



JoAnna Minneci, Chef/Owner
12021 Wilshire Blvd. #240
Los Angeles, CA 90025-1206
Phone: 310-264-0078

FORMAL DINNER EVENTS

Indulge in a decadent, seven-course dinner where every item revolves around the theme you select. While these proposed menus are designed for up to 18 guests, larger parties could be accommodated with minor adjustments.

French Bistro

Appetizer

Coquilles St. Jacques

First Course

Salad Composée
with Parsley Vinaigrette

Intermezzo

Lavender Sorbet

Entrée

Salmon En Croustade

Roasted Red Potatoes

Glazed Carrots

Cheese

Market's Best
French Cheeses

Dessert

Crêpes Suzette

Mignardises

Assorted Chocolate Truffles

American Eclectic

Appetizer

Oysters Rockefeller

First Course

Roasted Fennel and Orange
Salad with Citrus Vinaigrette

Intermezzo

Tequila-Lime Sorbet

Entrée

Filet Mignon

Duchesse Potatoes

Baby Carrots and Asparagus

Cheese

Market's Best
Domestic Cheeses

Dessert

Baked Alaska

Mignardises

Assorted Home-Made Candies

Italian Trattoria

Appetizer

Calamari Pomodoro

First Course

Caprese Salad
with Basil Vinaigrette

Intermezzo

Basil Sorbet

Entrée

Veal Scaloppini

Eggplant Soufflé

Saffron Risotto

Cheese

Market's Best
Italian Cheeses

Dessert

Tiramisu

Mignardises

Assorted Italian Cookies

These are sample menus to give you an idea of what I offer.

Wine pairings provided upon request.

Are your everyday dishes too casual for your special dinner? Don't worry! A lovely table setting makes your dinner extra special. Let me know if you would like to rent my set of Noritake china, crystal stemware, spotless flatware, and if necessary, a brocade tablecloth with matching cloth napkins... I can even provide tables and chairs.