

SAMPLE HORS D'OEUVRES

Passed Hors D' Oeuvres

Mini Quiche

Bacon Wrapped Sea Scallops & Tangy Mustard Sauce

Smoked Chicken Quesadillas

Vegetable Egg Rolls

Chicken & Duxelles En Croûte

Duck Wonton with Asian Dipping Sauce

Spanakopita

Grilled Asparagus Wrapped in Prosciutto

Mini Crab Cakes with Chipotle Remoulade

Stuffed Pepper with Hard Salami & Smoked Provolone

Grilled Chicken & Sweet Chili Sauce

Whipped Goat Cheese with Pistachio & Strawberry

Egg & Dill Salad

Smoked Salmon & Grain Mustard

Chicken Satay with Peanut Sauce

Shrimp Wonton with Sweet Chili Sauce

Shrimp Cocktail

Seasonal Stuffed Mushroom

Mini Franks En Crouete Honey Mustard Sauce

Prosciutto & Melon Canapé

Smoked Salmon on Pumpernickel Crème Fraiche & Dill

White Bean Puree with White Truffle Essence

Beef Tenderloin & Horseradish Sauce Canapé

Endive Spoons with Ratatouille

Boursin Stuffed Snow Peas

Lamb Lollipop with Port Wine Reduction
(Extra charge for this item)

PRICES RANGE FROM \$12-\$22/PERSON

STUFFED PUFFED PASTRY WITH:

Egg & Dill/Crab Salad/Lobster Salad/Tuna Salad/Chicken Salad

STATIONARY HORS D'OEUVRES

Imported & Domestic Cheese Selection

Antipasto Display with Italian Meats & Cheese

Vegetable Crudités with Assorted Dips

Whole Poached Salmon with Traditional Garnish

Seasonal Fresh Fruit Array

Stuffed Baked Brie with French Baguettes
Rum Raisin Walnut Sauce
Sun Dried Tomato Sauce
Raspberry Preserve

Chefs Own Hummus with Whole Wheat Pita

Warm Spinach & Artichoke Dip with Sliced baguettes

Caprese Fresh Tomatoes, Mozzarella, & Basil

Other Stationary Options

Raw Seafood Bar – Snow Crab Claws, Shrimps, Oysters and Clams on the Half Shell
Served with Cocktail Sauce & Lemon Wedges-Market Price

Sushi – Market Price

APPETIZER

PLATED FIRST COURSE

Select One

HOUSE SMOKED TROUT
Celery & Sun Dried Tomato Salad

WHIPPED BRIE
Aged Balsamic Syrup & Crostini

SHRIMP COCKTAIL
Spicy Red Horseradish

CRAB & LOBSTER GÂTEAU
Sauce Remoulade & Melon Salsa

DUCK LEG CONFIT
Potato Parsnip Puree with Petite French Lentils & Chanterelles

ROASTED LAMB LOIN MEDALLION
Oven Roasted Tomato & Black Truffle Sauce

SMOKED TROUT FILLET
Apple Walnut Fritters & Maple Cream

CHICKEN SATAY
Asian Flavor & Apricot Dipping Sauce

PORTOBELLO MUSHROOM "PIZZA"
Sun Dried Tomato Pesto

BACON-WRAPPED SEA SCALLOPS
Tangy Mustard

SMOKED DUCK RISOTTO
Sweet Candied Potato, Aged Vermont Cheddar & Pancetta

FRIED PUMPKIN RAVIOLI
*Caramelized Apple Pear Chutney & Maple Cream
Toasted Pumpkin Seed Oil*

TUNA TARTARE
*With Cool Yogurt Cucumbers
Couscous Salad and Spicy Harissa Dressing*

