

Plated Entrees

— Seafood —

GRILLED SEAFOOD ROULADE

WITH SCALLOP, SALMON, AND GROUPER;
CREAMED LEEKS, SHOESTRING POTATOES, AND HARVEST VERJUS

SWEET POTATO CRUSTED MAHI-MAHI

WITH SWEET AND SOUR GOLD AND RED BEETS;
CABBAGE AND APPLE SAUTÉ

LOBSTER POT PIE

WITH PARSLEY AND LEMON GREMOLATA

STRIPED BASS

WITH CONFIT OF AROMATIC VEGETABLES,
BRAISED FENNEL AND PRESERVED LEMON
OVER ISRAELI COUSCOUS

BAKED TILAPIA

ZUCCHINI RIBBON-WRAPPED,
SERVED IN A WHITE WINE ENRICHED SAUCE;
BRUNOISE OF VEGETABLES AND PEARL PASTA

SAKE MISO GLAZED COD

OVER BABY BOK CHOY STIR-FRY

GRILLED TUNA STEAK

WASABI-SEASONED MASHED POTATO,
STEAMED NAPA CABBAGE ROLLS

SEAFOOD CREPES

LUMP CRABMEAT AND SHRIMP,
ROLLED AND BAKED IN A TENDER CREPE
WITH SAFFRON VIN BLANC SAUCE

SEARED RED DRUM

OVER PUY LENTILS WITH BAKED DELICATA SQUASH,
APPLE CURRY OIL AND PORT WINE REDUCTIO

ROAST SALMON FILET

WITH A DUSTING OF SUN-DRIED TOMATO
AND HERBS; OVER A BED OF BROCCOLI RABE;
FINISHED WITH LEMON AIOLI

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— Fowl —

GRIGGS' FARM CHICKEN

OVEN ROASTED WITH FRESH HERBS;
KENNETT SQUARE MUSHROOM RAGU, SAVOYARDE POTATO
AND FRIED LEEK GARNISH

SUGARCANE DUCK

WITH ASIAN PEAR RELISH AND SAUTEED GREENS

SEARED BREAST OF MOULARD DUCK

WITH ROASTED SPAGHETTI SQUASH, CRISPY POMMES SALADIERE,
SAUTÉED WILD MUSHROOMS, AND PEAR CHIPS

PECAN CRUSTED CHICKEN

BONELESS BREAST OF CHICKEN BAKED WITH PECAN PANKO CRUMBS;
SERVED OVER SWEET POTATO PUREE WITH PRALINE;
CREOLE MUSTARD SAUCE; HARICOT VERT

PAN ROASTED FRENCH BREAST OF CHICKEN

WITH FALL VEGETABLE HASH, LEEK DRESSING, AND NATURAL JUS

CHARDONNAY CHICKEN

ROASTED FRENCH BREAST OF CHICKEN,
TARRAGON VIN BLANC SAUCE; JULIENNE VEGETABLES

BAKED CHICKEN ROULADE

WITH STONE-GROUND MUSTARD AND BASIL

COQ AU VIN

CLASSIC PRESENTATION OF A FAVORITE FRENCH CHICKEN DISH;
PEARL ONIONS, MUSHROOMS, BACON IN A RED WINE SAUCE; ROASTED FINGERLING POTATOES

GRIGGS FARM PHEASANT

BREAST OF PHEASANT STUFFED WITH WILD MUSHROOMS;
MADEIRA SAUCE, PECAN STUDDED WILD RICE; SHOESTRING CARROTS

— Meats —

SIMPLY GRAZIN' GRASS-FED BEEF

WITH A BLUE CHEESE CRUST, TOMATO CONFIT, BUTTERNUT SQUASH AND SPINACH GRATIN;
MADEIRA WINE SAUCE

PAN ROASTED LAMB LOIN

WITH WHIPPED GOAT CHEESE IMPASTATA, BUTTERMILK POTATO, FRENCH BEANS AND SPICY ALMONDS;
PORT WINE SAUCE

MUSTARD & PANKO COATED PORK LOIN CHOP

FRENCH LENTIL STEW WITH APPLE SMOKED BACON, ROAST BEETS AND CIDER JUS

RACK OF LAMB

ROASTED WITH HERBED CRUMBS;
BLACK CURRANT SAUCE, THREE ONION COUSCOUS AND BUTTERNUT SQUASH

COFFEE & CHILI DUSTED FILET MIGNON

PAN ROASTED; CARAMELIZED SWEET POTATO; FINISHED WITH HORSERADISH CREME

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HORSERADISH CRUSTED TENDERLOIN
WITH A ROOT VEGETABLE GRATIN AND A SAUCE BERCY

