



Established 1985

FINE FOODS & CELEBRATIONS

## SAMPLE MENUS



So many reasons to celebration... let us help you make entertaining easy, allowing you to enjoy your company.  
These menus are tried and true, requiring simple reheating or (\*) requires cooking

### I BRUNCH

Spinach Crusted Quiche  
Spinach, Feta, Tomato Pesto Strata  
Smoked Salmon Sandwich  
Crème Brulee French Toast  
Signature Crème Currant Scone  
Deville Eggs  
Fresh Fruit Salad  
Rosemary Roasted Potatoes  
Potato Chive Cake  
Candied Bacon  
Chicken Italian Sausage

### II BUFFET

Roasted Eggplant and Tomato Tart  
Herb Crusted Tilapia  
Farro, Arugula, Parmesan and Lemon Zest  
Arugula, Fennel, Red Onion, Shallot Vinaigrette  
Grilled Swordfish and Mushroom Skewers  
Zucchini Wrapped Grilled Shrimp, Herb Aioli  
Chicken Sausage Meatballs  
Cauliflower Gratin Tart

### III SIT DOWN DINNER

Chicken OR Salmon in Phyllo  
with Dijon Crème Sauce  
Haricot Verts with Roasted Tomatoes  
Roasted Cauliflower Puree  
Bibb Lettuce Salad, Walnuts, Gorgonzola,  
Pomegranate Seeds, Dijon Vinaigrette

### IV BUFFET

Siamese Chicken Curry  
Soy Lacquered Salmon  
Orange Basmati Rice  
Roasted Brussels Sprouts  
Roasted Eggplant, Onion and Basil  
Shrimp and Apple Salad on Endive Spear

### V BUFFET

Cumin Crusted Filet of Beef with Chimichurri  
Chicken Taquitos with Chipotle  
Paella with Chorizo, Shrimp & Chicken  
Roasted Pasilla Chile Stuffed with Jack Cheese  
and Roasted Tomato Salsa  
Roasted Pumpkin Soup  
Black Bean and Roasted Corn Salad  
Caesar Salad with Five Pepper & Pinenut Salsa

### VI SIT DOWN DINNER

Chunky She-Crab Soup  
Dijon Herb Crusted Pork Chop  
with Lady Apples and Leeks  
Roasted Winter Vegetables-Leeks, Onion,  
Portabella Mushroom, Fingerling Potatoes  
Bibb Lettuce Salad, Walnuts, Gorgonzola,  
Pomegranate Seeds, Dijon Vinaigrette  
Rosemary Currant Roll

### VII BUFFET

Red Onion Crusted Salmon, Spicy Crème Fraiche  
Sour Cherry Chicken Breast, *sliced*  
Farro with Butternut Squash & Cranberries  
Grilled Vegetables  
Mixed Baby Greens with Toasted Pecans,  
Gorgonzola, Dried Cranberries  
Rosemary Currant Rolls

### VIII SIT DOWN DINNER

Parmesan Crusted Swordfish  
with Lemon Caper Sauce  
Asparagus Chinois  
Garlic Mashed Potatoes  
Romaine Hearts with Fresh Mint, Feta,  
Pinenuts and Lemon Vinaigrette  
Rosemary Currant Rolls

### HORS D'OEUVRES

Roasted Tomato Burrata Bites | Mini Beef Wellington (\*) | Cheddar & Bacon on Potato Round | Wild Rice Pancake  
Warm Polenta Square, with Wild Mushrooms | Chicken Taquito Bites | Seared Ahi on Cucumber with Wasabi Aioli  
Endive Spears with Mushroom Walnut Pate | Grilled Shrimp with Moroccan Jam | Rock Shrimp and Crab Cake  
Pizzeta – Zucchini & Mushroom *or* Brie, Caramelized Onion & Arugula

### SPECIALTY DESSERTS

Chocolate Cranberry Torte with Frosted Cranberries | Layered Orange, Almond Cake with White Chocolate Buttercream  
Cocoa Hazelnut Torte with Sweetened Mascarpone (GF) | Blackberry Polenta Bread Pudding with Raspberry Coulis  
Mini Holiday Cookies & Bars Platter, *36 assorted* Individual: Chocolate Pots de Crème | Classic Apple Tart Tatin  
Lemon Meringue Tart | Sugar Crusted Pear Cranberry Crostade | Port Poached Pear with Pistachio Mascarpone

### BOUTIQUE WINES

**SPARKLING from France!** | Jean Phillippe | Rose, Le Grande Coutage  
**RED** | Pinot Noir, *Foris or DDO* | Sangiovese, *Fantini* | Cabernet, *Raymond Hill* | Cabernet, *Peter Paul*  
**WHITE** | Pinot Gris, *Illabe* | Chardonnay, *Peter Paul* | Sancerre | White Burgundy, *Domaine Dhrouin*