



HORS D' OEUVRES

Cajun crab cakes w/creole aiolo
Shrimp shao mai w/drizzle of chili oil
Seared scallops w/creme fraiche and caviar
Roast shrimp w/artichokes and fennel served in artichoke leaves
Tuna tartar on wonton crisp w/black sesame
Crispy wonton lobster tacos w/Thai sauce
Blini w/smoked salmon and lemon creme fraiche
Thai grilled lemon grass chicken satay w/spicy peanut sauce
Mini scones w/curry chicken and mango chutney
White bean puree on crostini w/balsamic reduction and wilted radicchio
Blue cheese mousse on crostini w/candied pecans
Artichoke bites w/mascarpone and caramelized garlic
Heirloom tomato, goat cheese galettes w/chiffonade of basil
Manchego and chorizo empanadillas
Asiago stuffed golden potatoes
Sicilian stuffed mushrooms w/pancetta, shallot and sage
Beef tenderloin and artichoke on rye toast w/reggiano shavings and arugula
Mini beef wellington
Crispy asparagus straws

Chareuterie boards of crackers and flat breads, grilled fruits, imported cured meats, spicy mustards, mixed olives, cornichons, Spanish almonds and pistachio nuts

Mediterranean presentation humus w/toasted pita wedges, dolmas, roasted eggplant tapenade, feta cheese and kalamata olives

Soups

Summer heirloom gazpacho
Rosemary white bean
Sweet potato w/coconut milk and apple
Zucchini and oregano
Roasted cauliflower
Butternut squash w/pear and ginger
Sweet corn chowder w/tomato and basil

Salads

Endive, goat cheese, figs and honey glazed pecans
Heirloom beet salad w/orange, fennel and mint
Poached lobster w/avocado and grapefruit
Roasted acorn squash w/warm goat cheese
Grilled eggplant w/pomegranate vinaigrette
Arugula w/dates and pine nuts
Classic Caesar
Bibb lettuce w/basil green goddess vinaigrette

Entres

Green coconut curry w/roasted chicken and vegetables
Roasted chicken peppernata w/corn parmigiano polenta
Roasted cornish game hen w/herb butter served on a bed of leeks and carrots
Duck confit w/bourbon maple sauce and creamy corn butternut squash succotash
Seared sea scallops w/English pea puree and cherry tomato vinaigrette
Filet of sole w/toasted almonds and golden raisins in a white wine butter sauce
Seared prawns w/spiced chili oil, leeks, carrots and toasted pine nuts
Wild halibut over a bed of sweet peppers and olive caper relish
Beef short ribs w/mascarpone mash potatoes and slivered olives
Lamb or veal osso buco w/gremolata and creamy polenta
Organic beef tenderloin w/truffle butter and olive oil scallop potatoes
Roasted pork w/pear chutney and asian slaw

Desserts

Grilled peaches w/amaretto
Lemon panna cotta w/black berry sauce
Pear tart w/brown butter sauce
Chocolate truffle torte
Pears baked w/marsala and cinnamon
Berry crisp w/vanilla whipped cream
Polenta, almond, and lemon cake