

The Black Tie Company

Catering Menu

Cold Hors D'oeuvres

Passed Tray Service

Priced Per Dozen-- Three Dozen Minimum Per Selection

Prices are subject to change due to market increase

Seafood

Fresh Lobster Meat With Pineapple Mango Chutney On Crostini
Crab Salad With Ginger And Lime In Phyllo
Shrimp Cocktail With Cocktail Sauce & Lemon Wedges
Asian Marinated Shrimp Wrapped In Snow Peas
Seared Tuna on Flatbread Crisp with Lemon Pepper Aioli
Mussels With Salsa Cruda
Spicy Shrimp Crostini
Crab And Avocado Quesadilla
Smoked Salmon On Sweet Potato Crisp With Saffron Aioli
Seared Ocean Scallop With Garlic Curry And Ginger
Cumin Seared Tuna With Wasabi Aioli On Wonton Crisp
Cinnamon Sage Gravlax On Pumpernickel
Deviled Lobster Salad Eggs

Vegetable And Cheese

Fresh Mozzarella, Pesto & Sun-Dried Tomato Crostini
Endive With Herbed Chevre And Spring Onion
White Bean And Sage Bruschetta
Polenta With Kalamata Olive And Sundried Tomato Salsa
Honey Marscapone With Fresh Berries On Bruschetta
Red Grape Tomatoes, Baby Mozzarella And Basil Brochette With Pesto
Petite Waldorf Salad In Phyllo
Black Bean, Corn Salsa And Sour Cream In Phyllo
Goat Cheese Rolled In Spiced Walnuts Atop Baby Spinach Leaves
Roasted Tomato And Asparagus Frittata
Grilled Baby Portobello With Balsamic Onion Jam On Crostini
Fresh Thai Spring Roll With Asian Dipping Sauce
Fresh Fruit Kebab (*Seasonal*) Served With a Lemon Crème Fraiche
Red Grape Wrapped In Pecan-Crusted Boursin
Goat Cheese, Roasted Red Pepper, And Mint Pinwheel Crepe
Grilled Pear On Baguette With Roquefort
Sherried Figs, Piquant Almonds and Chevre in Phyllo cups

Poultry And Meat

Beef Tenderloin On Baguette With Horseradish Chive Aioli
Figs Wrapped With Prosciutto And Roquefort (*seasonal*)
Ginger Beef With Sesame On Wonton
Asparagus Tip With Prosciutto
Smoked Turkey On Cranberry Bread With Boursin And Herb Crust
Rosemary Apricot Chicken Salad Profiterole
Virginia Ham Pinwheel Crepe With Tarragon Mustard Cream
Duck Breast On Baguette With Raspberry Ginger Sauce
Prosciutto, Tomato, Oil Cured Black Olive, Basil And Parmesan On Baguette
Beef Carpaccio On Herb Toast With Lemon Olive Oil And Parmesan
Cucumber Cups With Spicy Garlic And Curry Chicken
Thai Pork with Sesame and Ginger in Phyllo Cups
Grilled Pork Tenderloin With Sour Cherry Compote Atop Rosemary Crostini

Dim Sum Passed Hors D'oeuvres (*Hot and Cold*)

Seafood-Rice Nori Rolls
(*Cooked Seafood Items May Include Crab, Smoked Seafood, Shrimp*)
Served With Wasabi And Pickled Ginger
Japanese Shrimp And Rice Balls With Wasabi And Ginger
Sushi Grade Tuna And Salmon over Sticky Rice with Nori Canapé
Warm Sesame Shrimp With Ginger Tahini
Vegetable-Rice Nori Roll Served With Wasabi And Pickled Ginger
California Roll (With Avocado) Served With Wasabi And Pickled Ginger
Sweet Potato Sesame Seed Balls with Green Onion Dipping Sauce
Hoisin Pork In Green Onion Pancake
Asian Potstickers
Pork Shaomi
Steamed Chicken and Green Onion with Plum Vinaigrette in Lettuce Wraps

