foods of the seasons

Spring 2007
**BRUNCH, $16.50**
Yogurt bar with fresh seasonal berries and granola
Sliced smoked salmon with dilled cream cheese, capers, red onions, and bagels
Frittata primavera
Chicken croquettes with tarragon cream sauce
Applewood smoked bacon
Red potatoes with lemon, chives, and parsley
Assorted bagels, petite danish, and petite croissants
Juice, coffee, hot tea, iced tea, and ice water

**BOX LUNCH, $13.95**
Grilled fresh tuna on a french roll with black olive tapenade, lettuce and wilted red onions
Tortellini vegetable salad
Red seedless grapes
White chocolate-cherry bar
Soda
Condiments

**SERVED LUNCHES**
Risotto with shrimp, scallops, asparagus, and sun dried tomatoes, $14.50
Pastrami Reuben salad: romaine, red and white cabbage, tossed with rice vinegar; topped with warm kosher pastrami, swiss cheese, and thousand island dressing; garlic rye toasts, $11.95
Shiitake beef stroganoff over egg noodles with onion straws; julienne vegetable medley, $13.95

**LUNCH BUFFET 1, $17.50**
Farfalle pasta salad with spinach and mushrooms
Crisp lettuce with marinated baby shrimp, julienne ham and swiss, sliced celery, green olives, and oregano-lemon vinaigrette
Asiago and herb gratin tomatoes
Basil chicken in phyllo with coconut-curry sauce
Salmon and new potato cakes with spring onion aioli
Assorted petite rolls and butter
Chocolate layer cake
Coffee, hot tea, iced tea, and ice water

**LUNCH BUFFET 2, $16.50**
Chilled citrus marinated vegetables
Chicken and baby shrimp salad with toasted almonds
Gingered squash quiche with pineapple chutney
Beef braised in beer and mushrooms
Red Bliss mashed potatoes
Steamed green peas with shredded lettuce
Assorted petite rolls and butter
Marionberry pie with chantilly cream
Coffee, hot tea, iced tea, and ice water
COLD HORS D’OEUVRES
French Brie with fresh herb mural and assorted crackers, per 40 sv, $1.45/sv
Parmesan and rosemary shortbread with roasted tomatoes and feta, $175/100
Sliced smoked salmon pinwheels with dill-lime cream cheese on toasted bread rounds, $160/100
Lime, honey and ginger marinated shrimp wrapped in snow peas, $225/100
Bang bang chicken in phyllo cups, $175/100
Lomi lomi smoked salmon salad atop cucumber slices, $175/100
Deviled eggs topped with a smoked lobster medallion, $200/100

HOT HORS D’OEUVRES
Ginger pork orange skewer, $175/100
White bean and sage crostini, $175/100
Grilled vegetable brochettes with Italian herb marinade, $145/100
Seared skewered miso citrus scallops, $200/100
Curried beef in wonton shells topped with mango-papaya chutney, $170/100
Shrimp and smoked gouda wrapped in phyllo with jalapeno cocktail sauce, $250/100
Warm wild mushroom profiteroles, $150/100
Skewered gingered salmon with pistachio crumbs, $295/100
Grilled petite lamb chops with mint pesto, $350/100

RECEPTION SWEETS
Chambord-chocolate fondue with cake cubes and assorted fresh fruit, $3.25/sv
Petite cannoli filled with sweet ricotta and butter roasted almonds, $145/100
Ginger-white chocolate truffles, $185/100
Petite Indian spiced rice treats, $12/doz.
Petite tropical bars: macadamia nuts, pineapple filling and coconut, $12/doz.

APPETIZERS
Flour tortilla tostada topped with warm lime and cilantro marinated shrimp, jicama tomato salad, and fresh tomato, chipotle puree, $9.95
Spinach and smoked Gouda manicotti, ragoût of wild mushrooms and garlic confit, $7.95
Pan fried quail with ginger and grapes, $9.95

SOUPS
Shrimp gazpacho with basil croutons, $4.75
Corn bisque with shiitake mushrooms, bacon, and truffle oil, $5.00
Spring vegetable with focaccia croutons, $3.00
Saffron, onion, and lump crab with tarragon-chive swirl, $4.25

