

2009



Fall/Winter Menu

PASSED HORS D'OEUVRE

RICOTTA TARTLET \$1⁵⁰

Filled with roasted butternut squash, apple, and fresh thyme in an herbed tart shell

BAKLAVA \$1⁷⁵

Stuffed with roasted red pepper, spinach, chorizo, and feta

LAMB LOLLIPOP \$4⁷⁵

Baby New Zealand lamb chop encrusted with Dijon and herbed panko crumbs, with a cranberry, quince and pearl onion chutney

SMOKED TROUT GAUFRETTE \$2²⁵

Topped with a chili spiced crème fraiche

BRAISED SHORT RIB \$3²⁵

Topped with a lemon-fennel salad and pecorino romano on toasted brioche

DUCK CROSTINI \$2⁷⁵

Seared duck breast thinly sliced and topped with a curried cauliflower and golden raisin compote

LAMB TAGINE \$3²⁵

Moroccan braised lamb shoulder with saffron, cinnamon and ginger topped with a prune-almond gremolata

FALL MUSHROOM RAGOUT \$1⁹⁵

Cooked in brandy and veal stock, finished with thyme served in crispy filo shell

BEEF STEW \$1⁹⁵

Classic fall dish with root vegetables and sage in a puff pastry shell

JAMAICAN JERKED CHICKEN \$1⁷⁵

On a crisp plantain chip with mango salsa

GRILLED RED SNAPPER \$2²⁵

Served on ginger-jalapeno rice cake with cilantro aioli

TWICE BAKED \$1⁷⁵

FINGERLING POTATO

Cheddar cheese

MINI-MOROCCAN LAMB \$2⁷⁵

MEAT BALLS

Apricot chutney

SHRIMP, SHIITAKE AND \$2⁵⁰

SMOKED GOUDA CANAPE

MINI LOBSTER SKEWER \$3²⁵

Sautéed in lemon butter

FORELLE PEARS..... \$2⁹⁵

Filled with herbed goat cheese & duroc bacon

PISTACHIO CRUSTED CHICKEN \$1⁷⁵

Anise & candied lemon

CREAMED MOREL MARSALA \$2⁷⁵

Served on a cornmeal crouton

RICE NOODLE CRISPS \$2⁰⁰

Sweet chili sauce

HEIRLOOM TOMATO AND \$1⁷⁵

SHAVED LOCATELLI

On toasted focaccia with basil aioli

CHICKEN VERONIQUE \$2²⁵

Roasted grape and finished with fleur-de-sel



STATIONARY HORS D'OEUVRE

HONEY-LEMON \$5²⁵
POACHED SALMON

*Offered with sour cream chive dressing and
black cocktail breads*

HOT CRAB, CREAM CHEESE . . \$3²⁵
AND ARTICHOKE DIP

Toasted baguette slices

BAKED BRIE \$1⁹⁵
IN PUFF PASTRY, STUFFED WITH
APRICOT AND CARAMELIZED ONION

Topped with candied mixed nut topping

*Served with home-made crostini and
artisanal crackers*

PAN-SEARED TOFU \$3⁹⁵

*Served with tomato marmalade, eggplant relish,
scallion and guilin chile soy dip, fava bean tapenade
and arugula*

JUMBO SHRIMP AND \$10⁹⁵
SNOW CRAB CLAW PLATTER

(Minimum 35 Guests)

Cocktail sauce, chili cream sauce, and lemons

TRIO OF TERRINES \$5⁷⁵

(Minimum 75 Guests)

Salmon and potato

Roasted vegetable

Asparagus & shiitake mushroom

*Served with lime-saffron sauce and tarragon vinaigrette
and pumpernickel flatbread*

BAKED FETA, ARTICHOKE . . \$3²⁵
AND EGGPLANT

*Served with roasted tomato sauce and italian parmesan
croquettes*

FIERY ROASTED PUMPKIN DIP \$2⁷⁵

*Served in a roasted pumpkin shell with sweet potato chips and
toasted baguette slices*

