



FALL / WINTER MENU 2025

Price includes Two Hors D'oeuvres & Dessert

Pricing based on 20 guests

If LESS than 20 guests, please add \$15 per person.

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

Substitutions welcome! Mix & Match! (Minimum 15 guests required)

Menu One

Roasted Sea Bass with Potato Horseradish Crust and a
light Dijon Sauce

Rice Pilaf with Carrot, Leeks and Italian Parsley

Roasted Green Beans with Lemon Zest

Baby Gem Lettuce and Arugula Salad with Roasted Beets,
Shaved Radish, Feta Cheese and Toasted Pepitas
Sherry Dijon Dressing

Sourdough Boule

\$68 Per Person

Menu Two

Andalusian Paella

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

OR

Jambalaya

Shrimp, Andouille Sausage and Tomato in Long Grain Rice with Creole Herbs & Spices

Warm Fall Corn Pudding with White Cheddar and Thyme

Arugula & Mixed Greens Salad

With Orange Sections, Black Olives, Chopped Marcona Almonds and Sherry Vinaigrette

Corn Bread

\$65 Per Person

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 & Baby Spinach Salad

With Dried Cranberries, Caramelized Onions and Honey Balsamic Vinaigrette

Multigrain Baguette

\$60 Per Person

Menu Four

Honey & Paprika Roasted Salmon with Corn and Red Pepper Relish

Scented with Fresh Thyme, Parsley and Green Onions

Butternut Squash, Spinach and Ricotta Stuffed Shells

With Sage Parmesan Bechamel

Roasted Green Beans

Mixed Greens & Baby Kale Salad

With Fresh Apples, Dried Cranberries, Goat Cheese Crumbles and Sunflower Seeds

Maple Lemon Tahini Vinaigrette

Brioche Rolls with Butter

\$65 Per Person

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 & Red Peppers

Greek Salad

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

Rustic Olive Boule

\$70 Per Person

Menu Six

Sautéed Salmon Cakes

With Remoulade Sauce

Cheddar Mashed Potatoes

Quinoa & 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

\$65 Per Person

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 Goat Cheese, Mandarin Oranges, Pickled Red Onions and Poppy Seed Dressing

\$65 Per Person

Menu Eight

Roasted Mediterranean Cod

With Lemon Parsley Panko Crust and Herb Yogurt Sauce

Baked Orzo

With Artichoke Hearts, Spinach and Feta

Tiny Tomato & Broccconcini Mozzarella Salad

With Fresh Basil and Olive Oil

Brussel Sprouts Slaw

With Mustard Dressing and Maple Glazed Pecans

Multigrain Baguette

\$68 Per Person

Menu Nine

Beef Bourguignon

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

Cheddar Mashed Potatoes

Caramelized Brussel Sprouts

Mixed Greens & Arugula Salad

With Cherry Tomatoes, Cucumber, Goat Cheese & Classic French Balsamic Vinaigrette

French Baguette

\$68 Per Person

Menu Ten

Pork Carnitas & Roasted Vegetable Enchiladas

With Red Enchilada Sauce, Melted Jack Cheese and Chipotle Scallion Sour Cream on the Side

Poblano, Potato and Corn Gratin

OR

Roasted Sweet Potato Wedges with Lime & Cilantro

Mindy's Guacamole & Pico de Gallo

With Tortilla Chips

Southwestern Green Salad

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

\$58 Per Person

Menu Eleven

Grilled Salmon with Basil Lime Mint Yogurt Sauce

OR

Roasted Salmon atop Shredded Brussel 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

Sautéed Green Beans & Mushrooms

Chopped Salad

Romaine Hearts with Apple, Cruyere, Carrots, Jicama and Apple Cider Dijon Vinaigrette

Brioche Rolls

\$65 Per Person

Menu Twelve

Stuffed Chicken "Cordon Bleu"

With Gruyere and Prosciutto Stuffing with a Light Dijon Brandy Sauce

Classice Potato Gratin

Maple Glazed Baby Carrots

Arugula & Baby Greens Salad

With Blanched Green Beans, Fresh Basil, Creamy Feta and Herb Champagne Vinaigrette