SALADS
Goat cheese tart with mixed baby greens, roasted garlic, and balsamic vinaigrette, $4.50
Mélange of spring greens with enoki mushrooms, pear tomatoes, sage Derby cheese, and strawberry-kiwi vinaigrette, $4.25
Selection of baby lettuce with julienne prosciutto, marinated chèvre, sliced olives, and Italian herb vinaigrette, $4.25
Radicchio and baby greens with Stilton, dried cherries and toasted pignoli nuts; Dijon port vinegar dressing, $4.50
Mediterranean lima bean salad over baby arugula, $4.25

INTERMEZZO
Citrus marinated melon balls in Midori, $2.50
Pear and black pepper sorbet, $2.50
Lemon sorbet, $2.50
**DINNER ENTRÉES**

Mustard and rosemary seared loin of lamb atop shallot and white bean puree, corn and roasted pepper pudding timbale, and minted haricots verts, $30.95

Salmon with shrimp and truffle cream sauce, green onion mashed potatoes and baby stem carrots in ginger butter, $28.95

Mesquite grilled chicken breast with chipotle Fiji apple chutney, yellow rice and jicama tomato salad, $16.95

Hot, sweet, tart striped bass fillet served with coconut-jasmine rice and asparagus with orange-pistachio butter, $24.50

Herb marinated beef tenderloin with bearnaise sauce, root vegetable gratin and baby zucchini in basil butter, $24.95

Grilled T-bone veal chop topped with ragoût of green olives, prosciutto, and tomatoes, accompanied by saffron risotto cake, wilted radicchio, and spinach, $31.95

Roasted leg of rabbit stuffed with julienne vegetables, purple potato hash browns, whole grain mustard sauce, $24.95

**DINNER BUFFET 1, $23.00**

Curried couscous salad with raisins, peas, cashews, peppers, and ginger-lime vinaigrette

Mixed greens with feta, cucumbers, and tomatoes, red wine vinaigrette

Moussaka

Potatoes roasted with lemon and oregano

Cod with ginger lime sauce

Steamed asparagus with roasted Roma tomatoes

Corn muffins and butter

Warm chocolate-macadamia nut pudding topped with chantilly cream

Coffee, hot tea, iced tea, and ice water

**DINNER BUFFET 2, $17.50**

Orange, fennel, and red onion salad with citrus-mint vinaigrette

Watercress and mesclun with honey-poppyseed dressing

Baked trout almandine with lemon and capers

Cheese tortellini tossed with marinated chicken, sun-dried tomatoes, and herbs

Sautéed parsleyed button mushrooms

Medley of sugar snap peas and julienne carrots

Dilled rice pilaf

Assorted petite rolls and butter

Caramelized banana tart

Coffee, hot tea, iced tea, and ice water

**DESSERTS**

Kahlua chocolate trifle bombe, $6.95

Raspberries, strawberries, and blueberries in a dark chocolate cup with lemon curd and chantilly cream, $5.95

Chocolate-ricotta Bavarian with sweetened sour cream and cherry sauce, $5.50

Strawberries Romanoff: strawberries marinated in orange liqueur and topped with whipped cream, $4.50

Chocolate terrine garnished with nuts and fresh berries, $6.50

Toasted coconut dacquoise layered with orange pineapple mousse, caramel sauce, $7.95

Berries infused with balsamic vinegar, mascarpone cream and housemade biscotti, $6.25
BRUNCH, $14.95
Oranges, grapefruit, and pineapple in light Kirsch syrup
Scones with Darjeeling-peach jam
Broccoli-cheddar strata
Creamy white grits with spicy shrimp and andouille sausage gravy
Corn griddle cakes with maple syrup
Breakfast sausage patties
Assorted breakfast muffins
Juice, coffee, hot tea, iced tea, and ice water

BOX LUNCH, $9.95
Sliced Cajun seasoned chicken breast over field greens topped with corn and red pepper salad
Whole grain mustard potato salad
Melon wedge
White chocolate cherry cookies
Soda
Condiments

SERVED LUNCHES
Crab, asparagus, and Boursin in a phyllo cup on a pool of lemon chive beurre blanc, accompanied by marinated cucumbers, and steamed red potatoes, $14.95
Farfalle with lamb ragoût and pesto ricotta, $13.95
Grilled chili rubbed chicken breast with tomatillo salsa, roasted ranch potato wedges, and a baby corn cherry tomato sauté, $12.95
Chilled poached salmon fillet with tarragon aioli served on a bed of green onion potato salad, marinated snow peas, honey-lemon champagne vinaigrette, $14.50

