



SPRING/SUMMER 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

Lemon Pistachio Rice Salad

Roasted Green Beans with Lemon Zest

Mixed Greens and Radicchio

with Apples, Blue Cheese, Fresh Oranges and Honey Balsamic Vinaigrette

Grainy Bread and Butter

Per Person \$48.00

❖ MENU TWO ❖

Andalusian Paella

*Jumbo Shrimp, Andouille Sausage, Chicken and Scallops
in Zesty Saffron Rice with Tomatoes and Snow Peas Garnished with Mussels*

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 \$48.00

❖ MENU THREE ❖

Grilled Jerk Pork Tenderloin

with Curried Peach and Ginger Relish

Orzo and Yellow Pepper Gratin

Summer Roasted 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

Honey and Paprika Roasted Salmon

with Corn and Red Pepper Relish scented with Fresh Thyme, Parsley and Green Onions

Upscale Macaroni Cheese

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

Corn Bread and Grainy Bread with Butter

Per Person \$45.00

MENU FIVE

Grilled Lamb Chops

with Fresh Tomato, Mint and Feta Relish

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 \$52.50

MENU SIX

Eastern Shore Lump Crab Cakes

with Old-Fashioned Tartar Sauce

OR

Sautéed Salmon Cakes

with Tarragon-Chive Lemon Cream

Horseradish Mashed Potatoes

Mixed Greens & Grilled Peach Salad

with Chevre, Toasted Walnuts and Honey Balsamic Vinaigrette

Roasted Asparagus

Grainy Bread and Butter

Per Person \$48.50

MENU SEVEN

Thai Roasted Fish

with Tamarind Sauce with Shallots, Garlic, Red Chiles, Cilantro and Fresh Thai Basil

Warm Basmati Rice

Roasted Soy Sesame Green Beans

Mixed Greens

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

Grainy Breads and Butter

Per Person \$48.50

➤ **MENU EIGHT** ➤

Pesto Stuffed Chicken Breasts

*Fresh Thyme, Parsley, Parmesan and Pine Nut Pesto
rolled with Fresh Goat Cheese and Minced Shallot with Roasted Red Pepper Cream*

Sweet Corn Soufflé

with Bacon, Leeks and Red Pepper

Endive, Mushroom, Gruyere and Lemon Salad with Toasted Walnuts

Grilled Vegetables

Grainy Breads and Butter

Per Person \$40.50

➤ **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 Mashed Potatoes

Grilled Summer Vegetables

Caprese Salad of Fresh Tomatoes, Mozzarella and Basil

with Balsamic Vinaigrette

Grainy Breads and Butter

Per Person \$52.50

➤ **MENU TEN** ➤

Tuscan Grilled Jumbo Shrimp and Grilled Sweet Italian and Andouille Sausage

with Roasted Tomato Sauce on the side

Bow-Tie Pasta tossed with Wild Mushrooms, Sautéed with Leeks and 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 \$42.50

❖ MENU ELEVEN ❖

Lightly Blackened Salmon

with Mindy's Blackened Seasoning and our Signature Avocado Lime Coulis

Curried Couscous Salad

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

**Mixed Greens Salad tossed with Feta, Fresh Raspberries, Toasted Walnuts
and Raspberry Vinaigrette**

Grainy Bread and Butter

Per Person \$45.00

❖ MENU TWELVE ❖

Italian Stuffed Chicken Breasts

with Artichoke Hearts and Herbs

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 ❖

Grilled Beef Tenderloin Salad

*atop Bibb and Red Leaf Lettuce with Green Beans, Mandarin Oranges, Feta,
Chopped Walnuts, Red Onion and Orange Poppy Seed Vinaigrette*

Spinach Tarts

baked with Caramelized Onions and Sliced into narrow Wedges

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

**Meslcun Salad with Tomatoes, Cucumbers,
Red Onion & Creamy Buttermilk Bacon Dressing**

Dinner Rolls and Butter

Per Person \$48.50

❖ MENU FOURTEEN ❖

Grilled Tenderloin of Beef

with Horseradish Cream

Scalloped Potatoes with Three Cheeses

thinly -sliced Russet Potatoes layered with Cheddar, Blue and Freshly Grated Parmesan

Petit French Green Beans and Cherry Tomatoes

in a light vinaigrette

Mixed Greens with Spiced Pecans and Bacon Buttermilk Dressing

Grainy Breads and Butter

Per Person \$48.50

➤ **MENU FIFTEEN** ◀

Stuffed Chicken Breasts

stuffed with Asparagus, Red Peppers, Sun-dried Tomatoes, Smoked Mozzarella and Parmesan

Served warm with a light Roasted Red Pepper Cream Sauce

Zucchini Gratin

with Shallots, Parmigiano-Reggiano and Mascarpone

Roasted Red Skinned Potatoes

Spinach and Mixed Greens Salad

with Marinated Apples, Caramelized Pecans, Strawberries and Cheddar Cheese

Strawberry Champagne Vinaigrette

Grainy Breads and Butter

➤ **MENU SIXTEEN** ◀

Mediterranean-Style Grilled Fish, Yogurt Chicken and Vegetable Kebabs

in a marinade of Garlic, Mint, Oregano and Lemon

with Japanese Eggplant, Zucchini, Red Onion and Red Bell Pepper

Penne Pasta and Vegetable Salad

with Lemon-Saffron Herb Dressing

Mediterranean Chopped Salad

Romaine, Chickpeas, Red Bell Peppers, Red Onions, Fresh Fennel, Feta and Kalamata Olives with Oregano

scented White Wine Vinaigrette

Fresh Fruit and Berry Salad

Grainy Breads and Butter

Per Person \$48.50

➤ **MENU SEVENTEEN** ◀

Classic Summer Lobster Salad

with Shallot Lemon Tarragon Dressing atop Boston Lettuce

Mediterranean Grilled Chicken Salad

atop sweet Onions, Grilled Zucchini, Artichoke Hearts, Roasted Tomatoes and Grilled Sweet Peppers with a

chiffonade of Fresh Basil and Basil Vinaigrette on the side

Red Skinned Potato Salad with Blue Cheese and Dill Cream

Cherry Tomato, Corn and Scallion Salad

Grainy Bread and Butter

Per Person \$55.00

➤ HORS D'OEUVRE - 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

➤ DESSERTS - Select One ➤

Homemade Miniature Desserts and Pastries

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

Old Fashioned Apple Pie

Fresh Summer 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

Make-Your-Own-Shortcake

Fresh Berries scented with Cointreau, Whipped Cream and Sweetened Buttermilk Biscuits

Coconut Cake

Strawberry Cheesecake

Mango Passion Mousse Cake

Chocolate Cream and Raspberry Mousse Cake

Hazelnut Cake with Hazelnut, Dark and White Chocolate Mousse