Hot Hors D'oeuvres

Passed Tray Service

Priced Per Dozen-- Three Dozen Minimum Per Selection

Seafood

Crab Cakes With Meyer Lemon Aioli
Mushrooms Stuffed With Shrimp And Boursin
New England Clam Cake With Dill And Tarragon Aioli
Saffron Mussels On Garlic Baguette
Brie And Crab in Phyllo
Sweet Chili Shrimp Cakes
Bacon And Scallop Brochette With Maple Glaze
Scallop Brochette With Basil And Prosciutto
Crispy Pesto Shrimp
Lobster Bundles In Phyllo

Mushrooms Stuffed With Crab Meat And Boursin
Lime Grilled Shrimp With Fresh Cilantro Sauce
Potato Pancakes With Smoked Salmon, Crème Fraiche And Dill
Curried Shrimp Star
Salmon Teriyaki Skewers With Ginger Soy Sauce

Vegetable And Cheese

Brie And Mango Quesadilla With Chili Salsa
Artichoke And Garlic Bruschetta
Artichoke Heart And Parmesan Phyllo Triangles
Assorted Mini Quiche
Curried Vegetable Envelopes With Indian Raita Dip
Mushrooms Stuffed With Chevre And Duxelle
Potato Pancakes With Apple-Pear Chutney
Spanikopita
Fresh Figs And Gorgonzola Wrapped With Prosciutto (*seasonal*)
Brie With Raspberry And Almond In Phyllo
Asparagus And Shiitake Croustade With Gruyere
Wild Mushroom Tart
Yukon Gold Potato Slices Topped With Cheddar And Sundried Tomato Chutney
Caramelized Onion And Roquefort On Foccacia
Pepper Jack And Black Bean Salsa Quesadilla
Candied Apricot, Brie And Pine Nut Tart
Sweet Potato Frites With Ginger Soy Dipping Sauce
Pumpkin Risotto Croquettes with Nutmeg Crème Fraiche
California Pizza with Chevre and Sun Dried Tomatoes

Poultry And Meat

Almond Stuffed Dates Wrapped In Bacon
Marinated Flank Steak Roulade Stuffed With Prosciutto And Herbs
Chicken Satay With Spicy Peanut Sauce
Beef Teriyaki Skewer
Petite Beef Wellington With Mushroom Duxelle And Tarragon Aioli
Caribbean Pork And Red Pepper Satay
Grilled Lamb And Cilantro Pesto In Phyllo
Andouille Sausage In Puff Pastry And Spicy Mustard
Peking Duck Roll With Hoisin (72 Hr. Notice)
Mini Cheddar Hamburgers With Sweet Red Pepper Relish
Grilled Chicken, Sage, And Prosciutto Skewer With Roasted Red Pepper Aioli
Grilled Lamb Kebab With Parsley and Mint Pesto
Roasted Garlic, Portobello, And Beef On Rosemary Skewer
Sausage, Spinach and Feta Stuffed Mushrooms

Dips & Spreads

Tortas

Layered Cheese Appetizers Served With Herbed Crostini And Crackers

Serves 35-50 people

Goat Cheese And Sun-Dried Tomato And Pesto
Spinach, Pine Nut And Feta
Blue Cheese, Walnut And Fresh Basil
Smoked Salmon And Fresh Dill

Dips

Serves 25-30 people

White Bean And Sun Dried Tomato Dip With Pita Triangles And Tomato Salsa
Southwestern Black Bean And Corn Salsa Served With Flour Tortilla Chips
Guacamole, Corn Tortilla Chips, Red Onion, Tomato, Lime And Sour Cream
Spinach-Artichoke Dip Served With Cucumber, Mushrooms, Carrots,
Red Pepper And Bread Sticks
Hummus And Tabouli with Garlic Pita Chips, Olives, Tomato And Cucumber
Warm New England Crab And Shrimp Dip With Baguette
Warm Caramelized Onion And Chevre With Flat Bread
Caponata With Crusty Italian Bread And Parmesan Focaccia

Sandwich Appetizers

Three Dozen Minimum Per Selection

Mini Croissant Sandwiches And Mini Wraps

Chicken-Pecan, Egg, And Ham Salads, And Sliced Deli Meats –
Served With Lettuce Chiffonade And Condiments
Ask About Specialty Fillings, Meats, And Cheeses
Petite Maine Lobster Rolls \$ Market Price / dozen

Mini Focaccia Sandwiches

Tender Parmesan Focaccia Bread Stuffed With Sun Dried Tomatoes, Roasted Red Peppers, Italian Meats And Cheeses, Fresh Mozzarella Cheese Or Any Above Combination. Served In Wedges.