LUNCH BUFFET 1, $18.25
Arugula, cantaloupe, and prosciutto salad
Mediterranean lima bean salad
Oven roasted chicken breasts with peach glaze
Maryland-style barbecued beef short ribs
Corn pudding with cheese and chiles
Warm green beans with shallot-balsamic vinaigrette
Farfalle pasta with spinach and mushrooms
Assorted petite rolls and butter
Blackberry-lemon pudding cake
Coffee, hot tea, iced tea, and ice water

LUNCH BUFFET 2, $15.75
Broccoli and cauliflower salad with caraway mustard vinaigrette
Watermelon and sweet onion salad
Chicken, bacon, and cherry tomato salad with basil mayonnaise and garlic croutons
Green and red cabbage slaw
Israeli couscous with roasted corn
North Carolina-style pulled pork barbecue in cider vinegar sauce, buns
Cornmeal breaded catfish with jalapeño-horseradish mayonnaise
Assorted petite rolls and butter
Marionberry pie with chantilly cream
Coffee, hot tea, iced tea, and ice water
<table>
<thead>
<tr>
<th>COLD HORS D’OEUVRES</th>
<th>APPETIZERS</th>
<th>SOUPS</th>
<th>SALADS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petite bouchées filled with baby shrimp salad, $130/100</td>
<td>Turkey, potato, roasted garlic ravioli with sun-dried tomato sauce, $8.25</td>
<td>Gazpacho topped with cilantro-mint cream, $3.75</td>
<td>Blackeyed pea salad with peaches and watercress, $4.25</td>
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<tr>
<td>Grilled vegetable platter with garlic-herb marinade, $1.75/sv</td>
<td>Lime-cilantro marinated shrimp cocktail with diced avocado and tomato, $9.00</td>
<td>Italian wedding, $4.25</td>
<td>Sliced tomatoes and fresh mozzarella cheese with field greens, shaved prosciutto, kalamata olives, and basil-balsamic vinaigrette, $5.25</td>
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<tr>
<td>Tri-color corn tortilla chips with watermelon-sweet onion salsa, $1.50/sv</td>
<td>Avocado stuffed with lump crab and tomato-chive salad dressed with raspberry-sesame vinaigrette, $8.95</td>
<td>Tortellini, white bean, and spinach, $3.50</td>
<td>Parmesan, fennel, and arugula drizzled with lemon-garlic oil dressing, $3.50</td>
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<tr>
<td>Sliced chilled roast tenderloin of beef Cajun-style served with horseradish sauce, herbed tomato relish and petite rolls, per 40 sv, $5.00/sv</td>
<td></td>
<td>Cream of crab and Boursin with oyster crackers, $4.50</td>
<td>Mesclun and Bibb lettuce with red and yellow pear tomatoes, croutons, and pommery vinaigrette, $3.75</td>
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<tr>
<td>Fresh mozzarella wrapped with prosciutto and fresh basil, $185/100</td>
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<td>Chilled cucumber with buttermilk, dill and vermouth, $3.75</td>
<td>Belgian endive and baby frisée with Brie, capers and cornichons; lemon sundried tomato vinaigrette, $4.25</td>
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<tr>
<td>Pesto cream cheese torta topped with chopped sun-dried tomatoes and served with assorted crackers, per 25 sv, $2.00/sv</td>
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</tbody>
</table>
INTERMEZZO
Watermelon raspberry sorbet, $2.50
Lime sorbet with mint, $2.50
Blackberry sorbet, $2.50

DINNER ENTÉRÉES
Grilled chicken breast with peach and grilled onion polenta, roasted peppers and onions, balsamic broccolini, $15.50
Pork tenderloin with tart cherry and caraway sauce, lima bean-potato purée, fried potato straws, and leeks with brown butter, $16.95
Raspberry-balsamic glazed chicken breast served with orzo, rice blend and broccoli with lemon bread crumbs, $13.95
Grilled mahi mahi with red pepper cream, tomatillo corn salsa braised kale and purple potato persillade, $26.95
Seared honey five-spiced cured salmon on watercress sauce with warm yukon gold potato salad and grilled fennel, $20.95
Grilled veal chop with roasted chestnut stuffing; light basil jus, sautéed artichoke hearts, mushrooms, and green beans, $34.50
Sage rubbed beef tenderloin with shallot bourbon sauce, blue cheese mashed potatoes, petite patty pan squash, $25.95

