

# Dinner Menu Options

## Dinner Party

6-8 People

### 4 Course (up to 12 courses)

Amuse

1<sup>st</sup> Course

- Appetizer/ Soup/ Salad

2<sup>nd</sup> Course

- Soup/ Salad/ Pasta/Entree

3<sup>rd</sup> Course

- Entrée

4<sup>th</sup> Course

- Dessert

# Appetizers

## Cold Appetizers

- Ceviche
  - Snapper
  - Scallop
  - Shrimp
- Grilled Vegetable Terrine
- Lemon Artichokes
- Oysters on the Half Shell Trio
  - Ponzu, Mignonette, Cocktail, Lemon Jalapeño
- Sashimi
  - Yellow Tail
  - Snapper
  - Ahi
  - Salmon
- Tartar Cones
  - Salmon
  - Tuna
  - Yellowtail
- Tuna Poke

## Hot Appetizers

- Bacon and Eggs
- Boneless Braised Short Rib
- Cajun Prawn
  - Cheesy Grits
- Grilled Octopus
- Mushroom and Gruyere Tart
- Onion Tart
- Risotto Balls
- Savory Custards and Flans
  - Butternut Squash
  - English Pea
  - Saffron
  - Foie Gras
- Seared Scallops
- Shrimp w/ Pea Puree

- Stuffed Zucchini Blossoms
- Sweet Breads
  - Southern Fried

# Soups and Salads

## Salads

- Arugula Parmesan
- Belgium Endive, Apple, and Candied Walnuts
  - Bleu Cheese Vinaigrette
- Classic Caesar
- Farmer's Market Chopped Salad
  - Red Wine Vinaigrette
- Fennel and Blood Orange
  - Rosemary Orange Vinaigrette
- Micro Green and Fine Herb
- Roasted Beet
  - Lemon Vinaigrette
- Spring Mix
  - Balsamic Vinaigrette
- Winter Caprese
  - Balsamic Reduction

## Soups

- Clam Chowder
- Consomme
  - Egg Yolk Ravioli
- Cream of Asparagus
- Cream of Wild Mushroom
- Curry Cauliflower
- Duck Gumbo
  - Andouille Sausage, Chicken, Duck, and Shrimp
- Lobster Bisque
- Roasted Red Pepper
- Tomato Basil
- Wild Mushroom Consomme

# Pastas

## Pastas

- Hand Torn Pasta w/ Brown Butter and Fried Egg
- Lasagna
  - 9 Layer Meat and Cheese
- Spaghettini w/ Lobster
- Squid Ink w/ Calbrese and Rock Shrimp
- Tagliatelle w/ Parsnips and Pancetta
- Ziti w/ Cauliflower

## Ravioli

- Asparagus and Ricotta
- Butternut Squash w/ Brown Butter
- Duck Ragout
- Roasted Beet and Goat Cheese
- Wild Boar Ragout

## Sauces

- Bolognese
- Boar Ragout
- Duck Confit Ragout
- Marinara
- Oxtail Ragout
- Oven Roasted Tomato, Basil, Olive Oil

# Entrees

## Poultry

- Airline Breast
  - Veloute Sauce
- Chicken Milanese
  - w/ Arugula Parmesan Salad
- Chicken Roulade
  - Spinach, Mushroom Duxelle, Roasted Red Peppers, Asparagus
  - Port Wine Reduction Sauce
- Coq au Vin
- Herb Roasted Chicken
  - Truffle Reduction Sauce
- Seared Duck
  - Dried Cherry Reduction Sauce
- Southern Fried Chicken

## Meat

- Beef Bourguignon
- Beef Wellington
- Braised Short Ribs
- Filet Mignon
  - Green Peppercorn Sauce
- Grilled Rack of Lamb
- Grilled Tenderloin
- Mustard Crusted Rack of Lamb
- Roasted Pork Tenderloin
  - Sauce Robert
- Stuffed Pork Chops
- Veal Milanese
- Weiner Schnitzel

## Seafood

- Bouillabaisse
- Crispy Red Snapper
  - w/ Roasted Butternut Squash and Chorizo in a Saffron Broth
- Crispy Skin Snapper
  - Sauce of Fine Herbs

- Fish En Papillote
- Grilled Salmon
- Mahi Mahi
  - Pineapple Salsa
- Miso Glazed Black Cod
- Paella
- Poached Salmon
  - Hollandaise
- Red Snapper Veracruz
- Seared Scallops
  - Lemon Beurre Blanc
- Sol Vin Blanc
  - Sauce Supreme
- Whole Fried Fish
  - Chili Sauce

