



FALL/WINTER DINNER MENU

Includes two hors d'oeuvres and dessert! Scroll down for options.

Minimum 20 guests. If LESS than 20 guests, please add \$10 per person, if MORE than 30 guests, please subtract \$5 per person from the menu price.

❖ MENU ONE ❖

Roasted Halibut
with Potato Horseradish Crust

Potato Gruyere Gratin

Green Beans with Caramelized Shallots

Mixed Greens and Radicchio
with Apples, Blue Cheese, Fresh Oranges and Honey Balsamic Vinaigrette

Grainy Bread and Butter

Per Person \$48.00

❖ MENU TWO ❖

Spicy Grilled Free Range Chicken Breasts
with Creamy Pumpkin Mole Sauce

Roasted Corn, Cherry Tomato, Green Onion and Jicama Salad
with Dijon Tarragon Vinaigrette

Arugula and Mixed Greens Salad
with Shaved Parmesan, Tomatoes, Avocado and Red Onion and Lemon Vinaigrette

Corn Bread and Butter

Per Person \$42.50

❖ MENU THREE ❖

Roasted Pork Tenderloin
with Sage Cornbread Crust and Herb Mustard Sauce

Orzo and Yellow Pepper Gratin

Roasted Fall Vegetable Succotash

Chopped Salad
with Tomatoes, Cucumbers, Grilled Corn, Red Onion and Creamy Basil Dressing

Grainy Bread and Butter

Per Person \$45.00

❖ MENU FOUR ❖

Herb-Encrusted Wild Salmon Medallions

with Roasted Red Pepper Sauce

Upscale Macaroni Cheese

with creamy Gruyere and Parmesan, Scented with Garlic and Nutmeg

Green Bean Salad in a Dijon Scented Dressing

with Julienne of Nutty Swiss Gruyere and Toasted Walnuts

Grainy Bread with Butter

Per Person \$45.00

❖ MENU FIVE ❖

Roasted Leg of Lamb

seasoned with Mediterranean Herbs and Spice with a Honey Dijon Glaze

Cucumber Raita

Minted Saffron Rice

simmered with Fragrant Seasoning of Cuminseed, Cinnamon and Bay Leaf combined with Saffron Threads, Currants, Finely Chopped Fresh Mint and Toasted Pine Nuts

Grilled Eggplant and Red Peppers

Hummus and Baba Ghanouj

Pita Crisps and Olive Bread with Butter

Per Person \$48.00

❖ MENU SIX ❖

Seared All Lump Crab Cakes

With Creamy Chile Sauce

OR

Sauteed Salmon Cakes

with Tarragon-Chive Lemon Cream

Warm Corn Pudding Soufflé

Jicama Slaw with Lim-Ancho Dressing

Roasted Asparagus

Grainy Bread and Butter

Per Person \$48.50

❖ MENU SEVEN ❖

Red Snapper

Roasted with Fennel and Parsley Breadcrumbs with Caramelized Cippolini Onions

Wild and Basmati Rice Pilaf

with Fresh Herbs and Toasted Pine Nuts

Sauté of Winter Squash, French Beans and Baby Carrots

Arugula and Mixed Greens Salad

with Asiago Cheese, Toasted Walnuts, Red Onion and Buttermilk Dressing

Grainy Breads and Butter

Per Person \$48.50

❖ MENU EIGHT ❖

Stuffed Chicken Breasts

*Stuffed with Asparagus, Red Peppers, Sun-dried Tomatoes,
Smoked Mozzarella and Parmesan with a light Roasted Red Pepper Cream Sauce*

Penne Pasta

*with Roasted Eggplant and Tomatoes, Black Olives,
Spinach and Roasted Red Peppers and topped with Toasted Pine Nuts*

Mixed Green Salad

with Cajun Spiced Pecans and Buttermilk Blue Cheese Dressing

Grilled Vegetables

Grainy Breads and Butter

Per Person \$42.50

❖ MENU NINE ❖

Mixed Grill fresh from the Coals

*Italian Sausages, Baby Lamb Chops and Rosemary Marinated Chicken Breasts
festooned with Lemons, Sage and Rosemary with Mustard Sauce*

Cheddar Scalloped Potatoes

Grilled Autumn Vegetables

Watercress and Mixed Greens

with Pear, Toasted Walnuts and Poppy Seed Dressing

Grainy Breads and Butter

Per Person \$52.50

❖ MENU TEN ❖

Roasted Sea Bass

atop Creamed Leeks

Bow-Tie Pasta tossed with Wild Mushrooms Sautéed

with Herbs in a light Gorgonzola Cream Sauce with Snow Peas and Toasted Walnuts

Grilled Asparagus Spears topped

with Parsley, Garlic, Lemon & Parmesan Bread Crumbs

Classic Caesar Salad

with Garlicky Croutons, Hearts of Romaine & Parmesan

Crusty Baguette and Butter

Per Person \$48.00

» MENU ELEVEN «

Roasted Salmon

with Roasted Tomato, Artichoke and Kalamata Olive Compote

Warm Curried Couscous

tossed with Carrot, Italian Parsley, Dried Currants, Almonds, Scallions and Red Onion

Arugula, Frisee and Mixed Greens

with Manchego Cheese, Caramelized Bartlett Pears and Honey Sherry Dijon Vinaigrette

Roasted Beet and Orange Salad

Grainy Bread and Butter

Per Person \$48.00

» MENU TWELVE «

Lemon and Herb Roasted Chicken Breasts

sliced atop Roasted Red Peppers, Artichoke Hearts and Onions

Baked Rigatoni

with Porcini and Button Mushrooms, Hot Italian Sausage, Rosemary and Parmesan Tomato Cream

