



Sample Menu I - 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

or

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)

DIPS

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

PASSED APPETIZERS

Turkey & Cranberry chutney on toast points
Beet “tartare” on endive with Greek yogurt and cilantro
Beef wellington
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

Globally inspired grilled and roasted meats presented on individual
skewers or as a single serving with sauces to accompany.
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



Sample Menu 3 - Fall (Seated Dinner)

BEVERAGES

Mulled cider (+rum option)

water - flat & sparkling & soft drinks, wine/ beer

Fresh squeezed clementine margarita and clementine spritzer

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 (passed)

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