

HORS D' OEUVRES

Items can be butler passed or on a station

HOT

Steamed Pot Stickers
ponzu sauce

Chicken Satay
yogurt mint sauce

Petite Crispy Tartlets
crème Fraîche, bacon and onions baked to a deep golden brown

Parmesan - Chive - Potato Croquettes

Phyllo
stuffed with artichoke spinach and Feta

Goat Cheese Tartlet
red onion marmalade and fresh chives

“Cheese Puffs”
fresh baked profiteroles with Boursin cheese filling

COLD

Fried Vegetarian Spring Rolls
with ponzu & mustard dips

Salmon Salad
cucumber on pumpernickel bread

Smoked Atlantic Salmon
on crostini with pickled fennel salad

Vietnamese Summer Rolls
with pickled vegetables

Roma Tomato, Goat Cheese and Fresh Basil
on crouton

Tuscan Breadsticks
with olive tapenade and prosciutto

Brochettes of Swordfish
mango-poblano chile salsa

“Yaki” Style Beef Skewers
scallion baton, in a soy-yuzu marinade

Arrancini
fried risotto nuggets with Mozzarella and a charred tomato sauce

Petite Grilled Cheese
toasted brioche, smoked ham and aged cheddar

Crab and Lime Salad
cilantro in cucumber cups

Smoked shrimp and Daikon Salad
in crisp wontons with red Thai sauce

Steak Tartare
on crouton with truffle mayonnaise

Shrimp Tempura
sweet red chile dip (2 pcs.)

Wild Mushroom Cappuccino
frothed curried milk

Skewer of Curry Chicken & Apples
coconut sauce

Red Snapper Ceviche
with Serrano chiles and corn crisp

Carmelized Figs
wrapped with prosciutto on forks

Beef Tagliare
on crostini with black pepper and olive emulsion

Fresh Coconut Dusted Shrimp
sweet Thai chili sauce

Pancetta Wrapped Jumbo Shrimp
with red pepper basil puree

Tempura Shrimp
passionfruit and black pepper sauce

Polenta Dusted Bay Scallops
preserved lemon remoulade sauce

Lobster and Red Beet “Cappuccino”
in espresso cups

Chilled Thai Spiced Jumbo Shrimp
ginger citrus sauce

Sushi Grade Tuna Tartare
ginger, orange, wasabi on lotus root chip

Oysters on the Half Shell
choise preparation

- fresh on the half shell with cucumber, horseradish and chives
- (warm) fried with tomato tarragon relish
- (warm) BBQ with smoked bell pepper relish

DINNER

All soup and salad selections are served with bread and butter or olive oil accompaniment

SOUPS

Seasonal Soup

chef's choice of fresh, local ingredients

Roasted Tomato & Basil Soup

crème fraiche

Chilled Green Asparagus

with white truffle oil

Warm White Asparagus

chive puree

Roasted Butternut Squash Bisque

crisp sage leaves

Roasted Pepper Soup

basil emulsion

Curried Carrot Soup

crème anise and pistachio tuille

Modern Wonton Soup

richly seasoned broth with sesame chicken wontons, scallions,
Asian cabbage, red chili oil

Roasted Sweet Onion Soup

parmesan tuille

Wild Mushroom Bisque

seasonal variety of mushrooms pureed in a velvety soup
enriched with cream and chives

Fire Roasted Sweet Corn "Sopa"

cilantro, lime, morita chile oil

Maine Lobster Bisque

enriched with Devonshire cream and aged sherry

Chilled Avocado Soup with key lime and lump crab

SALADS

House Mixed Lettuces

dried cranberries, toasted almonds, shaved red onions,
seasonal vinaigrette

Seasonal Organic Greens

marinated tomatoes, red onions, toasted foccacia croutons

Butter Lettuce, Radicchio, Watercress

with marinated tomatoes, Feta cheese, toasted hazelnuts, and
greek vinaigrette

Belgian Endive

young butter lettuce, spiced walnuts, orange segments,
French Bleu cheese

Caesar Salad

crisp romaine, foccacia croutons, shaved parmesan and a
rich Caesar dressing

Warm Goat Cheese Button

herb brioche croute,
confit tomato relish with petite seasonal greens

Spinach Salad

with crisp pancetta, garlic Fontina cheese crostini, roasted walnuts
and balsamic dressing

Marinated Baby Beet Salad

with petite lettuces, and candied pecans and chevre emulsion

Sliced Heirloom Tomatoes

fresh basil, seasonal lettuces, Mozzarella cheese and cherry balsamic
(seasonal availability)

