



CLASS OF 2024

# DINNER MENU

*Eleven Lakes Catering*

FIRST  
appetizers

**Lobster Bisque**

cold water lobster, sherry, cream

**Wedge Salad**

blue cheese, candied bacon,  
red onion, apple

**Burrata**

iberico ham, arugula, crostini,  
balsamic glaze

**Vegetable Terrine**

bell pepper, eggplant, leek, portobello,  
romanesco, san marzano coulis

SECOND  
entree

**Filet of Beef**

two-four ounce tenderloins,  
potato and parsnip gratin,  
asparagus, king oyster mushrooms,  
madeira sauce

**Scallops and Shrimp**

sauteed, shallots, mushroom, spinach,  
white wine, cream, parmesan,  
pappardelle pasta

**Braised Beef**

red wine sauce, mushrooms,  
truffle mashed potatoes, broccolini

**Curry**

chicken or tofu, japanese style,  
coconut rice, snap peas, broccoli,  
onion, carrot, green onion

**Salmon**

miso glazed, shiitake rice cake,  
dashi broth, snap peas, carrot,  
mushroom, baby bok choy

THIRD  
dessert

**NY Style Cheesecake**

mixed berries

**Coconut Flan**

raspberries, caramel

**Chocolate Brownie**

housemade vanilla ice cream,  
chocolate sauce

**Duo of Sorbets**

lemon, mango, berry coulis

**Tres Leches**

whipped cream, strawberries

shareables

**Flat Bread**

barbecued beef, gorgonzola,  
caramelized onions, aji verde sauce

**Assorted Spreads**

tzatziki, hummus, baba ghanoush,  
taramasalata, warm pita

**Truffle Fries**

saffron garlic aioli, parmesan

**Nachos**

monterey jack cheese, black beans,  
street corn salsa, avocado crema

Prices starting at \$70 based on choice of entree selection. Includes an apperizer & dessert. Shareables are additional.