



## DINNER SAMPLE MENUS

MENUS ARE CUSTOMIZED BY JWCE FOR EVERY EVENT.  
THE SAMPLES REFLECT BALANCED MENUS AND AN IDEA OF WHAT JWCE CAN OFFER.

### Menu Sample 1

Salad

Mixed Field Greens topped with Fresh Berries and Herb Vinaigrette

Entrée

Chicken Panache

Garlic Mashed Red Potatoes

Steamed Seasonal Vegetables

Yeast Rolls

Dessert

Crème Brûlée

Tea / Water / Coffee

Servers at \$175 Each

10% Tax

### Menu Sample 2

Salad

Mixed Field Greens Topped with Dried Cranberries, Toasted Pecans and Herb Vinaigrette

Entrée

Roasted Pork Tenderloin

Herb Roasted Red Potatoes

Steamed Asparagus Glazed with Brown Butter Bread Crumbles

Yeast Rolls

Dessert

Chocolate Ganache atop Savannah Chocolate Cake

Tea / Water / Coffee

Servers at \$175 Each

10% Tax

Menu Sample 3

Salad

Mixed Field Greens topped with Fresh Strawberries, Mandarin Oranges and Almonds Topped with Strawberry Vinaigrette

Entrée

Duo of Grilled Chicken with a Mushroom Wine Sauce on a Bed of Jasmine Rice and Julian Carrots and Red Peppers Wrapped with Baked Tilapia  
Glazed Sugar Snapped Peas or Steamed Asparagus  
Assorted Breads with Amish Butter

Dessert

Chocolate Amaretto Tarts

Tea / Water / Coffee

Servers at \$175 Each  
10% Tax

Menu Sample 4

Passed Hors d'oeuvres

Feta and Spinach Stuffed Mushrooms  
Orange Spiced Chicken Satay

Salad

Holland Rusk

Wedge of Ice Burge Lettuce on Toasted Holland Rusk Bread with a Slice of Tomato and Half of a Boiled Egg finished with Home Made Russian Dressing

Entrée

Pork Tenderloin with Dried Cranberry-Apple Conserve  
Chipolte Mashed Sweet Potatoes  
Steamed Zucchini and Leeks  
Sourdough Rolls

Dessert

Flourless Chocolate Cake with Strawberry Coulis and Fresh Berries

Tea/Water/Coffee

Servers at \$175 Each  
10% Tax

Menu Sample 5

Passed Hors d'oeuvres  
Stuffed Mushrooms  
California Rolls and Salmon Sushi  
Almond Stuffed Dates Wrapped in Bacon

Salad

Mixed Field Greens  
Cranberries, Goat Cheese and Toasted Pecans topped with Apple Cider Vinaigrette

Entrée

Duo of Marinated Beef Tenderloin and Sea Bass with a Thai Salsa  
Matchstick Vegetable Medley Squash, Carrots, Zucchini  
Garlic Roasted Potatoes  
Assorted Breads with Amish Butter

Dessert

Lemon Layer Cake

Tea / Water / Coffee

Servers at \$175 Each

10% Tax

Menu Sample 6

Passed Hors d'oeuvres  
Fried Green Tomato BLT  
Parmesan Cups filled with Roma Tomatoes and topped with Fresh Basil  
Beggars Purses Stuffed with Spring Vegetables

Salad

Caprese Salad with Balsamic Vinaigrette

Entrée

Duo of Marinated Beef Tenderloin and Mahi Mahi  
Wild Rice Pilaf  
Apricot-Glazed Carrots  
Artisan Bread

Dessert

Raspberry Napoleon with Chocolate Garnish and Raspberry

Tea/Water/Coffee

Servers at \$175 Each

10% Tax

Menu Sample 7

Passed Hors d'oeuvres

Yellow Squash, Spinach and Feta Stuffed Phyllo

Parmesan Cups filled with Roma Tomatoes and topped with Fresh Basil

Beggars Purses Stuffed with Spring Vegetables

Salad Options

Boston Bibb Wedge with Caramelized Pears, Toasted Pecans, and Bleu Cheese topped with Apple Cider  
Vinaigrette

Entrée

Chateaubriand with Red Wine Sauce

Garlic Mashed Potatoes

Steamed Asparagus and Stemmed Young Carrots with Lemon Garlic Aioli

Artisan Breads

Dessert Trio

Brownie Truffle with Chocolate Ganache

Key Lime Crème Brûlée

Fresh Fruit Tart

Tea / Water / Coffee

Servers at \$175 Each

10% Tax

\*Beef and Fish prices may vary according to the market price at time of scheduled event.

\*Menus are priced per person and customized for every event. JWCE will schedule a meeting to discuss preferences and menu concepts.