



Hotel Giraffe

AT LAST

Inclusive Of Four Butler Passed Hors D'oeuvres, Three Course Plated Dinner, Toast, Coffee & Tea Service

Prelude

(Select One)

Warm Goat Cheese Salad

Belgium endive with mango and orange

Topped with warm goat cheese and kiwi dressing

Wild Mushroom Ravioli

Homemade ravioli covered in a white truffle sauce

With shaved aged parmesan

Endive Salad with Toasted Walnuts and Gorgonzola Cheese

Accented with Fresh Bosch Pear

Main Course

(Select One)

Combination of Filet of Beef and Roasted Wild Striped Sea Bass

Accented with Spring Vegetables

Combination of Grilled NY sirloin strip and Grilled Salmon with

Truffled mashed potatoes and seasonal vegetables

Champagne Toast

French Sparking Wine will be served to all guests for the toast

Dessert

(Select One)

Tropical

Mango, Passion Mousse, Coconut Dacquoise & Fresh Raspberries

Trio of Mousse

Trio Triple White Milk & Dark Chocolate Mousse, Chocolate Fans

Tiramisu

Mascarpone Mousse & Lady Finger Sponge

Coffee & Tea Service

Subject to 20% service charge and 8.88% sales tax.