Tray Passed Hors d'oeuvres

SPAGO'S Signature Spicy Tuna Tartare in a Sesame Miso Cone

Sweet Maryland Crab Cakes
Herb Remoulade

Potato Gaufrette with Smoked Salmon and Dill Creme

Roasted Lamb Loin on Olive Bread Crostini
Oven-Dried Tomatoes

Tomato Tart Tatin with Lemon Aioli

Parmesan Crisps with Mascarpone,
Caramelized Pears and Tiny Arugula

Hosted Bar

ML providing vodka, tequila and ice

Special drink recipes provided by Janus

WPC to provide orange for tequila drink

WPC to provide simple syrup and lemon juice