### **Vegetarian**

- Baked Acorn Squash
  - w/ Cranberry Orange Compote
- Eggplant Parmesan
- Lasagna
- Mushroom and Gouda Soufflé
- Quinoa w/ Sautéed Vegetable
- Ratatouille
- Stir Fried Tofu
- Sweet Potato Casserole
- Vegetarian Pizza

# Sides

## Potatoes

- Herb Roasted Fingerling Potatoes
- Pommes Anna
- Pommes Dauphinoise
  - Gruyere, Roasted Garlic, Cream
- Pommes Parisienne
- Pommes Vapeur
- Roasted Garlic Pommes Puree

## Rice

- Porcini Risotto Balls
- Rice Pilaf
- Saffron Risotto
- Wild Mushroom Risotto

## Vegetables

- Asparagus w/ Poached Egg
- Balsamic Grilled Vegetables
- Cauliflower Gratin
- Corn Succotash
- English Peas
- Glazed Carrots
- Haricot Vert w/ Almonds and Bacon
- Lemon Artichokes
- Roasted Asparagus w/ Crispy Pancetta and Parmesan Frico
- Roasted Brussel Sprouts w/ Bacon
- Roman Artichokes
  - Spicy Sausage, Lemon
- Sautéed Spinach
- Shitake Mushrooms w/ Charred Onions



# Dessert

## Soufflés

- Chocolate
  - Espresso or Vanilla Crème Anglaise,
- Lemon
  - Raspberry Reduction

## Custards

- Budinos
  - Caramel
  - Chocolate
- Crème Brulée
- Panna Cotta
- Pot de Crème
  - Chocolate
  - Lemon
  - Vanilla

## Pastries

- Banded Cakes
  - Flourless Chocolate Cake, Chocolate Mousse
- Cream Puffs
  - Grande Marnier Strawberries, Chantilly Cream
- Éclairs
- Napoleons
- Sacher Torte
- Tarts
  - Chocolate Raspberry
  - Fruit
  - Lemon Raspberry
  - Pear Frangipane

## Drinks

- European Hot Chocolate
  - Valrhona Guanaja, Valrhona Milk Chocolate, Valrhona Cocoa Powder
  - Chantilly Cream
- Lemoncello

## **Confections**

- Brittle
  - Cashew
  - Peanut
  - Pecan
- Marshmallow
  - ½ Chocolate Dipped
- Truffles
  - Dark Chocolate
  - Milk Chocolate Caramel
  - Milk Chocolate Hazelnut
  - White Chocolate Peppermint

# Tray Pass Menu Options

<b>Hot Hors D'oeuvres</b>	<b>Price per Piece</b>
• BBQ Pork Canapés	\$3
○ Cornichon, Puff Pastry	
• Bite Sized Eggs Benedict	\$3.5
○ Quail Egg, Bacon, Hollandaise, Puff Pastry	
• Boar Ragout Canapé	\$3.5
○ Puff Pastry	
• Deep Fried Cheesy Grits	\$1.5
○ Andouille Sausage, Parmesan Cheese	
• Duck Ragout Canapé	\$3.5
○ Fried Shallots, Puff pastry	
• Fried Sweetbreads	\$5
○ Toast Ends, Grey Salt	
• Lamb Lollypops	\$4
○ w/ Cilantro Mint Sauce	
• Meatball Sandwich Canapé	\$3
• Mini Meatball, Tomato Sauce, Mozzarella, Puff Pastry	
• Mini Crab Cakes or Blue Crab Fritters	\$4
• Mini Fish N Chips	\$3.5
• Mini Flatbreads	\$2.5
○ Hummus	
○ Pesto	
• Mini Hot Dogs	\$3
• Mini Mac & Cheese	\$3.5
○ Crispy Pancetta Cups	
• Mini Pizzas	
○ Cheese	\$2.5
○ Quail Egg, Arugula, Prosciutto	\$4
○ Ricotta, Basil, Sundried Tomato	\$3
• Mini Quiche Wedges	
○ Cheese	\$3
○ Florentine	\$4
○ Lorraine	\$4
• Mini Sausage and Peppers	\$3
• Mini Sliders	