Tea Sandwiches

Made With Extra Thin Sliced Bread, Cut Into Wedges, Rectangles & Fanciful Shapes
Cucumber And Boursin
Crab Salad
Cream Cheese And Fresh Herbs
Shrimp With Herbed Mayonnaise
Smoked Turkey, Sliced Tomato, And Flat Leaf Parsley Or Fresh Dill
Olive, Spinach, And Artichoke Puree

Stationary Displays

Ideal As The Eye-Catching Centerpiece For A Cocktail Hour Or Casual Dinner Party

**Available as chef performance stations for an additional charge*

Tapas

Spanish Appetizers Consisting Of Cumin Marinated Mushrooms, Manchego Cheese, Kalamata And Sun Dried Tomato Tapenade With Pita Chips, Spiced Lentil Salad, Spanish Tortilla, Fried Salted Almonds, Chorizo Sausage, Anchovies, Spanish Olives, Crusty Bread And Herb-Infused Olive Oil.

Minimum 50 Servings

Middle Eastern Station

Curried Lamb Skewers, Moroccan Spiced Chicken Kebobs, Grape Leaves Stuffed With Tomatoes Rice And Feta, Hummus, Tabouleh, Babaganoush, Feta Cheese With Herbed Olive Oil, Mixed Olives, Cucumber Raita & Crisp Fresh Baked Herbed Pita Chips.

Minimum 30 servings

Gravlax

72 Hour Notice

Swedish Specialty Of Salt and Herb Cured Salmon, Sliced Paper Thin And Accompanied By Pumpnickel, Creamed Horseradish, Mustard Sauce, Capers, Minced Red Onion, Chopped Egg And Fresh Dill.

Minimum 30 Servings

Two If By Sea

Swedish Cured Maine Salmon (Gravlax) Anchored By Saffron Steamed Mussels With Crusty Bread & Chilled Oysters With Traditional Cocktail Sauce & Mandarin Orange Salsa

Minimum 30 Servings

***Raw Bar**

Large Shrimp, Littleneck Clams, Oysters, And Mussels Served With Traditional Cocktail Sauce, Lemon Wedges, Crackers, And Salsa Cruda.

Minimum 30 (Market Price May Fluctuate)

(Lobster Meat And Crab Claw Also Available At Additional Cost)

Antipasto Station

Italian Meats And Cheeses, Tuna, Stuffed Sweet And Hot Peppers, Marinated Artichokes And Mushrooms, Olives, Eggplant Caponata, Roasted Garlic, Sweet Roasted Peppers, Grilled Vegetables, Focaccia, Crusty Italian Bread & Olive Oil.

Minimum 30 servings

***Southwestern Station**

Chili Shrimp Cakes With Mango Salsa, Grilled Sweet Potato Wedges With Chipotle Mayonnaise, Black Bean And Corn Salsa With Tortilla Chips And Sour Cream, Lime Marinated Chicken Skewers Served With Avocado Cream Dip, And Quesadillas With Smoky Shredded Pork. - *Minimum 50 servings*

***Journey East**

Gingered Shiitake Mushrooms, Sesame Citrus Asparagus, Fire Spiced Wonton Crisps, Mu-Shu Duck, Steamed And Salted Edamame. Singapore Noodles With Fresh Vegetables And Shrimp, Stir-Fried With Sesame And Scallion Sauce, Served In Take Out Boxes With Chopsticks
Minimum 30 Servings

***Asian Carving Station**

Seared Ahi Tuna Loin With Wasabi Crème Fraiche, Ginger-Soy Marinated Beef Sirloin, Asian Inspired Creamy Sesame And Ginger Dip, Jicama, Daikon Radish, Bell Peppers, Carrots, Cucumber And Broccoli, Wasabi Peas, Tamari Almonds And Japanese Rice Crackers
Minimum 30 Servings