DOMESTIC CHEESE BOARD \$5⁷⁵

*5 year sharp cheddar, gouda, gorgonzola, herb-rolled
goat cheese and brie. Served with assorted crackers and mustards*

LOCAL ARTISANAL CHEESES \$7⁷⁵

*We bring you the best available artisanal cheeses from the area.
Served with home-made crackers and fresh fruit garnish*

MINI HORS D'OEUVRE WRAPS

CHOOSE ANY THREE (Minimum 75 Guests) . . . \$4⁷⁵

SPIRAL ROLLED WITH - HUMMUS,
ROASTED RED PEPPER, SMOKED MOZZARELLA

CREAM CHEESE, SPINACH AND
CARAMELIZED ONIONS

CAPICOLLA, ARUGULA, BLACK PEPPER AIOLI

GRILLED VEGETABLE, BOURSIN CHEESE,
SPINACH

ROASTED TURKEY BREAST, HERB STUFFING,
CRANBERRY MAYONNAISE

FLANK STEAK, ROASTED RED PEPPER,
ROQUEFORT CREAM CHEESE



SALADS

- BABY GREENS \$5²⁵
With arugula, pea shoots, sliced apple, shaved red onion, feta and toasted walnuts with a cumin-balsamic vinaigrette
- BABY ROMAINE \$4⁹⁵
With poached pear, pecan brittle, creamy Roquefort cheese drizzle
- GARDEN GREENS \$5²⁵
With caramelized fig, goat cheese and pistachios and a blood orange vinaigrette
- LOLLA ROSSA AND FRISEE . . . \$4⁹⁵
With apples, sharp cheddar, and walnuts finished with bacon vinaigrette
- WARMED WILD MUSHROOM SALAD \$7²⁵
A unique selection of sautéed fall harvested mushrooms tossed with wilted spinach and radicchio in extra virgin olive oil, lemon and fresh herbs on a bed frisee finished with shaved pecorino romano and truffle oil

STARCH

- YAM AND SWEET PLANTAIN MASH \$3⁷⁵
Bourbon, brown sugar and vanilla
- TRIO OF ROASTED FINGERLING POTATOES \$3⁷⁵
Traditional, baby yams, and Peruvians
- ROASTED PUMPKIN RISOTTO . . . \$3⁵⁰
Served in a baby pumpkin
- HORSERADISH AND GRUYERE DAUPHINOISE \$3⁵⁰
- SWEET POTATO HASH \$3⁵⁰
Tasso ham and pear
- POTATO AU GRATIN \$3⁵⁰
Classic dish of thinly sliced potatoes, butter and cream finished with shaved black truffles and parmesan cheese
- WILD RICE MEDLEY \$3²⁵
Dried cranberries and apricots, shaved almonds, and roasted shallots

VEGETABLES

- BRUSSEL SPROUT, SMOKED BACON, AND CARAMELIZED SHALLOT GRATIN \$3⁷⁵
In a cream sauce battered with panko crumbs
- ROOT VEGETABLE GRATIN \$3⁷⁵
Layers of sweet potatoes, butternut squash, turnips, parsnips, carrots with goat cheese and toasted hazlenuts
- CAULIFLOWER GRATIN \$3⁷⁵
- MAPLE AND THYME GLAZED BABY CARROTS \$3⁷⁵
- CREAMED SPINACH AND LEEKS \$3⁷⁵
Finished with parmesan
- SOUTHERN STYLE COLLARD GREENS \$3²⁵
Smoked bacon and brown sugar
- ROASTED SPAGHETTI SQUASH . . \$3⁵⁰
With brown butter and almonds
- ROASTED PUMPKIN \$3⁵⁰
With roasted cipollinis onions, rosemary and a brown sugar glaze
- SAUTÉ OF GREEN BEANS \$3⁹⁵
Shiitake mushrooms and candied ginger
- ROASTED ROOT VEGETABLES . . \$4²⁵
Carrot, beet, turnip, rutabaga and parsnip



