



Plated Multiple Course Dinner Item Samples

A custom menu is created for each dinner party however, these sample items are all available and provide a good idea. You'll notice some repeat ingredients throughout. Each course will be adjusted accordingly based on seasonal availability and menu flow. For most parties, everyone enjoys the same menu however, adjustments can be made for special diets.

Appetizer courses

[Panko Crusted Chilean Sea bass](#)

Cauliflower puree, asparagus puree, fennel salad

[Seared Halibut](#)

Celery root puree, beurre blanc, English peas

[Seared Black Cod](#)

Celery root puree, corn relish, tri-color bell pepper sauce, crème fraiche

[Shrimp Ravioli](#)

Handmade semolina pasta, shrimp mousseline, jumbo prawn, lemon sauce

[Steamed Clams & Mussels](#)

White wine lemon herb broth, crostini

[Blackened Sea Scallops](#)

Creamy polenta, chimichurri, roasted red pepper coulis

Soup courses

[Roasted Red Pepper Tomato Soup](#)

Crème fraiche, basil oil, parmesan crostini

[Butternut Squash Soup](#)

[Scallops with "Peas & Carrots"](#)

Fresh diver scallops, English pea soup, glazed carrots, crème fraiche

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[Seafood Bouillabaisse](#)

Clams, mussels, shrimp, squid, rich seafood broth, rouille crostini

[Cioppino](#)

Clams, mussels, shrimp, squid, tomato herb seafood broth, garlic crostini

Salad courses

[Caprese](#)

Large & baby heirloom tomatoes, burrata & ciliegine mozzarella, arugula, lemon pesto, balsamic glaze

[Fuji Apple & Pecan](#)

Baby greens, Fuji apples, shaved red onion, gorgonzola apple chip pecan crumble, white balsamic dressing

[Caesar Salad](#)

Crisp romaine, handmade Caesar dressing, fresh croutons, shaved parmesan

[California Cobb Wedge](#)

Iceberg wedge, avocado, blue cheese, bacon, tomato, quail egg, blue cheese dressing

[Panzanella](#)

Crisp bread, baby spinach, tomato, cucumber, radish, balsamic glaze, Italian dressing

[Melon & Arugula](#)

Feta cream, pistachios, radish, cucumber, charred scallion vinaigrette

Entrée courses

[Filet Mignon](#)

Garlic mashed potatoes, roasted asparagus, white wine braised mushrooms, beurre rouge

[NY Strip](#)

Blue cheese polenta, chimichurri, baby squash

[Red Wine Tomato Braised Short Ribs](#)

Creamy parmesan polenta, asparagus, parmesan frico, beurre rouge

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[Chicken Roulade with Hollandaise Sauce](#)

Asparagus, glazed carrots, roasted red pepper sauce

[Prosciutto Wrapped Mushroom Stuffed Chicken](#)

Carrot puree, baby squash

[Roasted Rack of Lamb](#)

Herbed couscous, haricot verts, glazed carrots, rosemary red wine reduction

[Trio of Pork](#)

Citrus braised, chicharron crusted tenderloin, cherry glazed belly

Desserts

[Bananas Foster Crepe](#)

Chocolate & caramel sauce, banana chip & macadamia nut crumble

Various Panna Cotta:

[Apple Pecan](#)

[Caramel Pear](#)

[Berries & Cream](#)

[Summer Fruits](#)

[Chocolate Mousse Napoleon](#)

Chocolate mousse, caramel & chocolate sauce, coffee ice cream, almond tuile

**Some photos linked to items may not be exact representation of dish listed. The photos give a good general idea of the appearance of the dish, but there may be slight differences in the accompaniments, garnish, etc.*

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