



Spring/Summer Dinner Menus

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

Minimum Dinner order is 15 guests

More than 30 guests, please subtract \$5 per person from the menu price.

Substitutions welcome! Mix and Match!

MENU ONE

Lemon Roasted Halibut or Sea Bass
With Fresh Herb Salsa Verde on the side

Rice Pilaf with Carrot, Leeks and Italian Parsley

Roasted Green Beans with Lemon Zest

Raw Chopped Salad
Kale, Chard, Mizuna and Crunchy Lettuce
Chopped with Broccoli, Radish, Minced Green Onion, Dried Cherries
And Fresh Orange Sections
Dijon Orange Dressing

Sourdough Boule

Per Person \$65

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
Corn Pudding with Fresh Basil

Summer Slaw
Napa Cabbage, Broccoli and Sugar Snap Pea Slaw With a light Lemon Chive Dressing

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

Lemon Glazed Baby Carrots

Mixed Spring Greens With Halved Tomatoes, Cucumber and Honey Balsamic Vinaigrette

Multigrain Baguette

Per Person \$58

MENU FOUR

Jerk Rubbed Salmon
With Mango, Black Bean, Red Onion and Cilantro Salsa

Homemade Cheddar Macaroni & Cheese

Fresh Summer Corn, Cherry Tomato and Scallion Salad

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

Brioche Rolls

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

Ratatiouille

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

Greek Salad

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

Rustic Olive Boule

Per Person \$68

MENU SIX

Sautéed Salmon Cakes
with Remoulade Sauce

Cheddar Mashed Potatoes

Three Bean Salad

Kidney Beans, Garbanzo Beans and Green Beans
In a zesty Apple Cider Vinegar with Shaved Red Onions and Fresh Parsley

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

Creamy Garlic Sauteed Shrimp
With Asparagus Tips and Red Pepper

Basmati Rice Pilaf

Grilled Summer Vegetables

Mixed Green Salad With Fresh Strawberries,
Mandarin Oranges, Toasted Almonds & Poppy Seed Dressing

Per Person \$62

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

Grilled Zucchini and Yellow Squash

Green Goddess Chopped Salad
Fresh Greens and Romaine Lettuce with Tomatoes, Cucumbers, Chopped Egg and Radish
with Herby Green Goddess Dressing on the side

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

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MENU ELEVEN

Grilled Salmon with Basil Lime Mint Yogurt Sauce

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

Butternut Squash, Spinach and Ricotta Stuffed Shells
With Sage Parmesan Bechemal

Roasted Broccolini with Lemon Zest

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 \$68

MENU FIFTEEN

Shrimp Newburg, In a light Sherry Scented Cream Sauce

Orzo Pasta with Fresh Parsley

Creamed Spinach Scented with Garlic and Nutmeg

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

Grilled Asparagus

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

Homemade Pan-fried Onion Dip (V)
With Chips

Chilled Gazpacho Soup Shots
(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

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

German Chocolate Cake

Carrot Cake

Coconut Cake

Raspberry Truffle Cake

Assorted Jumbo Cookies

Lemon Chiffon Cake

Cheesecake with Strawberry Sauce on the

Chocolate Sin Cake

Tiramisu

Assorted Cupcakes