

café Joël

Professional Catering

50th Birthday Celebration
Mt. Tam Racquet Club



Buffet
6:00 PM

Jumbo Prawns
Sauce New Orleans

House Tea Smoked Salmon
Cucumber Dill Sauce

“On The Town” Salad
*Romaine Lettuce, Raspberries, Gorgonzola, Toasted Walnuts
and Light Herbed Vinaigrette*

Fresh Fruit and Berry Cascade

Watermelon
Lime, Ginger and Honey Tonic

Roasted Beet and Fennel Salad
Craige’s favorites combined into a summer salad

Baked Brie En Croûte
Baguettes, Grapes, Walnuts, Honey

Antipasto
*Mushrooms a la Greque, Olives, Baby Mozzarella,
Roasted Onions, Peppers, Asparagus, Eggplant*

Classic Italian Tortellini with Peas and Prosciutto
Light Asiago sauce

Mixed Grill:
Wisconsin Bratwurst
Beer, Onion, Cabbage and Apples

Filet of Beef
Arugula, Horseradish Sauce

Duck Leg Confit
Waldorf Cole Slaw:
Joel’s combination of Cabbage, Apples, Celery, Walnuts, and Grapes

Apple Mustard Glazed Pork Tenderloin
Asian Cherry/Plum Sauce
Rolls and Butter

