

GOURMET LUNCH MENU

PEACH MARGARITA



Ingredients - bring enough to make 2 or 3 batches

- 1 cup silver tequila
- 1/2 cup Peach Schnapps
- 4 peaches pureed
- Juice of 2 fresh limes
- Ice Cubes
- Sugar or agave nectar

Place 2 peaches and a little sugar or agave nectar in a blender. Blend until smooth. (this can be made the night before)

Fill the blender 3/4 of the way with ice. Add all of the ingredients and blend together. Garnish with a slice of peach or lime.

NON-ALCOHOLIC WATERMELON LEMONADE



Ingredients - make 2 batches

- 2 lemons, quartered
- ½ cup white sugar
- ½ medium seedless watermelon (about 9 pounds), rind removed, flesh cut into chunks
- ice

Directions

1. Squeeze lemons into a large pitcher, add squeezed lemon quarters. Add sugar; stir and mash with a wooden spoon until sugar is dissolved.
2. In a blender, puree watermelon in batches until smooth; pour through a fine mesh sieve into pitcher (you should have about 8 cups of juice). Stir to combine. (Refrigerate, covered, up to 3 days.)
3. Serve over ice.

TOMATO PESTO BITES



Ingredients: (make enough for at least 2 per person, approximately 40 to 50)

- 30 cherry tomatoes
- ½ of a medium avocado, peeled, seeded and chopped
- 2 oz. cream cheese, softened
- 2 Tbsp. basil pesto
- 1 teaspoon lemon juice
- Snipped fresh basil

Directions:

1. Cut a thin slice from the top and bottom of each tomato. Using a knife or small spoon, carefully cut/hollow out tomato guts. Line a baking sheet with paper towels. Invert tomatoes onto the towels. Let stand for 30 minutes to drain.
2. Meanwhile, for filling, in a food processor, combine avocado, cream cheese, pesto and lemon juice. Cover and process just until combined.
3. Place tomatoes on a serving platter. Spoon filling into the tomato cups. If desired, cover loosely with plastic wrap and chill for up to 4 hours. If desired, sprinkle with snipped basil before serving.

Here's a tutorial with photos:

<http://www.pipandebby.com/pip-ebby/2011/1/18/tomato-pesto-bites.html>

ANTIPASTO SKEWERS

Make enough for 2 per person.



FIGS WITH BLUE CHEESE AND BALSAMIC VINEGAR



Ingredients: Make enough for 2 per person.

- 18 to 20 whole figs, cut in half
- Blue cheese
- Balsamic vinegar

Directions:

1. Cut each fig in half lengthwise (like the picture).
2. Place a small chunk of blue cheese on top of the fig.
3. Drizzle a few drops of balsamic vinegar on top of each one.

CARROT GINGER SOUP



Ingredients: (might want to x1.5 the recipe)

- 2 lbs carrots, peeled and cut into 3-inch lengths
- 2 Tbsp olive oil
- 2 Tbsp unsalted butter
- 1 medium onions, cut into medium pieces (about 3/4 cup)
- 2 large rib celery, cut into medium pieces (about 1/2 cup)
- 2 Tbsp minced fresh ginger (about 1-inch piece peeled)
- 4 cups chicken broth
- 4 cups water
- 2 tsp salt
- 1/4 tsp pepper
- Garnish with a drizzle of whipping cream and chopped fresh chives

Directions:

1. Heat the oven to 375F.
2. Put the carrots in a medium baking dish and drizzle them with the olive oil. Toss and coat them well. Roast for 1 hour, stirring once halfway through. (The pieces are done when they are tender, blistered, and lightly browned in a few places.)
3. Melt the butter in a medium pot over medium heat. Add the onion and cook until it is clear (2 to 3 minutes). Stir in the celery and ginger and cook until the celery softens a bit and the onions start to brown (4 to 5 minutes). Add the roasted carrots, chicken broth, salt, pepper, and water. Bring to a boil, reduce the heat to medium low, and cover. Simmer for 45 minutes.
4. Puree the soup in a blender or in the pot with a hand held blender. Can be made a day ahead.
5. Keep warm in a crockpot until ready to serve. Garnish with chives, drizzled olive oil, or whipped cream. Otherwise, refrigerate for up to five days and taste for salt before serving.

GRILLED PORK TENDERLOIN SKEWERS



Ingredients:

- Pork tenderloin, cut into strips
- 2 Tbsp Heinz chili sauce
- 2 Tbsp honey
- 2 Tbsp soy sauce
- 2 crushed cloves of garlic
- ½ tsp dry ginger

Directions:

1. Soak skewers.
2. Assemble skewers and marinate pork tenderloin overnight.
3. Grill until cooked.

TARRAGON CHICKEN SALAD ON ORGANIC GREENS



Ingredients: Serves 6 to 8. Adjust as necessary.

- Zest of lemon
- 2 Tbsp lemon juice
- 2 Tbsp chopped tarragon
- 2/3 cup light sour cream
- ½ cup light mayonnaise
- 2 large grilled chicken breasts cubed (or a whole roasted chicken from the grocery store)
- 1 cup diced celery
- 4 green onions, sliced or 1/3 cup chopped chives
- 1/3 cup chopped toasted walnuts or hazelnuts
- 6-8 cups organic mixed greens (Costco has these)
- Lemon wedges for garnish

Directions:

1. Make the dressing by combining the lemon zest, juice, tarragon, sour cream and mayonnaise in a medium bowl. Season with salt and pepper and set aside.
2. Add the chicken, celery and green onions and lightly toss. Add half of the nuts. Toss again.
3. Divide the greens among the plates.
4. Spoon the salad on top of the greens.
5. Garnish with the remaining nuts.
6. Serve with a lemon wedge as additional garnish.

WHIPPED FETA CROSTINI



Ingredients: make enough for 2 per person

- 6 ounces feta
- 2 ounces cream cheese, softened
- 4 tablespoons olive oil
- 1 lemon, juiced
- ½ onion
- 1 garlic clove, minced
- 2 tablespoons red wine vinegar
- 2 pounds grape tomatoes
- 4 tablespoons olive oil
- 2 baguettes, sliced
- ⅓ cup basil
- Salt & pepper

Instructions:

1. Pulse tomatoes, onion, garlic, and red wine vinegar in food processor until tomatoes are broken into large chunks.
2. Transfer to a bowl and allow to sit for 5 minutes. Mix in 4 tablespoons olive oil and season with salt & pepper.
3. Combine feta, cream cheese, 4 more tablespoons olive oil, lemon juice, and salt & pepper in food processor. Pulse until creamy.
4. Spread whipped feta over baguettes. Top with tomato mixture.
5. Slice basil into thin ribbons and sprinkle across crostinis.

Tip: Make everything the night before and bring the tomato mixture, cheese mixture, sliced baguette and chopped basil in separate containers ready to put together at the last minute.

CHOCOLATE MOUSSE



CHOCOLATE DRIZZLED FRUIT KABOBS