DINNER BUFFET 1, $20.00
Chilled blanched vegetables with spicy tomato vinaigrette
Mixed greens, watermelon, and Romano cheese salad
Summer squash and carrot medley
Penne with tomatoes, white beans, spinach, lemon zest and feta
Rosemary and black pepper roasted chicken breasts, fresh herb sauce
Baked salmon fillets topped with black olive-caper pesto
Assorted petite rolls and butter
Strawberry rhubarb cobbler
Coffee, hot tea, iced tea, and ice water

DINNER BUFFET 2, $21.95
Minted melon salad
Cherry tomato, cucumber, and olive salad with red wine vinaigrette
Bow tie pasta salad with sun-dried tomatoes, spinach, and toasted almonds
Carrot batonnets with slivered apricots
Herb roasted Roma tomatoes with Asiago gratin
Summer vegetable and egg casserole
Roasted chicken breast adobo with papaya mojo
Sliced grilled pork loin with watermelon barbecue sauce
Assorted petite rolls and butter
Key lime pie
Coffee, hot tea, iced tea, and ice water

DESSERTS
Chocolate decadence tart with port cream, $6.25
Strawberry cobbler topped with chantilly cream, $4.25
Rustic strawberry rhubarb pie, $5.95
Double chocolate-cherry torte with whipped cream, $5.25
Almond meringue gâteau, $5.95
White chocolate mousse topped with raspberries and dark chocolate shavings, $5.50
Key lime pie, $4.25
Mixed berry-ginger trifle, $4.50
Apricot-Bavarian pyramid covered in poured chocolate, $5.50
Chocolate strawberry shortcake with Grand Marnier and whipped cream, $6.25
Ouzo poached cherry gâteau, $6.95
**BRUNCH 1, $16.95**
- Fresh fruit with Sauternes
- Cinnamon sugar grits with stewed apples
- Basil sausage breakfast strata
- Cherry tomato and Boursin quiche
- Applewood smoked bacon
- Assorted muffins with honey butter
- Juice, coffee, hot tea, iced tea, and ice water

**BOX LUNCH, $9.50**
- Grilled chicken breast with bleu cheese mayo and grilled onion on a French roll
- Potato chips
- Grape and honeydew medley
- Apple-caramel bar
- Soda
- Condiments

**SERVED LUNCHES**
- Grilled pork tenderloin served over creamy polenta with balsamic marinated mushrooms, broccoli rabe with pancetta and onions, and fresh sage chiffonade, $13.50
- Pistachio coated salmon with an andouille and kernal corn grits cake, julienne zucchini and carrots, lime beurre blanc, $15.50
- Chicken breast chasseur with tomatoes, onions, and mushrooms in brown sauce, nest of spiced spaghetti squash, sautéed green beans with mustard crumbs, $12.95
- Grilled marinated flank steak over bitter greens tossed in roasted garlic oil, crumbled Stilton, sautéed green beans, cherry tomatoes, croutons, and balsamic syrup, $14.95
- Roast chicken breast filled with shiitake and provolone; marsala sauce with tri-color orzo timbale and snow peas, $14.95

**LUNCH BUFFET 1, $17.95**
- Carrot and golden raisin salad with chutney dressing
- Radicchio, spinach, and red onion salad with feta and balsamic vinaigrette
- Potato, leek, and mushroom gratin
- Stewed green beans with tomatoes and mint
- Pomegranate-honey roasted game hens
- Beef fricassee with shallots, fennel, and Madeira
- Assorted petite rolls and butter
- Individual pineapple upside down cake with caramel sauce
- Coffee, hot tea, iced tea, and ice water

**LUNCH BUFFET 2, $15.50**
- Broccoli and mushroom salad with almond-garlic vinaigrette
- Chicory and endive salad with apples and dried cranberries
- Swiss chard, tomato, and Asiago casserole
- Cranberry and apricot glazed sweet potatoes
- Roasted onion and garlic meatloaf with tomato brown gravy
- Chardonnay poached trout fillets with tomatoes, capers, and kalamata olives
- Assorted petite rolls and butter
- Pumpkin bread pudding with butterscotch-raisin sauce and whipped cream
- Coffee, hot tea, iced tea, and ice water
COLD HORS D’OEUVRES
- Petite phyllo cup with smoked salmon, lime, and black pepper, $200/100
- Purple potato rounds with hummus and citrus zest, $135/100
- Caramelized Brie with spiced pecans and assorted crackers, per 40 sv, $1.50/sv
- Crostini with roasted vegetables and pine nuts, $100/100
- Curried chicken in blue corn cups, $185/100
- Table wafers topped with Roquefort-walnut spread and apple slivers, $110/100