YUKON GOLD BLINI
Crème Fraîche & Caviar

MOZZARELLA ROULADE
Fresh Basil & Prosciutto

SOUP

Select One

BUTTERNUT SQUASH & APPLE BISQUE

ITALIAN WEDDING

MUSHROOM-FENNEL VELOUTÉ

TUSCAN WHITE BEAN & KALE

TOMATO BASIL

CORN CHOWDER

CREAM OF SWEET ROASTED GARLIC & POTATO

CORN & CRAB BISQUE

NEW ENGLAND CLAM CHOWDER

SHRIMP & DILL BISQUE

MAINE LOBSTER BISQUE

PUMPKIN BISQUE

PUREE OF CAULIFLOWER

CHILLED STRAWBERRY

ASPARAGUS & BRIE

CHILLED GAZPACHO

CURRIED CARROT BISQUE

PURÉE OF COLD CUCUMBER

SALAD

Select One

MIXED FIELD GREENS & GRATED ROOT VEGETABLE

CHOICE OF HOMEMADE DRESSING

MAPLE BALSAMIC

RED WINE & HONEY VINAIGRETTE

MAPLE DIJON WITH BASIL

BLEU CHEESE

BUTTERMILK RANCH

FINE HERB VINAIGRETTE

CHAMPAGNE VINAIGRETTE

CAESAR

ITALIAN

WARM BACON DRESSING

APPLE CIDER VINAIGRETTE

BLACK CURRANT VINAIGRETTE

PLUM VINAIGRETTE

RASPBERRY VINAIGRETTE

CLASSIC CAESAR

SLICED BEEFSTEAK TOMATO & SHALLOT

BROKEN BALSAMIC VINAIGRETTE

BABY ICEBERG LETTUCE

APPLE WOOD SMOKED BACON, TOMATO & BLEU CHEESE

BABY SPINACH SALAD WITH WARM BACON DRESSING

CHOPPED EGG, SLICED RED ONION & TOMATO

FRIED GOAT CHEESE IN PUFF PASTRY ATOP MESCLUN GREENS

SHERRY VINAIGRETTE

MICRO GREENS WITH MAYTAG BLEU CHEESE

FRESH ANJOU PEAR & MACADAMIA NUT

HEIRLOOM SALAD

HEIRLOOM LETTUCE MIX WITH BEETS & VERMONT CHEVRE

FINES HERB VINAIGRETTE

SHAVED FENNEL & ORANGE SALAD

BABY RED OAK & PARMESAN CRISP

BLOOD ORANGE VINAIGRETTE

HEIRLOOM TOMATO SALAD

BABY LETTUCE GREENS, PLUM DRESSING

AND FIVE-ONION TART

FRUIT & NUT

*BERRIES, CANDIED WALNUT, TOASTED ALMONDS,
ROQUEFORT CHEESE, RASPBERRY VINAIGRETTE*

PROSCIUTTO & MELON

*WITH GRILLED BLACK MISSION FIG, MICRO-ARUGULA
PORT REDUCTION AND MASCARPONE CHEESE*

PANZANELLA

*OVEN-ROASTED TOMATO,
SHIITAKE AND SOURDOUGH BREAD SALAD*

WHITE & GREEN ASPARAGUS

BLACK TRUFFLE BALSAMIC DRESSING

ENTRÉE

Select Three

VEGETARIAN

PAPPARDELLE

*SEASONAL MUSHROOMS, FRESH ASPARAGUS & PEAS, ROMA TOMATO
TOSSED IN ROASTED GARLIC BUTTER*

PORTOBELLO WELLINGTON

*ROASTED PEPPERS, ONIONS, SPINACH & VERMONT CHEVRE
WRAPPED IN PUFF PASTRY & RED WINE REDUCTION DRIZZLE*

GRILLED POLENTA

*ROASTED RED PEPPER & ASIAGO
HEIRLOOM TOMATO COULIS & SAUTÉED GREENS*

PORTOBELLO NAPOLEON

GEORGIA GRITS, SAUTÉED GREENS, TOMATO COULIS, BALSAMIC SYRUP

VEGETABLE PAELLA

*CHEF'S ASSORTED SEASONAL VEGETABLES, FINE HERBS,
SAFFRON-BASMATI RICE*

POULTRY

TUSCAN CHICKEN

Capers, Kalamata Olives, Roasted Peppers, Snowcap Peas
Basil Pesto Champagne Sauce

