



distinctively personal

SPRING/SUMMER DINNER MENU

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

Pricing based on 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.

Substitutions welcome! Mix and Match!

❖ MENU ONE ❖

Roasted Halibut with Potato Horseradish Crust
And a light Dijon Sauce

Lemon Pistachio Rice Salad

Roasted Green Beans with Lemon Zest

Kale Chopped Salad

With Chard, Mizuna and Romaine Chopped with Broccoli, Radish,
Dried Cranberries, Fresh Oranges, Spring Onion And Toasted Almonds
Dijon Orange Dressing

Grainy Bread and Butter

Per Person \$48

» **MENU TWO** «

Andalusian Paella
Jumbo Shrimp, Andouille Sausage and Chicken
in Zesty Saffron Rice with Tomatoes and Peas

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

» **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

» **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

❖ **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 \$50

❖ **MENU SIX** ❖

Sautéed Salmon Cakes
with Tarragon-Chive Lemon Cream

Cheddar Mashed Potatoes

Mixed Greens & Grilled Peach Salad
with Chevre, Toasted Walnuts and Honey Balsamic Vinaigrette

Roasted Asparagus

Grainy Bread and Butter

Per Person \$45

❖ **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

❖ **MENU EIGHT** ❖

Pesto Stuffed Chicken Breasts
Goat Cheese, Fresh Herbs, Shallot, Parmesan and Pine Nut Pesto
with Roasted Red Pepper Cream

Sweet Corn Soufflé with Bacon, Leeks and Red Pepper

Southwestern Salad
Mixed Greens with Chopped Red Pepper, Roasted Corn, Chick Peas and
Cucumber with Cilantro Lime Dressing

Grilled Vegetables

Grainy Breads and Butter

Per Person \$40

❖ **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 \$58

❖ **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

Classic Caesar Salad
with Garlicky Croutons, Hearts of Romaine & Parmesan

Crusty Baguette and Butter

Per Person \$42

❖ **MENU ELEVEN** ❖

Grilled Salmon
With 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 \$40

❖ **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 \$40

❖ **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

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

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

Dinner Rolls and Butter

Per Person \$48

➤ **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 \$50

➤ **MENU FIFTEEN** ➤

Stuffed Chicken Breasts
stuffed with Asparagus, Red Peppers, Sun-dried Tomatoes, Smoked Mozzarella and Parmesan
Served warm with a light Basil Cream Sauce

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

Per Person \$48

➤ **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
With Tzatziki Sauce

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

Grainy Breads and Butter

Per Person \$48

❖ MENU SEVENTEEN ❖

Classic Summer Lobster Salad
with Shallot Lemon Tarragon Dressing atop Boston Lettuce

Chilled Spanish Gazpacho

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

Zucchini Pancakes topped with Basil Chive Cream

Succulent Scallops wrapped in Bacon

Greek Spinach and Feta Phyllo Triangles

Warm Brie, Jack Cheese, Jalapeno and Mango Quesadilla Triangles with Mango Guacamole

Smoked Trout Mousse in Belgian Endive with Apple Horseradish Relish

Chilled Spring Asparagus for Sipping

Melon Wrapped in Proscuitto
On skewers with Basil shallot oil to dot on them

Sesame Crusted Miso Salmon Bites
On Skewers

Chile Rubbed Grilled Shrimp, on toothpicks
With Avocado Lime Sauce for dipping

Peppery Beef Kebab on a Rosemary Skewer
With Horseradish Mustard Dip

Thai Lemongrass Spiced Shrimp, on toothpicks
With Mango Mint Yogurt Dip

Goat Cheese Stuffed Dates wrapped in Bacon

Mini Quinoa Falafel Cakes
with Avocado Tahini Dressing

✿ **DESSERTS - Select One** ✿

Homemade Miniature Desserts and Pastries

Old Fashioned Apple Pie

Mini Cherry Tarts and Pecan Tarts

Strawberry Shortcake

Carrot Cake

Coconut Cake

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

Make-Your-Own-Shortcake
Fresh Berries scented with Cointreau, Whipped Cream and Sweetened Buttermilk Biscuits

Raspberry Truffle Cake

Assorted Jumbo Cookies

Boston Cream Pie

Lemon Chiffon Cake

Cheesecake with Strawberry Sauce on the

Chocolate Sin Cake

Tiramisu

Assorted Cupcakes