

207.761.6665

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One Union Wharf  
Portland, ME 04101

www.theblacktieco.com

*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 Pumpnickel

**Deviled Lobster Salad Eggs**

*vegetable & cheese*

**Fresh Mozzarella, Pesto & Sun-Dried  
Tomato Crostini**

**Endive** with Herbed Chèvre and Spring  
Onion

**White Bean and Sage Bruschetta**

**Polenta** with Kalamata Olive and Sun-Dried  
Tomato Salsa


**Honey Marscarpone** with Fresh Berries on  
Bruschetta

**Red Grape Tomatoes, Baby Mozzarella  
And Basil Brochette** with Pesto

**Petite Waldorf Salad** in Phyllo

**Red Grape** Wrapped in Pecan-Crusted Boursin

*formal 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*

*poultry & 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 & Ginger in  
Phyllo Cups

**Grilled Pork Tenderloin** with Sour Cherry  
Compote Atop Rosemary Crostini

**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

**Black Bean, Corn Salsa and Sour Cream**  
In Phyllo

**Goat Cheese, Roasted Red Pepper, and Mint  
Pinwheel Crepe**

**Grilled Pear** on Baguette with Roquefort

**Sherried Figs**, Piquant Almonds and Chèvre  
in Phyllo Cups

*simply*

REMARKABLE

HOT HORS D'OEUVRES 

**Passed Tray Service**

*Priced Per Dozen-Three Dozen Minimum Per Selection*

*poultry & 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 Hour 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**

*vegetables & 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 Chèvre and Duxelle
- Potato Pancakes** with Apple-Pear Chutney
- Spanakopita**
- Fresh Figs and Gorgonzola** Wrapped with Prosciutto (*seasonal*)

*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

- 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 Focaccia
- Pepper Jack and Black Bean Salsa Quesadilla**
- Candied Apricot, Brie and Pine Nut Tart**
- Sweet Potato Frittes** with Ginger Soy Dipping Sauce
- Pumpkin Risotto Croquettes** with Nutmeg Crème Fraiche
- California Pizza** with Chèvre and Sun Dried Tomatoes
- Brie** with Raspberry and Almond in Phyllo

DIM SUM PASSED HORS D'OEUVRES (HOT & 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 & Green Onion** with Plum Vinaigrette in Lettuce Wraps

SANDWICH APPETIZERS 

*Three Dozen Minimum Per Selection*

**Mini Croissant Sandwiches & 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

*tortas*

*Serves 35-50 people*

**Layered Cheese Appetizers Served with**

Herbed Crostini and Crackers

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, Carrots, Mushrooms, 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 Chèvre** with Flat Bread

**Caponata** with Crusty Italian Bread and Parmesan Focaccia

DIPS & SPREADS 

STATIONARY DISPLAYS 

*Ideal as the Eye-Catching Centerpiece for a Cocktail Hour or Casual Dinner Party*

*\*Available as chef performance stations for an additional cost*

**Gravlax**

*72 Hour Notice Required · Minimum 30 Servings*

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.

**\*Raw Bar**

*Market Price May Fluctuate*

*Minimum 30*

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

*Lobster Meat and Crab Claw also Available at Additional Cost*

**\*Asian Carving Station**

*Minimum 30 Servings*

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.

**Middle Eastern Station**

*Minimum 30 Servings*

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.

**Mini Bruschetta Board**

*Minimum 15 Servings*

**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 Multi Grain, Sourdough and Fresh Focaccia.

**\*The Carvery**

*Minimum 50 servings*

*Minimum 30 Servings Without Beef Tenderloin*

**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 & Sweet Potato Relish
- Served with Freshly Baked Crusty Bread, Homemade Biscuits and Whipped Herb Butter.

**Two If By Sea**

*Minimum 30 Servings*

Thinly Sliced Whole Smoked Salmon, Anchored By Saffron and Wine Steamed Mussels with Crusty Bread, Chilled Oysters with Mandarin Orange Salsa and Traditional Cocktail Sauce and Crab & Cilantro Crepe Cones.

**Antipasto Station**

*Minimum 30 servings*

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.

**\*Journey East Station**

*Minimum 30 Servings*

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.

**\*Paella Station**

*Minimum 20 Servings*

Traditional Spanish Paella with Fresh Seafood, Roast Chicken and Spicy Sausage Seasoned with Imported Saffron and Served with Local Olive and Herb Breads.

**Fondue Table**

*Minimum 30 Servings*

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.

**\*Pasta Table**

*Minimum 30 Servings*

**Choose two of the following:**

- Herb and Garlic Fettuccine 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, Pine Nuts & Shiitake Mushrooms
  - Linguine Puttanesca
- Served with Warm Focaccia Bread and Olive Oil

STATIONARY DISPLAYS CONT'D. 

**Bruschetta Board**

*Minimum 30 Servings*

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.