HOT HORS D’OEUVRES
- Skewered chicken with spicy ginger-peanut dipping sauce, $175/100
- Chesapeake Bay crab-potato cakes with Old Bay aioli, $160/100
- Beef and duxelles in puff pastry, $170/100
- Lemon chili shrimp stick, $250/100
- Smoked duck and goat cheese phyllo triangles, $200/100

RECEPTION SWEETS
- Cheesecake egg rolls dusted in cinnamon sugar, $140/100
- Sweet spiced pecans, $17/lb
- Petite apple-caramel bars, $10/doz
- Frangelico-chocolate mousse tarts, $185/100
- Petite apple galettes, $23/doz
- Petite chocolate cherry streusel bars, $12/doz
- Petite white chocolate cashew nut bars, $12/doz

APPETIZERS
- Cornmeal coated fried oysters with fennel-red cabbage coleslaw, and apple-horseradish rémoulade, $8.95
- Lobster lovage stew in puff pastry shell with mixed greens, $12.95
- Smoked chicken ravioli atop tomato cream; fennel and roasted pepper chutney, $8.95
- Honey glazed semi-boneless grilled quail atop scallion-grits cake with a field green garnish, $7.95

SOUPS
- Puréed sweet potato with sweet spiced pecans, $3.50
- Smoked chicken and wild mushroom quenelles with wild rice in rich chicken broth, $3.75
- Cajun shrimp and corn bisque, $3.95
- Chicken escarole soup with orzo and fennel sausage, $4.25
- Puréed pumpkin with goat cheese and cracked black pepper, $3.25
- Crab, roasted pepper, sherry bisque, $4.95

SALADS
- Roasted pear, walnut, and Roquefort tart with lolla rossa and frisée dressed with walnut oil-sherry vinaigrette, $4.50
- Salad of grilled asparagus, mesclun, and julienne country ham with macadamias and Stilton, lemon vinaigrette, $4.95
- Spinach salad with warm Asian black bean dressing, julienne onions, peppers, and pear slivers, $3.50
- Romaine and radicchio with dried cherries, toasted pecans, red onions, and orange-maple vinaigrette, $3.75
INTERMEZZO
Cranberry apple sorbet in a Granny Smith apple ring, $3.25
Anjou pear and rosemary sorbet, $3.25

DINNER ENTRÉES
Baked pork tenderloin coated in green peppercorns and mustard; mushroom-braised cabbage, spiced lentils, and dried cherry sauce, $19.00
Roasted semi-boneless quail stuffed with chicken and apple sausage, purple potato home fries, braised kale, and Madeira-chestnut jus, $25.00
Grilled swordfish with orange red wine syrup, citrus salsa, multi-hued couscous, and chestnut napa cabbage sauté, $28.50
Oven roasted semi-boneless game hen with apricot-pecan wild rice, cauliflower, broccoli, and roasted tomato flan, tarragon sauce, $17.95
Sliced grilled tenderloin of beef with port wine and Dijon mustard sauce, sage derby twice baked potatoes, caramelized red onions, and braised green beans with garlic, $23.00
Grilled veal chop with apple smoked bacon, creamed spinach timbale, roasted fingerling potatoes, and Gorgonzola sauce, $34.50
Seared chicken breast with black pepper maple sauce, sweet potato gratin and haricots verts, $15.95
Roasted soy-dijon lamb chops with spinach and Parmesan mashed potatoes and slow-roasted balsamic tomatoes, $31.50

DINNER BUFFET 1, $24.00
Grape Waldorf salad
Mixed greens with lemon-dried cranberry vinaigrette
Steamed broccoli topped with crisped onions
Harvest rice blend
Monterey Jack spoonbread
Veal and mushroom stew with Riesling
Grilled tuna steaks topped with zesty sweet potato-corn salsa
Assorted petite rolls and butter
Frangelico-chocolate mousse with rolled chocolate hazelnut gaufrette
Coffee, hot tea, iced tea, and ice water

DINNER BUFFET 2, $19.95
Wild rice, corn, roasted pepper, and green onion salad
Mixed greens with Dijon vinaigrette
Hazelnut-honey baked acorn squash
Creamed spinach gratin topped with sliced tomatoes
Pork fricassee with sweet potatoes
Sliced roast turkey breast with onion-walnut cornbread dressing, cranberry-sage chutney
Assorted petite rolls and butter
Pumpkin chiffon pie
Coffee, hot tea, iced tea, and ice water