- Tenderloin, Caramelized Onions, Béarnaise \$3.5
- Seared Ahi, Arugula, Wasabi Mayo \$4
- Bleu Cheese Sliders \$3.5
- Potsickers or Fried Wontons
  - Chicken and Veggie \$2.5
  - Pork and Veggie \$2.5
  - Shitake and Mixed Veggie \$2
  - Shrimp and Veggie \$3
- Ravioli
  - Beet, Ricotta \$3
  - Boar Ragout \$3
  - Butternut Squash \$3
  - w/ Brown Butter, Fried Sage
  - Duck Ragout \$3.5
- Risotto Balls \$4
  - Wild Mushroom, Parmesan
- Saté in Lettuce Cups
  - Sesame Chicken \$3.5
  - Beef \$4
- Soup Shooters
  - Tomato basil \$3.5
    - w/ Mini Grilled Cheese
  - Butternut Squash \$2
  - Lobster Bisque \$3.5
  - Cream of Asparagus \$2
  - Wild Mushroom \$2
- Tartlets
  - Baked Brie and Apricot Tartlet \$3
  - Baked Brie w/ Prosciutto and Pear Tartlet \$3
  - Mushroom Tartlet \$3
  - Onion Tartlets \$3

### **Cold Hors D'oeuvres**

- Caprese Skewers \$2.5
  - Cherry Tomato, Basil, Mozzarella, Balsamic Reduction
- Caesar Salad Cones \$3

- Parmesan Frico
- Ceviche Shooters or Crudo Spoons
  - Oyster \$5
  - Salmon \$4
  - Scallop \$5
  - Shrimp \$4
- Chicken Curry Salad Boats \$3
  - Cranberry Chutney, Belgium Endive
- Crepe Purses
  - BBQ Pork \$3
  - Cashew Chicken Salad \$3
  - Curry Chicken Salad \$3
  - Duck Confit \$4
    - Caramelized Shallots, Orange Gastrique
  - Southwestern Chicken \$3
- Duck Confit Boats \$4
  - Caramelized Shallots, Orange Gastrique, Belgium Endive
- Foie Gras \$5
  - Toast Ends, Grey Salt
- Fresh Farmer's Market Salad Bites
  - Apple, Endive, Bleu Cheese Vinaigrette \$2.5
  - Caesar \$2.5
    - Baby Romaine leaf, Parmesan, Crouton, Caesar dressing
  - Frisee, Lardons, Chevre, Shallot Vinaigrette \$2.5
  - Nicoise \$3
    - Seared Tuna, Haricot Vert, Nicoise Olive, Red Potato, Greens
  - Roasted Beet, Beet Greens, Lemon Vinaigrette \$2.5
  - Watermelon Hearts \$2
    - Balsamic Reduction
- Gazpacho Shooters \$3
- Mini BLT Bites \$3
  - Bacon, Arugula, Oven Roasted Tomato, Puff Pastry
- Mini Crudite Cups \$2.5
  - Green Goddess Dressing in Edible Cups
- Mini Lobster Rolls \$5
- Mini Spring Rolls \$3

- Oyster Shooters \$5
- Prosciutto wrapped Mission Figs w/ Mascarpone \$4
- Ratatouille \$3
  - Belgium Endive
- Shrimp Skewers \$4
  - Spicy BBQ Sauce
  - Cocktail Sauce
- Sliced Beef Tenderloin Crostini \$3.5
  - Crème Fraiche Horseradish, Chives
- Smoked Salmon Blini \$5
  - Crème Fraiche, Caviar
- Tartar Cones
  - Salmon \$5
  - Tuna \$5
  - Yellowtail \$5
- Tartines or Tea Sandwiches
  - Grilled Vegetable, Goat Cheese \$3
  - Prosciutto and Pear \$3
  - Roasted Turkey \$3
  - Smoked Salmon, Dill Crème Fraiche \$4
  - Tenderloin, Horseradish Crème Fraiche, Chives \$3.5

## Desserts

- Berries and Cream \$3
  - Tuille Cones
- Chocolate Dipped Cheesecake Lollypops \$4
- Chocolate Truffles \$3
  - Milk Chocolate Hazelnut
  - Valrhona Dark Chocolate
  - White Chocolate Peppermint
- Flourless Mini Chocolate Raspberry Cakes \$4
- Mini Cinnamon Sugar Donuts \$3
- Mini Cream Puff \$4
  - Puff Pastry, Strawberries in Grand Marnier, Chantilly Cream
- Mini Cupcakes \$3.5
  - Chocolate

- Cream Cheese Frosting, Sprinkles
  - Coconut
    - Shaved Coconut
  - Red velvet
    - Cream Cheese Frosting, Sprinkles
- Mini Eclairs \$3.5
- Mini Mini Tarts \$3.5
  - Berry and Pastry Cream
  - Chocolate Raspberry
  - Cinnamon Apple
  - Pear Frangipane
- Mini Rosemary Olive Oil Cakes \$3.5
  - Lemon Glaze, Crème Fraiche Whipped
- S'mores Bites \$4.5
  - Homemade Marshmallows and Graham Crackers, Valrhona Chocolate