***Paella Station**

Traditional Spanish Paella With Fresh Seafood, Roast Chicken And Spicy Sausage Seasoned With Imported Saffron And Served With Local Olive And Herb Breads
Minimum 20 Servings

***The Carvery**

(Choose Three Of The Following)

Peppercorn Crusted Tenderloin; Mustard Apple Glazed Ham;
Orange And Sage Basted Turkey; Glazed Pork Loin Roast
Served With Apple Dijon Mustard, Roasted Shallot And Shiitake Sauce, Herb Mayonnaise, Mango Chutney, Cranberry Chutney and Sweet Potato Relish,
As Well As Freshly Baked Crusty Bread, Homemade Biscuits And Whipped Herb Butter.
Minimum 50 servings
Without Beef Tenderloin -Minimum 30 Servings

***Pasta Table**

(Choose Two Please)

Herb And Garlic Fettuccini With Chopped Fresh Roma Tomato, Basil, Garlic, Onion, Parsley, Oregano And Olive Oil
Fresh Pumpkin Ravioli With Brown Butter And Sage
Fusilli With Asparagus And Prosciutto In Alfredo Sauce
Penne With Spinach, Feta, Pinenuts And Shiitake Mushrooms
Linguine Puttanesca
Served With Warm Focaccia Bread And Olive Oil - *Minimum 30 Servings*

Bruschetta Board

Hearty And Flavorful Open Faced Smorgasbord

Prosciutto, Asparagus And Shaved Parmesan On Grilled Sourdough
Spicy Sausage With White Bean And Herbed Mustard On Bruschetta
Thai Chicken With Spinach, Peanut Sauce And Scallion On Grilled Sourdough
Fresh Mozzarella With Roma Tomato, Olive Oil, Fresh Basil And Cracked Pepper.

Minimum 30 Servings

Mini Bruschetta Board

A Selection Of Unique Dips And Spreads That Include:

Chipotle Goat Cheese, Cilantro Pesto Cream Cheese, & Tomato And Olive Caponata.

Served With Our Flavorful Herbed And Lightly Grilled

Multigrain, Sourdough and Fresh Focaccia.

Minimum 15 Servings

Fondue Table

Classic Cheese Fondue With Colorful Blanched Vegetables And Baguette

(Tiny Red Potato, Carrot, Broccoli, Cauliflower, Beets And Asparagus)

Coconut And Basil Fondue - With An Asian Flair, Served With Pork, Beef And Chicken

Cheddar And Apple Cider Fondue With Apple, Pear, Baguette And Sausage.

Minimum 30 Servings

The Chef's Table

International Cheeses, Marinated Feta And Chevre, Smoked Sausages, Country Mustards, Gourmet

Patés, Marinated Olives, Fresh Fruit and Grapes, Sundried Apricots and Figs, Freshly Baked

Focaccia, Baguettes & Peasant Breads,

Mixed Jumbo Salted Nuts & Fresh Vegetables And Classic Cheese Fondue

Minimum 25 Servings

Imported And Domestic Cheese

International And Domestic Cheeses With A Fresh Fruit Garnish, Served With Baguette,

Crackers, And An Assortment Of Imported Olives And Salted Nuts.

Minimum 30 (Regular Selection)

Finer Cheeses: Same As Above But With An Assortment Of Finer Cheeses Such As St.

Andre Triple Crème, Aged Gouda, Explorateur, English Chive Cheddar, Stilton.

Minimum 30 Servings

Baked Cheese Display

(Choose Three Of The Following)

Baked Brie With Caramelized Shallot & Grilled Wild Mushrooms In Phyllo; Goat Cheese,

Sausage And Greek Olives Wrapped In Puff Pastry; Stilton With Walnuts Baked In A

Buttery Pastry; Brie In Puff Pastry With Almond And Apricot Glaze;

Boursin Baked In Phyllo With Tomato Basil Sauce.