DESSERTS
Orange cappuccino panna cotta, $5.95
Chocolate, cranberry, and walnut tart with Cointreau sauce, $4.50
Apple strudel with Irish cream sauce, $3.50
Pumpkin bread pudding with cranberry-caramel sauce, $3.95
Warm vanilla-pistachio pot de crème with chocolate hazelnut tuile, $4.50
Sazerac marinated strawberries with minted whipped cream, $4.95
Chocolate mint julep bombe, $6.25
**BRUNCH 1, $13.25**
- Warm sliced oranges with balsamic-brown sugar glaze
- Ranch seasoned home fries
- Scrambled eggs with Boursin and chives
- Spiced two-grain pancakes with warm maple syrup
- Canadian bacon with glazed apricot sauce
- Assorted bagels and muffins
- Cranberry-cassis cream cheese and butter
- Juice, coffee, hot tea, iced tea, and ice water

**BRUNCH 2, $24.95**
- Citrus sections in pomegranate syrup
- Chilled gravlax with cranberry-horseradish relish
- Boston lettuce, pear tomatoes, and pickled pearl onions
- Corn cakes with maple syrup
- Potato and vegetable hash
- Smoked sausage and cheese scramble
- Oysters Rockefeller casserole
- Beef tenderloin medallions with tomato béarnaise sauce
- Assorted sweet and savory breakfast breads with butter
- Juice, coffee, hot tea, iced tea, and ice water

**BOX LUNCH, $9.50**
- Crusty French baguette with honey-peppered turkey, Port Salut, fresh spinach, tomatoes, pepperoncini, and sun-dried tomato pesto
- Cucumber, feta, and red onion salad
- Tortilla chips
- Whole fresh fruit
- Raspberry brownie
- Soda
- Condiments

**SERVED LUNCHES**
- Sautéed chicken breast atop spinach fettuccine, leeks, and butternut squash with sage cream sauce, and grilled vegetables, $12.95
- Chilled wine poached salmon and shrimp on a bed of fennel, capers, bell peppers, and arugula with dilled red potatoes, $15.95
- Ragoût of veal with carrots, celery root, and chestnuts atop creamy risotto, served with southern greens, $14.95
- Fontina quiche with black truffles and bacon; watercress and red onion salad, $15.95

**LUNCH BUFFET, $16.95**
- Beet salad with goat cheese and lemon zest
- Spinach salad with grapefruit, avocado, and mango vinaigrette
- Mashed potatoes with mustard seeds and horseradish
- Smoked trout and dilled Havarti quiche
- Winter squash and hominy stew
- Roast pork loin with dried cherry-port sauce
- Corn muffins and butter
- Bread pudding pie with butterscotch sauce
- Coffee, hot tea, iced tea, and ice water
COLD HORS D’OEUVRES
House smoked shrimp on garlic toast with chipotle
mayonnaise, $250/100
Petite phyllo cup with smoked chicken, black olives
and parsley pesto, $185/100
Chunky clam and bacon dip with toasted pita points,
$80/100 sv
Gorgonzola, fava bean, and purple potato canapés,
$115/100
Five-spice chicken salad in wonton shells, $160/100
Tarragon and mustard lobster bouchée, $275/100
Smoked salmon deviled eggs with capers, $185/100

HOT HORS D’OEUVRES
Skewered tamarind chicken saté, $185/100
Crostini with shrimp and herbed cream, $250/100
Roasted vegetable and fontina tartlettes, $125/100
Fried shrimp wonton purses with two dipping sauces,
$200/100
Swedish potato sausage meatballs, $90/100
Chicken, green onion, and black sesame seed roll-ups
with spicy red pepper dipping sauce, $175/100
Gruyere fondue with french bread cubes, per 40 svg.,
$1.95/sv
Phyllo wrapped fig, prosciutto and Stilton; port
balsamic syrup, $195/100
Spiced lamb kabobs with mint cilantro chutney,
$225/100
Skewered shrimp with ancho-pasilla dipping sauce,
$225/100

RECEPTION SWEETS
Imperial Stout chocolate truffles, $195/100
Cinnamon sugar palmiers, $75/100
Petite orange chocolate chip scones, $10/doz
Petite honey oat bars, $9/doz
Snickers brownie bars, $11/doz

