

# BIG GUNS CATERING

## SERVED DINNER SAMPLE MENU ONE

### Reception

Tomato, Feta and Basil on Walnut Bruschetta

Marinated Grilled Shrimp with Cocktail Cream Cheese on Fresh Crostini

### Salad

Mesclun Greens with Spiced Pecans, Oven Dried Grapes, Apples, Gorgonzola and Sun-dried Cranberry Vinaigrette

### Entree Choices

8 Ounce Grilled Beef Tenderloin with Shiitake Mushroom Jack Daniel's Sauce, Onion Whipped Potatoes and Grilled Asparagus

Grilled Chicken Breast with Wild Mushroom Ragout, Onion Whipped Potatoes and Grilled Asparagus

Fresh Catch of the Day

### Dessert

Chef Choice Dessert

Freshly Baked Breads and Rolls