



distinctively personal

FALL/WINTER Dinner Menus

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

Pricing based on 15 guests.

If LESS than 15 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 or Bass with Potato Horseradish Crust
And a light Dijon Sauce

Rice Pilaf with Carrot, Leeks and Italian Parsley

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

Sourdough Boule

Per Person \$62

MENU TWO

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

Jambalaya
Shrimp, Andouille Sausage and Tomato Long Grain Rice With Creole Herbs and Spices

Warm Fall Corn Pudding with White Cheddar and Thyme

Arugula and Mixed Greens Salad
With Orange Sections, Black Olives, Chopped Marcona Almonds
And Sherry Vinaigrette

Corn Bread

Per Person \$62

MENU THREE

Couscous Stuffed Chicken Breast Roulades
With Feta, Sun-dried Tomatoes and Olives On a bed of Wilted Greens

Parsley, Chive and Dill Butter Sauteed Potatoes

Honey Ginger Glazed Carrots

Mixed Greens and Baby Spinach Salad
With Dried Cranberries, Caramelized Walnuts and Honey Balsamic Vinaigrette

Multigrain Baguette

Per Person \$58

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 with Cherries
And Grainy Mustard Vinaigrette

Chopped Salad of Crisp Lettuce, Celery,
Radish, Toasted Walnuts, Crumbled Gorgonzola and Lemon Vinaigrette

Brioche Rolls with Butter

Per Person \$58

MENU FIVE

Roasted Herb Dijon Rack of Lamb
accompanied by Mint Chimichurri Sauce

Minted Saffron Rice
Simmered with Fragrant Seasoning of Cumin seed, Cinnamon and Bay Leaf combined with
Saffron Threads, Currants, Finely Chopped Fresh Mint and Toasted Pine Nuts

Grilled Eggplant and Red Peppers

Greek Salad
Fresh Greens and Romaine with Chopped Cucumbers, Tomato, Kalamata Olives,
Feta and Creamy Pepperoncini Dressing

Rustic Olive Boule with Butter

Per Person \$65

MENU SIX

Sautéed Salmon Cakes
with Remoulade Sauce

Cheddar Mashed Potatoes

Quinoa and Broccoli Salad
With Golden Raisins, Sharp Cheddar, Toasted Pumpkin Seeds and Scallions

Green Goddess Chopped Salad
Fresh Greens with Tomato, Cucumber, Chopped Egg and Radish
With Herby Green Goddess Dressing on the side

French Rolls

Per Person \$62

MENU SEVEN

Sautéed Curry Shrimp
With Coconut, Green Beans, Carrot and Fresh Cilantro

Basmati Rice Pilaf

Sesame-Ginger Noodle Salad
Tossed with Spring Onion, Thinly Sliced Red Pepper, Carrot and Edamame

Mixed Green Salad With Spiced Pecans, Goat Cheese,
Mandarin Oranges, Slivered Red Onion & Poppy Seed Dressing

Per Person \$58

MENU EIGHT

Roasted Mediterranean Cod **
With Lemon Parsley Panko Crust and Herb Yogurt Sauce

Orzo with Roasted Sweet Potatoes, Caramelized Onions,
Shitake Mushrooms, Swiss Chard and Fresh Ginger

Tiny Tomato and Bocconcini Mozzarella Salad with Fresh Basil and Olive Oil

Chopped Veggie Salad
With Diced Carrot, Edamame, Cucumber, Yellow Pepper, Croutons & Red Wine Vinaigrette

Multigrain Baguette

Per Person \$62

MENU NINE

Beef Bourguignon
Red Wine Braised Beef Tips With Petit Mushrooms, Baby Carrots, Pearl Onions
and Fresh Thyme

Cheddar Mashed Potatoes

Caramelized Brussels Sprouts

Mixed Greens and Arugula Salad
With Cherry Tomatoes, Cucumber, Goat Cheese & Classic French Balsamic Vinaigrette

French Baguette

Per Person \$62

MENU TEN

Pork Carnitas and Roasted Vegetable Enchiladas
With Red Enchilada Sauce and Melted Jack Cheese
Chipotle Scallion Sour Cream on the side

Poblano, Potato and Corn Gratin

OR

Roasted Sweet Potato Wedges with Lime and Cilantro

Mindy's Guacamole and Pico de Gallo
With Tortilla Chips

Southwestern Green Salad
Chopped Red Pepper, Cucumber, Chickpeas, Roasted Corn and Cilantro Lime Dressing

Per Person \$58

MENU ELEVEN

Grilled Salmon with Basil Lime Mint Yogurt Sauce

OR

Roasted Salmon Atop Shredded Brussels Sprouts Sauté
With Warm Lemon Herb Sauce on the side

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

Sauteed Green Beans and Mushrooms

Farmhouse Green Salad with Halved Tomatoes, Cucumber,
Roasted Corn, Celery, Radish and Creamy Buttermilk Herb and Chive Dressing