Minimum 30 servings

Individually Baked Brie (Serving 10-15 people)

Garden Fresh Crudite

Farm Fresh Vegetables, Served Blanched And Raw With Your Choice Of Two Dips
Minimum 25 servings

Dip Selection (Choose Two of the Following)

Creamy Roquefort With Scallion
Cilantro Pesto Cream
Sun Dried Tomato And White Bean
Roasted Red Pepper
Caramelized Onion

Roasted Grilled Vegetable Display

Slow Roasted And Grilled Fresh Vegetables Sliced And Arranged In A Colorful Display,
Served With Lemon Aioli And Sweet Sesame Soy Dip.
Minimum 25 Servings

Fresh Fruit Display

Always Fresh And Varied, Seasonal And Local Fruits Creatively Displayed And Served
With Almond or Lemon Crème Fraiche.
Minimum 25 servings

Petite Pastry Display

A Variety Of Miniature Delights Beautifully Garnished With Fresh Strawberries.
Minimum 30 Servings

Black Tie Bakery Fresh Baked Pie Station

A Great Selection Of Home Baked Pies, Served With Fresh Whipped Cream.
Ask Your Event Planner For Our Selections.
Minimum 25 Servings

Coffee & Tea Station

Fresh Ground Gourmet Coffee & Decaffeinated Blends,
And Assorted Herbal And Regular Teas.

Dinner Menu

*For Twelve Or More Guests
Under Twenty Five Guests, No More Than Two Options Per Course, Please*

Entree

Beef

Filet Of Beef Tenderloin With Roasted Shallot And Shiitake Mushroom Sauce
Peppercorn Crusted Filet Of Beef Tenderloin With Madeira Sauce
Italian-Style Stuffed Flank Steak With Roasted Peppers, Fontina And Basil
Grilled New York Sirloin Kebab With Fresh Vegetables and Garlic Butter Sauce
Boneless Prime Rib Roast With Horseradish Chive Sauce
Classic Beef Wellington With Duxelles

Additional Sauces Available For Beef

Three Onion Marmalade

Herb And Peppercorn Demi - Glacé

Warm Roquefort

Rosemary And Burgundy

Pork

Center Cut Pork Chop Stuffed With Apple, Sausage And Green Onion
Pork Tenderloin Medallions With Ginger-Orange Glaze
Slow Cooked Cuban Pork With Grilled Pineapple (At Least 48 Hour Notice)
Pork Loin With Pomegranate, Orange And Pear

Poultry

Split Cornish Game Hen With Date & Nut Stuffing And Apricot Glaze
Split Cornish Game With Dried Cranberry And Leek Stuffing
And Black Cherry Glaze
Seared Duck With Lingonberry Sauce
Chicken Roulade Stuffed With Gruyere, Spinach And Prosciutto With
Red Wine And Shallot Sauce
Grilled Duck With Sour Cherry And Almond Sauce
Breaded And Sautéed Chicken Cutlets With Olives, Lemon,
Capers And Grape Tomato
Boneless Stuffed Chicken Breast
(Choose One Each Of The Following Fillings And Sauces)

Fillings

Herbed Boursin

Savory Bread Stuffing

Sun-Dried Tomato, Spinach And Feta Cheese

Prosciutto And Asparagus

Sauces

Parmesan And Fresh Herb Cream Sauce
Red Wine And Shallot
Cranberry And Maple Glaze
White Wine Sauce
Spinach Cream Sauce
Roasted Garlic Cream Sauce

Lamb & Veal

Roasted Rack Of Lamb With Fig & Onion Marmalade
Loin Of Veal With Shiitake Stuffing
Veal Scallops With Lemon, Pinenuts And Artichokes
Veal Scaloppini With Oyster Mushroom
Mustard Crusted Baby New Zealand Rack Of Lamb
Grilled Lamb Kebob With Lemon Mint Marinade
Slow Roasted Lamb Chops With Gremolata
Leg Of Lamb Stuffed With Arugula, Feta And Kalamata

Seafood

Pan Roasted Salmon With Coriander, Mandarin Orange And Chive Marinade
New England Classic Baked Haddock With Lemon Butter And Bread Crumbs
Grilled Salmon With Apple And Bourbon Glaze
Seared Tuna Steak With Capers And Lemons
Shrimp And Scallop With Champagne Cream Sauce Served In Pastry Shell
Poached Salmon With Zesty Pineapple Salsa
Grilled Tuna Steak With Ginger & Scallion Sauce
Sautéed Sea Scallops In Puff Pastry & Garlic, Basil & Tomato Beurre Blanc
Pan Roasted Salmon With Soy Honey & Wasabi Sauce
Marinated Swordfish Kebabs With Roasted Vegetables with Lemon Beurre Blanc
Salmon En Croute With Dill Cream Sauce
Roasted Sea Bass With Pico De Gallo (When Available)
Steamed Maine Lobster (Market Price)
Grilled Lobster Tails With Orange Chipolte Glaze (Market Price)
Grilled Jumbo Shrimp With Romesco
Seared Ocean Scallops In Saffron Cream Sauce