DINNER

COLD FIRST COURSE

Chilled Asparagus

white truffle vinaigrette and shaved celery salad

Goat Cheese Terrine

roasted pepper salad, toasted foccacia and single orchard olive oil

Marinated Jumbo Lumb Crab Timbale

cucumber, fennel and sweet ginger-oyster emulsion

Chilled Foie Gras Terrine

with caramelized mango tart and lime syrup

Citrus poached Jumbo Shrimp Cocktail

with tomato preserves and horseradish mousse

Chilled Lobster and Avocado Terrine

jicama slaw and prickly pear vinaigrette

HOT FIRST COURSE

Carnaroli Risotto

preserved lemon, english peas and pea shoots
forest mushrooms and curry emulsion
spanish peppers, rapini, olives

Pave of Honey Poached Salmon

braised spinach, sweet onion puree

Seared Halibut Fillet

sweet corn succotash, charred tomato vinaigrette

Duck Confit

in strudel with grapefruit and parsley oil

Gratin of Chesapeake Bay Crab

sweet onions, fennel, Dijon mustard, crème fraiche and fresh chives

Jumbo Lump Crab Cake

with grain mustard sauce, red pepper and tarragon relish

Shrimp Scampi

garlic, lemon, Italian parsley

Hickory Wood Grilled Quail

white Cheddar grits, roasted apples, cider jus

Petite Fricassée of Maine Lobster

with late harvest Riesling, pearl onions and Tuscan white beans

Sumac and Lemon Dusted Rare Tuna Loin

warm cous cous salad, raisin-harissa puree

Seared Jumbo Scallop

Yukon gold potato puree, roasted baby red onions, and balsamic jus

DINNER

Accompanied by chef's selection of appropriate seasonal fresh vegetables and starch

ENTREES

Pan Roasted Chicken Breast

forest mushroom and pearl onion jus
chardonnay and parsley jus
marsala, lemon, shiitake mushrooms

“Fondant” of Lamb

slow roasted lamb shoulder with tomatoes and
corsican rosemary

Fricassée of Chicken

winter vegetables and Bourbon sauce

Chardonnay-Citrus Braised Flounder

Watercress sauce

Spice Roasted Duck Breast

citrus roasting jus
red wine butter sauce

Beef Wellington

wild mushroom and sage stuffing, wrapped in pastry,
served with Madeira wine jus

Veal Medallions

ragu of tomatoes, garlic, pancetta and sage
red wine and rosemary jus

Wood Roasted Lamb Chops

two double bone chops with a Rosemary Jus

Grilled Beef Filet

Hollandaise – roasted tomato and tarragon
Morel mushroom sauce
Wine Merchant Sauce

Diver-Harvested Jumbo Maine Scallops

Champagne leek sauce

Sauteed filet of Wild Alaskan Salmon

Pinot Noir butter sauce
three herb sauce
Chablis reduction sauce with chives

Pan Roasted Wild Striped Bass

pommery mustard sauce

Sauteed Supreme of “Georges Bank” Halibut

roasted tomato emulsion
curry, lobster and tarragon ragout

Medallions of Beef Rosini

black truffle sauce, seared foie gras

Roast Rack of Lamb

mustard and breadcrumb crust, rosemary tomato jus

Roasted Loin of Prime Veal

rosemary and red currant sauce

Rack of Veal Hunter Style

dusted with robust spices, tarragon and truffle jus

DESSERTS

All desserts are served with coffee and tea service

Crème Brûlée

Dark Chocolate Crème Brûlée

Warm Semolina - Blueberry Cake

Warm Blueberry Tart

Chocolate Espresso Tart

Fresh Strawberry Napoleon

Pear Tart

Fresh Berries and Sorbet

in a tuille basket with chef's inspired seasonal garnishes

Bittersweet Chocolate Sabayon Mousse

Milk chocolate anglaise, white chocolate ice cream and a chocolate cigarette

French Almond Torte

Layers of almond cake with espresso cream and dark chocolate ganache

Warm Flourless Chocolate Cake

Seasonal fruit compote and vanilla ice cream

Passionfruit Parfait

Thin chocolate shell, raspberry and mango salad and raspberry sauce

Warm Wild Blueberry Shortbread

Raspberry ice cream and orange sauce

Caramelized Lemon Mousse Tart

Sweetened mascarpone and fresh raspberries