



## THE MENU

CINCINNATI SYMPHONY ORCHESTRA

### SET OUT AND PASSED HORS D'OEUVRES

Belgium Endive piped with Red Pepper Hummus with Edamame for ½ guests and ½ with Piped Gorgonzola, Grilled Asparagus, Beets and Toast Walnuts  
Tuna Tartare with Guacamole Cones  
Chilled Cajun Meatloaf Lollipops with Three Ketchup and Kitchen-fried Truffle Potato Chips  
Rosemary Garlic Roast Mushroom Shaped Potatoes with Dijon Aioli

### BUFFET

Baby Lamb Chop with Three Mushroom, Red Zinfandel Sauce and Whipped Horseradish  
Curry Roast Cornish Game Hen with Spinach Dijonaise  
Crab Stuffed Sole with Lobster Veloute Sauce  
Farro with Baby Kale and Grilled Pear with Cranberry Vinaigrette  
Quinoa and Succotash in Herb Butter  
Rainbow of Heirloom Tomatoes with Roasted Corn and Sugar Snap Peas  
Artisan Breads with Goat Cheese Butter at tables/ not on buffet

### SERVED DESSERT

Haute Chocolate Caramel Mushroom shaped Chocolate on Cotton Candy at each place setting with a Brownie topped with colored sugar in stemless martini glass

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### CSO AFTER PARTY DESSERT MENU

#### STATION I - BREAD PUDDING BAR

Chocolate Bourbon and Lemon Blueberry Bread Pudding  
Assorted Toppings to include: Chopped Nuts, Chocolate Jimmies, Toffee Chips, Raspberry Sauce and Caramel Sauce

#### STATION II

White and Dark Chocolate Mousse in Martini Glasses with Assorted Toppings to include: Chopped Nuts, chocolate Jimmies, Toffee Chips, Raspberry Sauce and Caramel Sauce  
Assorted Cookies

#### STATION IV

Bowls of Strawberries and Cherries with Goat Cheese Vanilla Mousse

#### STATION V

Coffee Station with shaved Chocolate, Whipped Cream and Caramel Sauce