Salad of Romaine, Chickpeas, Red Bell Peppers, Red Onions, Fresh Fennel, Feta and Kalamata Olives

with Oregano-scented White Wine Vinaigrette

Grainy Breads and Butter

Per Person \$38.50

» MENU THIRTEEN «

Roasted Tenderloin of Beef,

with Horseradish Cream

Spinach and Leek Gratin

with Roquefort Crumb Topping

Orzo Salad

tossed with Grilled Vegetable Jewels, Kalamata Olives, Roasted Red Peppers and Balsamic Vinaigrette

Mixed Green Salad

with Caramelized Walnuts, Fresh Orange Sections & Chèvre Orange scented Vinaigrette

Dinner Rolls and Butter

Per Person \$48.50

➤ **MENU FOURTEEN** ➤

Beef Bourguignon

Traditional Red Wine Braised Beef Tips with Petit Mushrooms, Baby Carrots, Pearl Onions and Fresh Thyme

Scalloped Potatoes with Three Cheeses

Thinly Sliced Russet Potatoes layered with Cheddar, Blue and Freshly Grated Parmesan

Grilled Autumn Vegetables

Spinach Salad

with Smoked Bacon, Chopped Egg and Tarragon Vinaigrette

Grainy Breads and Butter

Per Person \$48.50

➤ **MENU FIFTEEN** ➤

Smoked Cheddar Stuffed Chicken Breasts

With Whiskey Mustard Sauce

Pumpkin and Cheese Raviolini

in a Light Spinach Cream Sauce topped with Roasted Salted Pepitas

Spinach and Mixed Greens Salad

*with Marinated Apples, Caramelized Pecans and Cheddar Cheese
Strawberry Champagne Vinaigrette*

Grainy Breads and Butter

Per Person \$45.00

➤ **MENU SIXTEEN** ➤

Brunswick Stew

Braised Tender Pulled Chicken in Tomato Stew with Corn, Potatoes and Lima

Gourmet Mac and Cheese

with Gruyere, Cheddar and Fontina Cheese and topped with Buttery Breadcrumbs

Mixed Greens with Spiced Pecans, Dried Cranberries and Apricots,

Farmhouse Blue Cheese and Scallions with Honey Balsamic Dressing

Grainy Breads and Butter

Per Person \$42.50

➤ **MENU SEVENTEEN** ➤

Mindy's Aromatic Chicken Curry

simmered with Madras Curry, Tart Apple, Onion and Potatoes with Curry Condiments including Tomato & Cucumber, Coconut, Toasted Peanuts & Mango Chutney

Shrimp Satay

with Thai Peanut Sauce

White and Wild Rice Pilaf

Mixed Greens

with Watercress, Pears, Cucumber, Shredded Carrot and Sesame Dressing

Dinner Rolls and Butter

Per Person: \$40.00

➤ **MENU EIGHTEEN** ◀

Tender Chicken Marsala

Panned Chicken Breasts in a reduced Marsala, Wild Mushroom Sauce with a hint of Cream and Fresh Parsley

Orzo and Yellow Pepper Gratin

Baby Greens, Pear, Walnut and Blue Cheese Salad

with Honey Balsamic Dressing

Sautéed Fall Vegetables

Dinner Rolls and Butter

Per Person: \$42.50

➤ **HORS D'OEUVRE OPTIONS - Select Two** ◀

Miniature Maryland All Lump Crab Cakes with Remoulade Sauce

Tomato, Basil and Mozzarella Bruschetta

Zucchini Pancakes topped with Basil Chive Cream

Tomato and Olivada Crostini

Tenderloin Watercress and Tarragon Cream Croustades

Succulent Scallops wrapped in Bacon

Smoked Salmon and Chive Mint Canapés

Greek Spinach and Feta Phyllo

Warm Chicken, Brie and Mango Quesadilla Triangles topped with Mango Guacamole

Curry in Phyllo with Cherries and Cashews

Smoked Trout Mousse In Belgian Endive with Apple Horseradish Relish

Shrimp, Dill Butter and Cucumber Canapes

Chilled Spring Asparagus Soup in Demitasse Cups for Sipping

Cheese Puffs

Warm Gruyere Gougères filled with Artichoke Spinach Mousse

Scallop Seviche With Avocado Puree in Toasted Corn Cups

Blue Cheese, Rosemary, Walnut and Honey Bruschetta

Warm Fontina Cheese Puff with Fresh Basil

Endive Fronds With Lemon-Herb Goat Cheese garnished

with a tiny slice of Grape Tomato and Cilantro Spring

➤ **DESSERT SELECTIONS - Choose One** ◀

Homemade Miniature Desserts and Pastries
including Mocha Fudge Buttons, Eclairs, Pastries and Miniature Fruit Tarts

Old Fashioned Apple Pie

Fresh Autumn Fruit and Berry Tart
with Lemon Mascarpone Cream

White Chocolate Mousse Cake

Chocolate Fondue
with Fresh Fruit, Pound Cake, Brownies and Marshmallows for dipping

Strawberry Genoise Cake
topped with Marzipan and layered with Mouseline Cream

Opera Cake
Almond Cake, Chocolate Ganache and Coffee Buttercream

Coconut Cake

Strawberry Cheesecake

Mango Passion Mousse Cake

Chocolate Cream and Raspberry Mousse Cake

Hazelnut Cake with Hazelnut, Dark and White Chocolate Mousse