TOURNEO OF BEEF
WITH CABERNET BUTTER OVER RED WINE AND MUSHROOM RISOTTO WITH HARICOT VERT

PORK CALVADOS
MEDALLIONS OF PORK SAUTEED WITH CALVADOS AND CREAM;
APPLE COMPOTE AND BAKED ANGEL HAIR SQUASH

VEAL MEDALLIONS
PAN SEARED AND PLATED WITH ROASTED WILD MUSHROOMS AND PEARL ONIONS AU JUS;
SEMOLINA GNOCCHI AND JULIENNE OF ZUCCHINI, SQUASH AND CARROT

ROASTED TENDERLOIN OF VEAL
WITH RED WINE DEMI-GLACE, POTATO GNOCCHI AND SKILLET CARROTS WITH SAGE

GRILLED FILET MIGNON
WITH CRISP RED ONION RING GARNISH,
SMASHED CREAMER POTATOES AND GRILLED CHERRY TOMATOES

— *Vegetarian* —

ROASTED BABY ROOT VEGETABLES
WITH BUTTERNUT SQUASH, PARSLEY LEAVES,
GREAT HILL BLUE CHEESE; SERVED ON A RISOTTO CAKE WITH STYRIAN PUMPKIN SEED OIL

WHIPPED TARO ROOT CAKE
PAN-CRISPED AND SERVED WITH GOLDEN PINEAPPLE SAUCE AND BRUNOISE OF VEGETABLE

VEGETABLE STRUDEL
FRESH STEAMED VEGETABLES BRUNOISE, BOUND IN A LIGHT CHEESE SAUCE,
WRAPPED AND BAKED IN PHYLLO PASTRY; SERVED SLICED WITH CARROT-GINGER SAUCE

— *Vegetable Sides* —

OVEN ROASTED BEETS AND CARROTS

SAKE GLAZED EGGPLANT
WITH TOFU AND PEANUTS

BUTTERNUT SQUASH AND SPINACH GRATIN

BALSAMIC GLAZED CIPOLLINI ONIONS

SPINACH PINENUT STUFFED TOMATO

BROCCOLI RABE

CORN AND ZUCCHINI TIMBALE

BABY BOK CHOY STIR-FRY

BUTTERNUT SQUASH
WITH MAPLE SYRUP AND WALNUTS

GRILLED CHERRY TOMATOES

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ROASTED RADISH AND GREEN BEANS WITH THYME

HARICOT VERT WITH PETIT POIS

ROASTED ASPARAGUS WITH TARRAGON

JULIENNE OF ZUCCHINI, SQUASH & CARROT

BROWN BUTTER BABY CARROTS

WITH PETIT POIS

ROASTED PLUM TOMATO

WITH BASIL

ROASTED WINTER VEGETABLES

POTATO SAVOYARDE

THIN LAYERS BAKED WITH GARLIC INFUSED CREAM

MASHED POTATOES

CARAMELIZED ONION, SOUR CREAM CHIVE, WASABI,
BLUE CHEESE OR ROASTED GARLIC

SMASHED CREAMER POTATOES

ROASTED FINGERLING POTATOES

SWEET POTATO PUREE

WITH PRALINE

SEMOLINA GNOCCHI WITH PARMESAN

CONFETTI WILD AND BROWN RICE

WILD RICE

WITH DRIED CHERRIES AND ALMONDS

COUSCOUS

WITH CURRANTS

— *First Course* —

GOAT CHEESE TART

FRESH GOAT CHEESE BAKED IN A CLOAK OF GRILLED VEGETABLES;
SERVED WARM WITH A ROASTED RED PEPPER SAUCE

CRAB LOUIS NAPOLEON

LAYERS OF DICED TOMATO, AVOCADO AND JUMBO LUMP CRAB
POOLED WITH SCENTED TOMATO WATER

LOBSTER RAVIOLI WITH SAFFRON VIN BLANC

MARYLAND CRAB CAKE WITH REMOULADE SAUCE

DUCK CONFIT OVER FRISEE WITH LINGONBERRY SAUCE AND WALNUTS

BLOOD ORANGE AND SCALLOP CEVICHE

TRUFFLED WILD MUSHROOMS OVER WARMED GREENS WITH A PHYLLO CAP

SMOKED TROUT WITH FUJI APPLE, HORSERADISH CREME AND MICROGREENS

CRISPY QUAIL WITH ASIAN PEAR OVER SPINACH

CARAMELIZED PEAR AND BLUE CHEESE

OVER BIBB LETTUCE WITH BALSAMIC VINAIGRETTE; CRISPY ONIONS

FIELD GREENS WITH BLOOD ORANGE VINAIGRETTE

BUTTERNUT SQUASH SHOESTRINGS AND TOASTED PUMPKIN SEEDS

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ROASTED BEET AND FETA SALAD
OVER MESCLUN GREENS WITH CHAMPAGNE VINAIGRETTE

