Sample Menu 1 - Seated Dinner

PASSED APPETIZERS

Asian Beef Tartare- filet mignon, asian pear, soy glaze, pine nuts, jalapeno- ginger pickle, sriracha hollandaise served on petit toast

Stuffed Belgian Endive Cups- whipped herbed goat cheese, roasted beets, candied nuts, white balsamic vin

STATIONARY APPETIZERS

Soup Shooters - Sweet Potato- cinnamon creme fraiche, cranberry-port puree, candied jalapeno

Seafood "lobster roll" - champagne poached lobster, lemon- dill creme fraiche, buttered bread crumb topping, micro celery

Cheese Board - the chef's 3 choices of artisanal cheeses. Accompanied with salami, prosciutto, truffled honey, fresh berries, cornichons, whole grain mustard, crackers, fig jam

SALAD COURSE (guests seated)
(bread and butter on tables)

Poached Pear Salad - port poached pears, blue cheese, dried cherries, cucumber ribbon, toasted almonds, frisee and spinach, champagne vin

DINNER

Braised short rib - sweet potato puree, sauteed kale, beet pickled shallots, pecan crumb, parsley emulsion, maple-sage jus

Pan seared cauliflower steak, sweet potato puree, braised kale, beet pickled shallots, pecan crumb, parsley emulsion (for VEGAN guests)

DESSERT
Study of Chocolate Truffles
Chocolate truffle with cocoa powder, Hazelnut chocolate truffle, Raspberry White chocolate truffle

Sample Menu 2 (Fall/ Winter - Stations for main meal)

STATIONARY APPETIZERS
Dips
Spinach spread, Crab fondue, White Bean & Lemon dip
crostinis, crudite, house made ranch dressing

WINTER FAVORITES
Turkey & Cranberry chutney on toast points
Beet "tartare" on endive with Greek yogurt and cilantro
Beef wellington

PASSED APPETIZERS
Sweet potato bisque shooter with brandied raisins and confit shallots
Apple chip with braised pork shoulder parsnip puree, fried sage
Smoked trout dip on toasted pita points
Fillo cups with caramelized onion, mushroom and gruyere

DINNER
SKEWER STATION
Globally inspired grilled and roasted meats presented on individual skewers with sauces to accompany. 3 different flavor meat or vegetable variations.

Salmon - Maple Dijon
Beef - braised short rib, celery root & port wine reduction
Chicken - orange cinnamon
Vegetable - mushroom, red onion, zucchini, pepper, roasted tomatoes

SIDES
Roasted root veggies
Baked mac and cheese
Charred Broccoli with White Beans and Parmesan

DESSERT
"cookie/candy cane" tray
cookies
meringue
candy canes
pumpkin cheesecake
budino "special dessert"

Sample Menu 3 Seated Dinner

BEVERAGES
mulled cider (add rum option) mulling spices, cinnamon
water - flat & sparkling & soft drinks - provide by host
wine/ beer
Fresh squeezed clementine margarita and clementine spritzer (non-alcoholic) upon arrival

SMALL BITES
Sweet potato bellinis with roasted apple, goat cheese
Smoked pork on gaufrette potato chip with maple salt
Steak lejon - thinly sliced seared beef wrapped around horseradish parmesan filling

Assorted fruit and nuts in bowls on the table.
French bread and butter

SALAD
Petite wedge salad with port wine vinaigrette

INTERMEZZO
Lobster mac and cheese- orzo with mascarpone cheese sauce and fresh cold water lobster

ENTREE
Beef Bourguignon with crispy potato cakes, warm peas with Beurre noisette

DESSERT
Apple Crisp with spiced vanilla ice cream
coffee
dark chocolate

Sample Menu 4 - Seated Dinner

APPETIZERS
Watermelon Gazpacho- cucumber-mango salsa, balsamic syrup, fresh mint

Chesapeake crostinis- claw crab meat, corn relish, bacon lardons, old bay, celery leave & chive salad, lemon vinaigrette, toasted french baguette

Cheese Cup Assortment- fig jam & blue cheese topped with walnuts, cherry jam & goat cheese topped with lemon zest, apple jam and brie topped with bacon (all served in phyllo cups)

Ahi Tuna Toasts- sauteed shiitake mushrooms & scallions, pickled carrot, edamame puree, sesame soy reduction, sushi grade ahi tuna, micro cilantro

SALAD COURSE

Pork & Apples- braised pork shoulder, roasted honeycrisp apples, grape tomatoes, spiced walnuts, camembert cheese, arugula, apple cider vinaigrette

ENTREE

Steak & Potatoes- filet tips, roasted baby potatoes, shaved asparagus salad, bordelaise sauce, crispy onion straws

DESSERT

S'mores brownie cup- triple fudge brownie, graham cracker crumb, toasted marshmallow, chocolate ganache

Cheesecake shots with berry compote