APPETIZERS
Saffron fish cakes, cucumber and cinnamon salad,
$8.95
Orecchiette with spiced duck ragoût, $8.95
Avocado stuffed with spicy crab salad, citrus
vinaigrette, $11.95

SOUPS
Purée of winter squash and apple cider with curried
croutons, $3.50
Cream of oyster and Brie, $4.75
Gingered sweet potato bisque, $2.95
Spinach and crab with country ham croutons, $4.75
Tortellini in brodo with kale and pepperoni, $3.75
Vietnamese chicken and pineapple, $4.50
Shiitake, beef, and barley, $4.50

SALADS
Baby greens, ruby red grapefruit wedges, avocado
slices, and crisp julienne shallots with dried
cranberry dressing, $3.95
Savory winter greens with sliced pears, crumbled
bleu cheese, and walnuts served with herb-infused
grapeseed oil-shallot vinaigrette, $3.75
Baby red leaf and Bibb salad with aged Gruyère,
garlic croutons, and Dijon vinaigrette, $3.75
Baby frisée and endive salad with warm Brussels
sprouts and toasted pecans; honey orange
vinaigrette, $4.75

INTERMEZZO
Ginger tea sorbet, $2.95
Cranberry orange sorbet, $2.95
Grapefruit Campari sorbet, $2.95
Spiced orange granita, $2.95
DINNER ENTRÉES
Roast rack of lamb with tomato couscous, roasted fennel and carrots with Pecorino Romano, lemon and pine nut jus, $31.95
Pan-seared breast of duck with orange chipotle sauce, corn and roasted pepper pudding timbale, southwestern zucchini julienne, $19.95
Maple-mustard pork tenderloin with caramelized apples, sweet-and-sour braised cabbage, mashed potatoes with leeks and thyme, $17.95
Roasted citrus marinated halibut topped with lobster medallions and sauce Americaine, artichoke, mushroom, and haricots verts ragoût, saffron infused new potatoes, $29.95
Roast beef tenderloin slices with applewood smoked bacon, spinach pernod cream sauce, apple-glazed carrots, and roasted barley pilaf, $24.00
Sliced roasted turkey breast with chestnut and bacon stuffing, sage and sherry cider gravy, and braised greens, $14.95
Baked striped bass topped with applewood smoked bacon, mushrooms and pearl onions, roasted pepper risotto cake, Brussels sprouts and hazelnuts, sauce beurre rouge, $24.95
Veal tournedo wrapped in bacon with toasted garlic and herbed spaghetti squash, steamed French green beans, and thyme-cranberry jus, $28.95
Roasted Mediterranean vegetables with grapefruit gremolata, multi-hued couscous, $16.95
Tagine of monkfish with potatoes, cherry tomatoes, and olives, $25.95

DINNER BUFFET 1, $20.50
Mixed greens with Parmesan-pepper dressing
Couscous salad with dried apricots, currants, and pistachios
Herbed grilled vegetables
Saffron rice with peas
Roasted cilantro-mustard marinated salmon
Oven roasted pork loin medallions with sauce poivrade on a bed of wine braised red cabbage
Assorted petite rolls and butter
Chocolate Chambord cake
Coffee, hot tea, iced tea, ice water

DINNER BUFFET 2, $20.95
Orange cucumber salad with sun-dried tomato dressing
Endive, radicchio, Bibb lettuce, and apple salad with toasted pecans, shaved Parmesan, and Riesling vinaigrette
Sautéed collard greens with garlic
Herbed buttered noodles
Baked cod on caramelized onions and shallots
Veal paprikash
Baked striped bass with garlic, mushrooms, and pearl onions, roasted pepper risotto cake, Brussels sprouts and hazelnuts, sauce beurre rouge, $24.95
Assorted petite rolls and butter
Espresso cheesecake with mocha rum sauce
Coffee, hot tea, iced tea, ice water

DESSERTS
Individual tarte Tatin with crème anglaise and mint-cherry compote, $4.25
Cinnamon gâteau with chipotle chocolate sauce, $6.25
Semolina pudding with a red currant sauce, $5.50
Pumpkin roll cake with toffee cream filling and cream sauce, $4.50
Pistachio tuille cannoli with ricotta citrus filling, $6.50
Chocolate Chambord cake, $4.95
Apple chestnut galette with caramel sauce, $4.50
Pear clafouti with brandy cream sauce, $6.50