AUTUMN SPINACH
JULIENNE OF BLACK FOREST HAM AND GRANNY SMITH APPLE WITH A SPRINKLING OF DRIED CRANBERRIES AND
TOASTED CARAMELIZED WALNUTS; TOSSED WITH SPINACH IN A DIJON VINAIGRETTE

WHITE SALAD
ENDIVE, FRISEE, FENNEL, MUSHROOMS AND HEARTS OF PALM WITH ORANGE VINAIGRETTE

FRENCH FARMHOUSE SALAD
RICH, EARTHY FLAVORS OF ROASTED GARLIC CLOVES, CRISP SMOKED BACON LARDONS, BLUE CHEESE,
HERBED CROUTONS AND TOASTED WALNUTS; TOSSED WITH FRISEE AND DIJON VINAIGRETTE

— *Side Salads* —

CLASSIC CAESAR SALAD

MESCLUN BABY GREENS WITH BALSAMIC VINAIGRETTE

TRADITIONAL SPINACH

BABY SPINACH, CRISP BACON, MUSHROOMS AND CHERRY TOMATOES; HONEY MUSTARD VINAIGRETTE

— *Soups* —

CREAM OF WATERCRESS

LOBSTER BISQUE

CREAM OF MUSHROOM

ROASTED CORN AND CHEDDAR

ROASTED RED PEPPER

HARVEST

BRANDIED PUMPKIN

— *Cheese Course* —

IMPORTED TRIPLE CREME BRIE

PLATED WITH SEEDLESS GRAPES AND WATER CRACKERS

ENGLISH STILTON BLUE CHEESE MEDALLIONS

WITH APPLE RADISH SALAD AND CRACKERS

NEW ENGLAND POUNDED CHEESE

BLENDED SPICED CHEDDAR AND PARMESAN
WITH CARAMELIZED ONION CONFIT AND WATER CRACKERS

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— Desserts —

RECOMMENDED FOR FULL-SERVICE PARTIES
(MINIMUMS MAY APPLY TO CERTAIN ITEMS)

PORT POACHED PEAR

WITH DULCE DE LECHE MOUSSE
AND A SPRINKLING OF APRICOT PECAN CRUNCH

RETRO DESSERT SHOTS

- SHOOTERS OF BLACK FOREST CAKE,
- GINGERBREAD AND CITRUS CREAM,
- CINNAMON CRUNCH APPLE PIE

UPSIDE DOWN HONEY CHEESECAKE

WITH SAUTÉED HONEY APPLES

DECADENCE TOWER

DELICATE LAYERS OF MOCHA CAKE
AND CAPPUCCINO MOUSSE DRIPPING WITH
CHOCOLATE GLAZE AND PRALINE CRUNCH

APPLE CINNAMON CROSTADA

FARM FRESH APPLES BAKED IN A RUSTIC FLAKY TART WITH CINNAMON CRUMBLE
SERVED WITH CINNAMON WHIPPED CREAM

BANANA SPLIT STRUDEL

BANANAS AND CHOCOLATE CHIP CHEESECAKE FILLING
SURROUNDED BY FLAKY LAYERS OF PHYLLO;
SERVED WITH CARAMELIZED PINEAPPLE, CHUNKY
STRAWBERRY AND BELGIAN CHOCOLATE SAUCES

CHAI TEA CRÈME CARAMEL

WITH SLICED ORANGES; SPICED HONEY TUILE

WARM CHOCOLATE SOUFFLÉ CAKE

WITH KAHLUA CREAM SAUCE

STICKY TOFFEE PUDDING

MOIST DATE CAKE WITH TOFFEE GLAZE, WHIPPED CRÈME FRAICHE

GINGERBREAD CREPE

ORANGE CREAM AND SAUTEED PEARS

WINTER TARTS

- PUMPKIN WITH MAPLE WHIPPED CREAM AND TOFFEE CRUNCH
 - CRANBERRY WALNUT WITH VANILLA ANGLAISE
- PEAR HAZELNUT FRANGIPANE WITH VANILLA ANGLAISE
 - CHOCOLATE ORANGE TRUFFLE

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