Brioche Rolls

Per Person \$58

MENU TWELVE

Stuffed Chicken “Cordon Bleu”

With Gruyere and Prosciutto Stuffing with a light Dijon Brandy Sauce

Roasted Rosemary Red Skinned Potatoes

French Green Lentil Salad

With Raw Almonds, Tuscan Kale, Scallions, Green Olives and Feta

Arugula and Baby Greens Salad

With Tomato, Bocconcini Mozzarella, Basil, Toasted Pine Nuts and Balsamic Dressing

French Baguette

Per Person \$58

MENU THIRTEEN

Shepherd’s Pie

Sirloin scented with Tomato, Herbs, Peas and Carrots
Topped with creamy Mashed Potatoes

Brussels Sprouts Slaw

With Toasted Pecans, Orange Zest and Pomegranate Seeds

Arugula Salad with Shaved Parmesan, Toasted Pine Nuts,
Halved Tomatoes and Lemon Vinaigrette

French Rolls

Per Person \$58

MENU FOURTEEN

Grilled Tenderloin of Beef
with Horseradish Cream

Scalloped Cheddar and Gruyere Potatoes

Italian Marinated Mushroom Salad
With Artichoke Hearts, Oven Roasted Tomatoes and Arugula

Classic Caesar Salad
Hearts of Romaine, Shaved Parmesan, Garlicky Croutons and Caesar Dressing

French Rolls

Per Person \$65

MENU FIFTEEN

Shrimp Newburg,
In a light Sherry Scented Cream Sauce

Orzo Pasta with Fresh Parsley

Winter Greens Gratin
Kale and Mustard Greens Baked with a Gruyere and Parmesan Bechamel
And topped with Buttery Breadcrumbs

Baby Spinach and Mesclun Salad
With Sweet and Spicy Pecans, Crumbled Gorgonzola and French Vinaigrette

Sourdough Boule

Per Person \$62

MENU SIXTEEN

Lump Crab Cakes, pan sauteed
With Caper Lemon Parsley Tartar Sauce on the side

Sauteed Leek Creamy Whipped Potatoes

Roasted Broccolini with Lemon Zest and Toasted Pine Nuts

Chopped Salad of Fresh Greens and Romaine
With Celery, Diced Carrot, Halved Tomatoes, Feta and Red Pepper
Buttery Croutons and Creamy Italian Dressing

Brioche Rolls

Per Person \$65

MENU SEVENTEEN

Steak Roulade
Stuffed with Spinach, Caramelized Onions, Roasted Red Pepper and Provolone
Dijon Brandy Sauce on the side

Cauliflower Gratin
With Gruyere and Parmesan Bechamel Topped with Buttery Breadcrumbs

Roasted Asparagus

Mixed Greens
With Dried Figs, Caramelized Walnuts, Chevre and Honey Balsamic Vinaigrette

French Baguette

Per Person \$62

MENU EIGHTEEN

Chicken Francese
Chicken Cutlets, dredged in flour and Sautéed
with Lemon Butter Sauce and Fresh Parsley

Bow-Tie Pasta and Sauteed Wild Mushrooms
in a light Gorgonzola Cream Sauce
With Snow Peas and Toasted Walnuts

Ratatouille
Zucchini, Yellow Squash, Eggplant, Tomato and Red Pepper
With Fresh Basil

Classic Caesar Salad
Hearts of Romaine, Shaved Parmesan, Garlicky Croutons and Caesar Dressing

French Rolls

Per Person \$58

HORS D'OEUVRES, Select two

Miniature Maryland All Lump Crab Cakes with Remoulade Sauce

Mindy's Homemade Guacamole and Pico de Gallo
With Chips

Zucchini Pancakes topped with Basil Chive Cream

Lightly Blanched Crudité Vegetables with Honey Curry Dip

Warm Dates stuffed with Herbed Goat Cheese and Wrapped in Bacon

Quesadilla Triangles
Spiced Rubbed Chicken, Spiced Apple, Brie and Arugula
With a dollop of Spiced Crema

Warm Spiced Butternut Squash Soup Sips
(requires rental demi cups)

Succulent Scallops wrapped in Bacon

Greek Spinach and Feta Phyllo Triangles

Melon Wrapped in Prosciutto
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 Rosemary Beef Kebab on Wooden Pick
With Horseradish Mustard Dip

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

Mini Quinoa Falafel Cakes
with Avocado Tahini Dressing

Creamy Brie topped with Sun-dried Tomato, Pesto
and Toasted Pine Nuts
Crackers

Desserts, Select One

Homemade Miniature Desserts and Pastries

Old Fashioned Apple Pie

Mini Cherry Tarts and Pecan Tarts

German Chocolate Cake

Carrot Cake

Coconut Cake

Raspberry Truffle Cake

Assorted Jumbo Cookies

Chocolate Bourbon Pecan Pie

Pumpkin Pie

Lemon Chiffon Cake

Cheesecake with Strawberry Sauce on the

Chocolate Sin Cake

Tiramisu

Assorted Cupcakes