Pasta

As A First Course Or As An Entree

Penne, Tortellini, Linguine, Fettuccini, Fusilli And More

Sauces

Puttanesca (Tomato- Olive-Caper Sauce) With Asiago Cheese
Asparagus And Prosciutto Cream Sauce
Zesty Marinara
Roasted Vegetables And Asiago Cheese
Penne A La Vodka (Tomato-Cream Sauce)
Grilled Shrimp And Julienne Vegetables In Garlic-Herb Sauce
Lasagna With Genoa Salami, Prosciutto, Sausage, Ground Beef,
Fresh Basil, Tomato And Cheeses
Butternut Squash Ravioli With Leeks And Cream
Roasted Pumpkin Ravioli With Brown Sage Butter
Gorgonzola Ravioli With Toasted Walnut And Grape

Vegetarian Selections

Asparagus and Three Cheese Strudel
Eggplant Napoleon (*Layered Vegetables, Mozzarella, And Marinara*)
Bella Piccata (*Sautéed Portobello With Lemon- Caper Sauce*)
Grilled Polenta With Roasted Asparagus And Parmesan
Sweet Potato Napoleon With Sage And Cream
Timbale Of Heirloom Tomatoes, Basil, Fresh Mozzarella, Marinated Red Onion And
Balsamic Syrup over Fresh Mache
Wild Rice Cake With Wilted Greens And Forest Mushrooms
Soft Polenta with Shiitake Mushrooms with a Roasted Sweet Onion Confit
Stuffed Artichoke Heart With Herbed Couscous (*Vegan*)
Baked Stuffed Poblano Chile With Red Beans & Rice (*Vegan*)

First Course

Appetizers

Cashew Crusted Goat Cheese On Greens With Mandarin Oranges And
A Sesame Orange Vinaigrette
Wild Mushroom Tartlet Over Pea Tendrils
Pear, Walnut, & Roquefort Tartlet On Bed Of Baby Spinach
Crab Cakes On Greens With Roasted Red Pepper Vinaigrette
Or Lime Remoulade
Chilled Melon And Prosciutto With Tequila - Lime Vinaigrette
Fresh Fig, Blue Cheese, And Bacon On Baby Spinach
Carpaccio With Arugula, Lemon Olive Oil, Black Peppercorn And Capers
Lime Grilled Shrimp Over Greens With Fresh Cilantro

Salads

(Served With Freshly Baked Bread)

- Radichio And Endive With Candied Walnut And Apricot
- Baby Greens With Roquefort, Pear And Spiced Pecans
- Watercress, Endive & Cucumber With Dijon Vinaigrette
- Spinach Greens With Orange Sections & Marinated Red Onion
And Orange-Ginger Vinaigrette
- Mesclun Salad With Dried Cranberries, Feta, Spicy Pecans & Vinaigrette
- Shaved Fennel, Parmesan And Orange Salad
- Classic Caesar Salad *(Anchovies Optional)*
- Tossed Green Salad With Fresh Vegetables And Balsamic Vinaigrette
- Mozzarella, Garden Fresh Tomato, Basil With Olive Oil
- Baby Spinach With Chevre And Warm Bacon Vinaigrette
- Spinach Salad With Ripe Strawberry And Honey Almonds

Soups

(Served With Freshly Baked Bread)

- Chilled Melon Soup With Crème Fraiche
- Spicy Pea Soup With Fresh Ginger
- Gazpacho With Garnish And Sour Cream
- Golden Gazpacho With Avocado And Shrimp
- Seafood Bisque
- Lobster Bisque (Market Price)
- Tomato Basil Soup
- Curried Pumpkin Bisque With Crème Fraiche
- Curried Winter Squash Soup With Cinnamon Sage Butter
- Potato Leek
- Maine Haddock Chowder with Wine, Cream and Fresh Herbs
- Wild Mushroom And Barley Soup
- Veal Stew With Garlic And Gremolata

