

207.761.6665

info@theblacktieco.com

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

simply

REMARKABLE

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