

*A Night
in White*

hotel
blackfoot 
always here for you

Table Starter

Chef's Antipasto Displays

Grilled Artichoke and Hearts of Palm in Endive Cup

Caesar Salad Nests

Bocconcini and Grape Tomato Drops

Nicoise Salad Canapes

Seafood Tower

King Crab Legs, Lobster Claws, Shrimp Cocktail

Beef Wellington with Sauce Béarnaise

Butter Seared Scallops with Parsnip and Vanilla Puree

Chicken Cordon Blue with Roasted Cauliflower

Wild Mushroom Ravioli with Parmesan and Truffle

Veal Scaloppini with Beurre Blanc and Parsnip Puree Parisian Potato

Selection of Baby Vegetables

Vegetable Terrine

Pastry Chefs Selection of Viennoiserie, Breads, Rolls, Petit Fours,

and Hand-Made Desserts