

MIXnightlife Reception

PLAYBOY MANSION WEST

May 26, 2007



PASS HORS D'OEUVRES

Grilled Shrimp with Arugula and Lemon Pesto

Artichoke Croquette with Tzatziki Dip

Mediterranean Chicken-Orange Sausage with Mint-Pea Puree

Brochette "Capresse"
Mozzarella Bocconicini, Basil and Preserved Tomato

Eggplant Confit on Pastry Crisp

Crispy Pork "Cigar" with Paprika-Celery Dip

DINNER BUFFET

Roasted Rack of New Zealand Lamb Chops
Seasoned with Garlic, Lemon, Oregano and Olive Oil
Side of Pomegranate Gastrique

Chicken Skewer "Lemonato"
Garlic-scented Spinach, White Wine, Lemon and Tarragon Sauce

Glazed Jumbo Prawn Brochette with Citrus Gremolata

Rice Pilaf Almandine

Jumbo Asparagus
Goat Cheese Fondue and Pichouline Olive Tapenade

Platter of Grilled Vegetables
Eggplant, Roasted Peppers, Artichoke Hearts,
Zucchini, Fennel, Marinated Mushrooms and Goat Cheese

Tomato and Cucumber Salad
Sweet 100 Tomatoes, Glassed Red Onion, Kalamata Olives,
Feta Cheese and Oregano-Lemon-Olive Oil Dressing

Rosemary Grissini, Dates, Feta Cheese and Seasoned Mediterranean Olives

CHEESE BUFFET

Farmstead Cheeses with Artisan Breads
Toasted Marcona Almonds, Port-infused Figs and Sauterne-poached Apricots

PASS PASTRIES

Assorted Finger Pastries, Petit Fours, Macaroons,
Chocolate Dipped Strawberries and Mansion Cookies

Chocolate River Fondue
Rice Krispie Treats, Marshmallows, Strawberries,
Graham Cracker Dust, Pineapple and Banana

Prepared by Executive Chef William Bloxsom-Carter
Playboy Mansion West