CHICKEN SALTIMBOCCA

STUFFED WITH PROSCIUTTO HAM, MOZZARELLA & SAGE

CILANTRO-MARINATED GRILLED CHICKEN

SUMMER TOMATO SALSA & JALAPEÑO CORNBREAD

ROASTED CHICKEN

LEMON THYME NAGE
ROASTED GARLIC WHIPPED

STADLER CHICKEN

TRUFFLE DEMI
WILD RICE TIMBALE & BABY VEGETABLE

SQUAB

BLACK TRUFFLE, YUKON GOLD POTATOES, VERMONT SMOKED BACON
CABERNET SAUVIGNON REDUCTION

PAN SEARED DUCK BREAST

BRANDIED CHERRY SAUCE

SEAFOOD

GRILLED ATLANTIC SALMON

SUMMER FRUIT SALSA & WILD RICE
OR
MAPLE GLAZED & BUTTERNUT SQUASH RISOTTO
OR
MAPLE PECAN CRUSTED

ATLANTIC SOLE

CRAB & SCALLOP STUFFING ON WILD RICE
VANILLA BEAN BEURRE BLANC

CLASSIC SHRIMP SCAMPI

OVER LINGUINI WITH SWEET TOMATOES

MACADAMIA CRUSTED SEA BASS
SWEET POTATO MASHED & BABY VEGETABLE
BLOOD ORANGE BEURRE BLANC

PAN SEARED HALIBUT
SERVED OVER LOBSTER CORN RISOTTO CAKE
HEIRLOOM TOMATO COULIS
FRIED LEEKS & SAUTÉED SPINACH

BLACK SEA BASS
PAN SEARED WITH SUMMER PEA RISOTTO

PAN SEARED DIVER SCALLOPS
ITALIAN COUSCOUS

BEEF

PRIME RIB OF BEEF AU JUS
SALT ROASTED BAKED POTATO

MARINATED TOP SIRLOIN
ROASTED FINGERLINGS

PAN SEARED NEW YORK STRIP STEAK
LOBSTER BRANDY WHIPPED POTATO

GRILLED RIB-EYE STEAK
ROASTED RED POTATOES

HANGER STEAK
ROASTED GARLIC WHIPPED POTATO

TOURNEDOS OF BEEF GORGONZOLA
SUMMER VEGETABLES, AGED BALSAMIC & GORGONZOLA CROSTINI

GRILLED VEAL CHOP
MOREL MUSHROOM & TOMATO RAGU
PINOT NOIR REDUCTION

FILET MIGNON
GRILLED YUKON GOLD POTATO & LIGHT VEAL JUS

PETT FILET MIGNON

GRILLED BEEF TENDERLOIN, WHIPPED YUKON GOLD POTATOES,
VEGETABLE BROCHETTE AND LIGHT VEAL JUS

ROSEMARY RACK OF LAMB

WHOLE-GRAIN DIJON CRUSTED, CREAMY YUKONS WITH ROSEMARY,
KALAMATA LAMB JUS

Fossil Farms Venison

NATIVE SQUASH & SWEET POTATO HASH
BRANDIED CHERRY VENISON JUS LIE

**ALL MENUS INCLUDE
COFFEE, DECAF & TEA**

Prices Range From \$55/person-\$85/person

COMBO PLATES

THESE ARE A FEW SAMPLES

**FILET MIGNON & SEARED DIVER SCALLOPS
ROASTED RED POTATOES AND BABY VEGETABLES**

**TOURNEDOS OF BEEF & SEAFOOD STUFFED SOLE
ROASTED GARLIC WHIPPED POTATO AND BABY VEGETABLES**

**PRIME TOP STEAK & SHRIMP SCAMPI
WILD RICE TIMBALE AND BABY VEGETABLES**

**PRIME RIB & GRILLED GULF SHRIMP
ROASTED GARLIC MASHED & BABY VEGETABLES**

MOST MENU ITEMS CAN BE SERVED BUFFET STYLE

**MOST SIDE DISHES ARE EXCHANGEABLE
MOST SAUCES ARE EXCHANGEABLE**