**Middle Eastern Station**

*Minimum 30 Servings*

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.

**Imported and Domestic Cheese**

*Minimum 30 servings*

International and Domestic Cheeses with a Fresh Fruit Garnish, Served with Baguette, Crackers, and an Assortment of Imported Olives and Salted Nuts.

**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.

**Baked Cheese Display**

*Minimum 30 servings*

**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

**Individually Baked Brie with All Accompaniments**

*Serving 10-15 people*

**The Chef's Table**

*Minimum 25 Servings*

A beautifully-presented table of local and seasonal fruits, vegetables and cheeses... often paired with baguettes, gourmet crackers, dips and spreads, nuts, patés, fondues and other delights that are our Chef's choice. No two tables look the same; our goal is to serve local and change with the seasons and the trending food market.

**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*

**Garden Fresh Crudite**

*Minimum 25 Servings*

Farm Fresh Vegetables, Served Blanched and Raw with Your Choice of two Dips.

**Choose two of the following:**

- Creamy Roquefort with Scallion
- Cilantro Pesto Cream
- Sun-Dried Tomato and White Bean
- Roasted Red Pepper
- Caramelized Onion

**\*Tapas**

*Minimum 50 Servings*

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.

**\*Southwestern Station**

*Minimum 50 Servings*

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.

DESSERTS & BEVERAGES 

**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*

**Fresh Fruit Display**

Always Fresh and Varied, Seasonal and Local Fruits  
Creatively Displayed and Served with Almond or Lemon  
Crème Fraiche.

*Minimum 25 servings*

**Coffee & Tea Station**


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

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ENTRÉE 

For Twelve or More Guests

For under twenty-five guests, no more than two options per course, please.

*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

*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 of Each of the following:*

**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

*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 and Scallion Sauce

**Sautéed Sea Scallops** in Puff Pastry & Garlic, Basil, and 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**

**Grilled Lobster Tails** with Orange Chipotle Glaze

**Grilled Jumbo Shrimp** with Romesco

**Seared Ocean Scallops** in Saffron Cream Sauce

ENTRÉE CONT'D. 

*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

*pasta*

*As a First Course or as an Entrée*

**Penne, Tortellini, Linguine, Fettuccine, Fusilli and More**

*Choose from our 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

**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

*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

*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

*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 

**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

**Radicchio 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 Chèvre and Warm Bacon Vinaigrette

**Spinach Salad** with Ripe Strawberry and Honey Almonds

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

FIRST COURSE CONT'D. 

soup

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**

**Tomato Basil Soup**

**Curried Pumpkin Bisque** with Crème Fraiche

**Curried Winter Squash Soup** with Cinnamon Sage  
ButterPotato 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

SWEET ENDINGS 

**Plated, Available for Served Meals**

*Please Ask for a Quote If You Would Like These Served Buffet Style*

*available for eight or more guests:*

**Assorted Petite Pastries**

**Blueberry Cobbler**

**Classic Strawberry Shortcake**

**Carrot Cake** with Cream Cheese Frosting

**Custard Filled Profiteroles** with Fudge Sauce

**Homemade Apple Crisp** with Vanilla Cream

**Classic Cheesecake** with Raspberry or Blueberry Fresh Fruit Topping

**Chocolate Fondue** with Strawberries, Dried Apricot, Pineapple and Butter Cookies

*Add Freshly Whipped Cream*

**Distinctive Handmade Pastries**

**Assorted Truffles and Petite Fours**

**White and Dark Chocolate Dipped Strawberries**

*available for twelve or more guests:*

**Lemon Mousse in a Chocolate Cup** with Strawberry Coulis

**Tahitian Vanilla Bean Crème Brulee** Garnished with Whipped Cream, Fresh Berries, and Cocoa Nib

**White Chocolate Cheesecake** Topped with Fresh Whipped Cream, Mixed Wild Berry Caramel & Shaved White Chocolate

**Callebaut Chocolate Molten Cake** Served Warm with Pistachio Whipped Cream and Spiced Red Wine Cherry Sauce

**Wild Maine Blueberry Clafouti** with a Pool of Cinnamon Buttermilk Custard, Blueberry Caramel, Whipped Cream and Cinnamon Crisp

**Chocolate-Raspberry Meringue Tart** Served with Crème Anglaise and Raspberry Coulis

**Sweet Potato Walnut Spice Cake** Served Warm with Dolce De Leche Cream, Caramel Drizzle & Candied Walnut Crunch

**Carrot Cake Supreme** Filled with Cinnamon-White Chocolate Ganache with Caramelized Rice Crisp and Buttery Caramel Drizzle

**Triple Chocolate Mousse in a Chocolate Cup**  
Dark Chocolate, Milk Chocolate, and White Chocolate Mousse with Whipped Cream, Fresh Berries and Mixed Wild Berry Sauce