

Menus

Complete Meals



Soups

Classic lobster bisque "en croute"
Wild mushroom soup with truffle cream
Yellow split pea & smoked ham
Roasted red pepper veloute
Tomato cream with fresh basil
Carrot, ginger with blood orange

Hearty chicken & corn chowder
Seafood cioppino with spicy sausage
Butternut squash & sweet potato cream
French onion with gruyere
Leek & potato with crispy bacon & feta cheese

Salads

Mixed greens, winter vegetable chips, and pomegranate seeds with mandarin dressing
Timbale of field greens garnished with spiced nuts & beet lace, champagne vinaigrette
Spinach leaves with bacon, grapefruit & chevre cheese dressing
Romaine lettuce leaves with baguette croutons & grated regiano, caesar dressing
Boconcini & roma tomato salad with fresh basil and white balsamic syrup
Orzo pasta tossed with shredded basil, crumbled goat cheese & chianti-soaked dried tomatoes
Oriental noodle salad with scallions & fresh ginger
Crispy Asian slaw with fresh ginger
Frizee lettuce garnished with duck confit & ice wine shallot vinaigrette
Vietnamese prawn & green papaya salad
Diced Ahi tuna nicoise salad with green beans, potatoes & olives
Greek salad with fresh mint & oregano
Arugula, radicchio & endive salad with walnuts & blue cheese dressing
Shaved fennel & orange salad on parmesan tuiles
German potato salad with bacon, parsley & Dijon mustard

Buffet or Plated Entrees

Seared veal loin with a green peppercorn mignonette sauce
Peppercorn crusted sirloin of beef, with caramelized onion jus
Roasted sirloin of beef with peppercorn demi glace or cabernet jus
Seared wild halibut & salmon tournedos with coriander jus
Pan-seared wild salmon with a green curry sauce
Wild Tandoori salmon with lime wasabi rub
Grilled halibut medallions with a mushroom cassoulet & pinot rouge butter sauce
Roasted chicken with Provencale herb crust, caramelized fig & onion chutney
Roasted chicken breast with spiced fruit demi glace
Chicken piccata regiano crust
Chicken medallions with rosemary Dijon cream sauce
Fresh butternut squash agnolottis tossed in a chianti tomato & marscapone sauce
Roasted spring vegetable & chevre cheese tourte
Wild mushroom risotto with caramelized shallots
Roasted butternut squash strudel with pear chutney



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Plated Entrees *(not recommended for buffet)*

Roasted rack of venison served with a juniper currant glace de viande
Pan-seared sable fish with blackbean scallop ragout
Duck a l'oriental served with a chilli lime sauce
Seared Ahi tuna served on lime jicama slaw
Fresh lobster with Champagne ice wine butter served with truffled angel hair
Cote de boeuf with bordelaise sauce
Foie gras risotto with pumpkin truffle
Chanterelle & canellini bean cassoulet
Dungeness crab ravioli with cilantro cream
Roasted pork tenderloin with minted pear puree
Veal & chanterelle mushroom raviolis with velouté
Grilled Provencale lamb chops, aioli sauce
Chicken ballotine filled with sour apple & brie
Roasted rack of lamb served with currant glace de viande
Venison chop with bitter chocolate glace de viande

Sides

Parisienne potatoes with fine herb butter
Marbled whipped potatoes with mascarpone
Crispy straw potatoes
Truffled pomme puree
Asparagus & apple filo bundles
Asiago & portobello napoleons
Spiced basmati pilaf with hazelnuts
Wild mushroom civet
Steamed jasmine rice in banana leaf bundles

Caramelized root vegetable compote
Roasted new potatoes tossed with fresh rosemary
Black French lentils on a chestnut asparagus "raft"
Vegetable tian
Marbled scallop Potatoes
Honeycomb potato sticks with saffron aioli
Bouquetiere of seasonal vegetables
Asparagus & wild mushroom risotto in regiano tuiles

Desserts

Fruit rouge sabayon
Mango parfait
White chocolate mousse
Vanilla or chocolate petit pot de crème
Pecan chevre tart with raspberry coulis
Raspberry, lime cheesecake
Chocolate marquise with fresh berries
Espresso pear creme bruleé
Earl Grey panna cotta
Hazelnut Frangipan filo squares
Blood orange blossom macaroons drizzled with chocolate
Apple tarte fine
Lemon torte with crème fraiche