French Baguette

\$58 Per Person

Menu Thirteen

Sherperd's Pie

Sirloin Scented with Tomato, Herbs, Peas and Carrots
Topped with Creamy Mashed Potatoes

Caramelized Brussel Sprouts

Pub Salad

With Chopped Pickled Beets, Halved Baby Tomatoes, Cucumber, Radish
Crumbled Irish Cashel Blue Cheese
Apple Cider Dijon Chive Vinaigrette on the Side

Brioche Rolls

\$58 Per Person

Menu Fourteen

Grilled Tenderloin of Beef

With Horseradish Cream

Scalloped Cheddar and Gruyere Potatoes

Roasted Broccolini with Lemon Zest

Chopped Steakhouse Salad

Fresh Lettuce, Radicchio, Artichoke Hearts, Green Olives, Crumbled Gorgonzola, Hearts of Palm, Cherry Tomatoes and Smoked Bacon with Lemon Basil Dressing

French Rolls

\$65 Per Person

Menu Fifteen

Shrimp Newberg

In a Light Sherry Scented Cream Sauce

Orzo Pasta with Fresh Parsley

Winter Greens Gratin

Kale & Mustard Greens Baked with a Gruyere and Parmesan Bechamel and topped with Buttery Breadcrumbs

Baby Spinach & Mesclun Salad

With Halved Cherry Tomatoes, Cucumber and French Vinaigrette

Sourdough Boule

\$65 Per Person

Menu Sixteen

Lump Crab Cakes, Pan Sautéed

With Caper Lemon Parsley Tarter Sauce on the Side

Sautéed Leek Creamy Whipped Potatoes

Fresh Corn Salad

With Red Onion, Cider Vinaigrette and Fresh Basil

Fresh Garden Salad

With Tomatoes, Cucumbers, Diced Carrots and Honey Dijon Dressing

\$68 Per Person



Menu Seventeen

Steak Roulade

Stuffed with Spinach, Caramelized Onions, Roasted Red Peppers 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

\$65 Per Person

Menu Eighteen

Chicken Francese

Chicken Cutlets Dredged in Flour and Sautéed with Lemon Butter Sauce & Fresh Parsley

Bow-Tie Pasta & Sautéed 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

\$65 Per Person



Hors D'Oeuvres

(Select Two)

Miniature Maryland All-Lump Crab Cakes

With Remoulade Sauce

Mindy's Homemade Guacamole & Pico de Gallo

With Chips

Zucchini Pancakes

With Basil Chive Cream

Lightly Blanched Crudité Vegetables

With Honey Curry Dip

Warm Dates

Stuffed with Herbed Goat Cheese & Wrapped in Bacon

Quesadilla Triangles

Spiced Rubbed Chicken, Spiced Apple, Brie and Arugula with a Dallop of Spiced Crema

Warm Spiced Butternut Squash Soup Sips

(Requires Cups)

Succulent Scallops Wrapped in Bacon

Greek Spinach & Feta Phyllo Triangles

Melon Wrapped in Prosciutto

On Skewers with Basil Shallot Oil to Dot on Them

Sesame Crusted Miso Salmon Skewers

Chile Rubbed Grilled Shrimp

On Toothpicks with Avocado Lime Sauce for Dipping

Peppery Rosemary Beef Kabob

On Wooden Pick with Horseradish Mustard Dip

Thai Lemongrass Spiced Shrimp

On Toothpicks with Mango Mint Yogurt Dip

Mini Quinoa Falafal Cakes

With Avocado Tahini Dressing

Creamy Brie

Topped with Sun-Dried Tomato, Pesto and Toasted Pine Nuts
Crackers



Desserts

(Select One)

Homemade Miniature Desserts & Pastries

Old Fashioned Apple Pie

Mini Cherry, Apple 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 Fresh Berries

Chocolate Sin Cake

Tiramisu

Assorted Cupcakes