

## 2010 Dinner Party Menus

### Casting Off the Day

1. Brie in Puff Pastry with Berry Sauce (pg. 58)
  2. Ginger Chicken Rumaki (pg. 16)
  3. Shrimp with Cajun Remoulade Sauce (pg. 80)
  4. Sate with Peanut Sauce (pg. 68)
  5. Bali Wings (pg. 45)
  6. Toasted Coconut Cake (pg. 251)
  7. Fabulous Fudge Cake (pg. 252)
- Suggested Beverages: Bombay Sapphire Martinis (pg. 60), Sea Breeze Cocktails (pg. 75), Sauza Hornitos Watermelon Margaritas (pg. 65)

### Pastas del Sol - Dining Al Fresco

1. Cherry Tomatoes Stuffed with Pesto Orzo (pg. 63)
2. Sun Dried Tomato Mousse (pg. 72)
3. Tuscan Bread Salad (pg. 129)
4. Tortellini alla Prosciutto (pg. 205)
5. Orecchiette with Broccoli Rabe and Sausage (pg. 204)
6. Tomato Focaccia with Basil and Rosemary (pg. 92)
7. Apple Cinnamon Cannoli (pg. 236)

### French Country Charm

1. Strawberry Streusel Muffins (pg. 90)
2. Tropical Fruit with Mango Cream (pg. 107)
3. Lemon Cream Scones (pg. 86)
4. Toffee Coffee Cake (pg. 98)
5. Ham & Cheese Strata (pg. 102)
6. Honeydew Mimosas (pg. 101)
7. Best Friends Iced Coffee Frappe (pg. 89)

### A Night to Remember

1. Caramelized Onion and Cheese Canapes (pg. 19)
2. Caviar Pie (pg. 62)
3. Baby Greens with Pears (pg. 121)
4. Rosemary Roasted Rack of Lamb with Cabernet Sauce (pg. 154) OR Filet Mignon with Shallot Sauce (pg. 149)
5. Potatoes Anna (pg. 223)
6. Five Vegetable Napoleons (pg. 224)
7. Fallen Chocolate Souffle Cakes (pg. 254)

### Splendor in the Grass

1. Black Bottom Soup (pg. 112)
2. White Chicken Chili (pg. 120)

3. Town & Country Salad (pg. 20)
4. Plantation Salad (pg. 125)
5. Chutney Chicken Salad (pg. 130)
6. Mermaid Tea Sandwiches (pg. 139)
7. Persian Chicken Sandwich (pg.141)
8. Oatmeal Carmelitas (pg. 262)
9. Crunchy Key Lime Cookies (pg. 256)