Vegetables & Starches

Vegetables

- Roasted Beets In Orange And Ginger
- Grilled Italian Vegetables In Olive Oil & Fresh Oregano
(Eggplant, Portobello, Zucchini, Radicchio, Onion)
- Sautéed Green Beans With Toasted Almond And Dill Butter
- Ginger Glazed Carrot With Pinenuts
- Summer Vegetable Julienne In Dill Butter
(Carrot, Zucchini, Yellow Squash)
- Roasted Winter Squash In Garlic Herb Butter
- Asparagus Bundle With Lemon Basil Vinaigrette
- Sugar Snap Peas With Fresh Mint
- Oven Braised Tomato With Parmesan & Fresh Herbs

Baby Vegetable Melange
Roasted Root Vegetable In Marsala
Asian Pea Pods With Ginger Butter And Diced Red Pepper
Haricot Vert With Almonds And Black Sesame Seeds (*seasonal*)
Whole Baby Carrots With Pecan Butter
Braised Endive With Roasted Garlic And Dried Cranberries

Starches

Caramelized New Potatoes With Rosemary And Garlic
Roasted Sweet Potato Wedges
Mashed Potatoes With Olive Oil And Parmesan
Yukon Gold Mashed Potatoes With Roquefort & Cream
Potato Pancakes With Apple Chutney & Chive Sour Cream
Maple Cream Scalloped White & Sweet Potatoes With Fresh Sage
Ginger Sweet Potato Mash
Crispy Polenta With Sun Dried Tomato & Shallots

Grains

Winter Pilaf With Toasted Pecans And Dried Fruits
Long Grain And Wild Rice With Wild Mushrooms, Onions, And Fresh Herbs
Basmati Rice With Pinenuts, Golden Raisins, And Fresh Mint
Chef's Choice Risotto
Herbed Couscous With Mint And Tomato
Israeli Couscous With Roasted Garlic & Fresh Parmesan
Spring Risotto With Peas And Parmesan
Porcini Risotto Cakes With Tarragon

Sweet Endings

***** Available For Served Meals *****

Please Ask For Quote If You Would Like These Served Buffet Style

Available For Eight Or More Guests

Hazelnut Truffle Torte
Hazelnut Praline With Chocolate Ganache Layered Between Chocolate Cake
Lemon Curd Tart With Mascarpone
Classic Cheesecake With Fresh Fruit Topping
Raspberry Or Blueberry
Carrot Cake Supreme
Lemon Mousse In A Chocolate Cup
With Strawberry Coulis
Custard Filled Profiteroles With Fudge Sauce
Midnight Layer Cake
Dark Chocolate Cake With Chocolate Buttercream Frosting Ganache
Homemade Apple Crisp With Vanilla Cream

Classic Strawberry Shortcake
Blueberry Cobbler
Chocolate Fondue With Strawberries, Dried Apricot, Pineapple And Butter Cookies
Petite Pastries
Distinctive Handmade Pastries
Assorted Truffles And Petite Fours
White And Dark Chocolate Dipped Strawberries

Available For Twelve Or More Guests

Marquise Au Chocolat
Bittersweet Chocolate Mousse, Layers Of Chocolate Sponge Soaked With Kirsch
Opera
Almond Sponge Soaked With Espresso, With Ganache, And Coffee Buttercream
Opus
*Silky Chocolate Praline, Sabayon Mousse, Hazelnut Sprinkled Chocolate Daquoise,
And Velvety Chocolate Top Served With Raspberry Coulis*
Chocolate Grand Marnier
*Almond Chocolate Biscuit With Grand Marnier, Semi-Sweet Chocolate Sabayon,
Fresh Orange Mousse, Served In Pool Of Velvety Chocolate*
Cafe Latte
*Chocolate Sponge Sprinkled With Walnut Espresso Liquor,
Filled With Chocolate Coffee Mousse And Served With Coffee-Cream Anglaise*

Add Fresh Whipped Cream