

# *Richmond Catering* **Fall 2009 Menu Specials**

## **Soup & Salad**

Butternut Squash Bisque \$3.25

Shrimp Bisque \$3.75

Roasted Root Vegetable Salad \$4.00

Shaved Fennel Salad, Teardrop Tomatoes  
with a Dijon Lemon Vinaigrette \$3.50

## **Entrée Specials**

Pan Roasted Sea Bass, Mashed Sweet Potatoes and  
Spinach Salad with an Apple Vinaigrette \$18.25

Honey-Glazed Hazelnut Pork Tenderloin in a Natural Au Jus  
with Sage Stuffing and Seasonal Vegetables \$15.75

Pomegranate Marinated Rack of Lamb with a  
Rosemary Demi-glace, Candied Yam Rosti  
and Seasonal Vegetables \$20.50

## **Traditional Buffet**

Cream of Fennel Soup, Mixed Green Salad,  
Herb Roasted Turkey with Chesapeake Stuffing,  
Roasted Acorn Squash, Candied Yams,  
Haricot Vert and Homemade Cranberry Sauce \$15.95

## **Fall Desserts**

Butternut Squash Crème Brûlée \$4.00

Cranberry White Chocolate Bread Pudding  
with Cinnamon Ice Cream \$3.75

