

**American Bar Association
Section of Family Law Event at the Milwaukee Art Museum
October 22, 2004**

Passed Hors d'oeuvres with Cocktails

Pancetta and Three Onion Cheese Tart

Grill Seared Tuna With Pear & Sweet Onion Compliment

House Specialty Artichoke Piccatta Served with a Squeeze of Fresh Lemon

Bite Size Garlic Rubbed Toast Rounds Topped with Fresh Tomato Bruscetta

Figs Wrapped with Prosciutto

Station 1

Gorgonzola Caesar Salad
Romaine, Radichio & Escarole Greens
Tossed With Our Special Caesar Dressing with Gorgonzola Cheese

"Trecce de Juliette" Pasta (The Braids of Juliette) and Petite Potato Gnocchi
Served with Sun Dried Tomato Pesto Sauce & Parmesan Cheese Alfredo Sauce
Separately Served Steamed Fresh Vegetable Medley to Compliment
Grated Parmesan Cheese & Minced Fresh Herbs

Long Thin Bread Sticks Nested in a Napkin Lined Pint Glass

Station 2

Sweet Red Bell Pepper Floured Halibut Filet
Served with Wild Mushroom Risotto & Drizzle of Basil Oil

Station 3

Chef Carved, Herb Crusted Rack of Lamb - 2 Cuts Per Plate
Served on a Bed of Our "Root Smash"
(Steamed Yukon Gold Potato, Acorn Squash, Carrots & Rutabaga)
Rich Red Wine Demi Glace Sauce

Station 4

Prime Grade of Beef - Filet of Sirloin
These 14oz to 16oz Center Cuts of Sirloin are Grilled Seared Then
Rubbed with Porcini Mushroom Powder & Fresh Garlic
Each Sirloin is Chef Carved and Complimented with
Caramelized Onion Potato Puree

Slow Braised Mushroom Stew

Station 5

Display of Boutique Wisconsin Cheese

Served with Sliced French Bread, Grapes, Lady Apple & Sun Dried Apricot

Collection of Lemon Bars, Double Chocolate Caramel Brownies & Pecan Bites

Petite Crème Brulee

Petite Tiramisu

Petite Chocolate Pot du Creme

Coffee Service