ENTRÉE SELECTIONS

POULTRY

CARAMELIZED APPLE \$13⁷⁵
& FONTINA STUFFED BELLE
& EVANS CHICKEN BREAST

Bing cherry sauce

APRICOT AND CHESTNUT \$12⁵⁰
STUFFED AIRLINE
CHICKEN BREAST

Citrus & marjoram chicken jus

ROASTED DUCK BREAST \$17²⁵

*Juniper demi & candied red cabbage
Finished with turkish black pyramid salt*

BRAISED CHICKEN \$12⁵⁰

Scented with red plums, oranges & rosemary

HICKORY SMOKED \$13⁷⁵
TURKEY BREAST

Truffled celery root veloute

TRADITIONAL COQ AU VIN \$13⁷⁵

*Chicken pieces braised in red wine, veal and
chicken stocks with fall vegetables, garlic and sage*

MEAT

ROASTED EYE ROUND \$16⁹⁵

Stewed vegetables & baby white potatoes

YUENGLING PORTER \$17⁹⁵

BRAISED SHORTRIBS

*Creamy thyme scented polenta
Finished with mascarpone and parmesan*

ROASTED WHOLE \$16⁹⁵

RIB EYE

Encrusted with garlic, rosemary and thyme natural jus

HICKORY SMOKED \$24⁹⁵

BEEF TENDERLOIN

Red wine and foie gras sauce

BONELESS LEG OF \$24⁹⁵

LAMB EN CREPINETTE

Stuffed with spinach, rosemary, garlic and goat cheese

GRILLED SIRLOIN \$17⁹⁵

Marchand de vin sauce, roasted shallots

FISH

HERB ROASTED TILAPIA \$9⁹⁵

Sundried tomato cream with prosciutto and sage

PAN-SEARED FLAX SEED \$18⁹⁵

CRUSTED HALIBUT

Shiitake mushrooms ragout

CHAMPAGNE BRAISED HALIBUT . \$18⁹⁵

Melted leek essence

TANDOORI ROASTED \$18²⁵

MONKFISH

Grapefruit butter

PAN-SEARED SALMON \$12⁹⁵

Finished with fennel pollen



DESSERTS

GRANDMA'S COUNTRY STYLE APPLE PIE <i>Cinnamon ice cream</i> \$3 ⁵⁰	FALL FRUIT CRUMBLE <i>Apple, pear, dried cherry, and prune filling topped with a maple streusel topping and ginger-cinnamon crème anglaise</i> \$5 ⁹⁵
PISTACHIO CRÈME CAMEL <i>Kiwi & cherry compote</i> \$4 ²⁵	ASSORTMENT OF HOMEMADE HOLIDAY SUGAR & GINGERBREAD COOKIES \$4 ⁷⁵
CHOCOLATE PECAN MAPLE PIE <i>Sassafras gelato</i> \$3 ⁹⁵	A FESTIVE SELECTION OF MINIATURE PASTRIES \$7 ⁰⁰
TRADITIONAL PUMPKIN PIE <i>Toffee whipped cream</i>	... \$3 ⁵⁰	MINI PARFAIT CUPS <i>Served from our custom built stand</i> \$4 ⁷⁵
A QUARTET OF MINI-PIES <i>Chocolate walnut, cherry cream cheese, sweet potato and pecan tassie</i> \$5 ⁹⁵	PUMPKIN MOUSSE WITH GINGER SNAP <i>Tapiocca with cinnamon and angel food cake</i> \$4 ⁷⁵
PEACH & CRANBERRY TART	... \$5 ²⁵	RICE PUDDING WITH DRIED BLUEBERRY \$4 ⁷⁵
CHOCOLATE BREAD PUDDING <i>With marshmallow topping and toasted hazelnuts</i>	... \$4 ⁵⁰		
GINGERBREAD SHORTCAKE <i>Candied apple and mascarpone</i>	... \$4 ²⁵		

