

# *Plated Entrees*

## *— Seafood —*

### **ARCTIC CHAR**

ROASTED FINGERLING POTATO, MELTED LEEKS,  
OYSTER MUSHROOM AND MYER LEMON NAGE

### **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

### **CITRUS GLAZED SALMON**

WITH BALSAMIC DRIZZLE AND CHINESE BROCCOLI

### **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 —

### **GRIGG'S 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

### **GRILLED BONELESS BREAST OF DUCK**

MARINATED, GRILLED, SLICED AND SERVED WITH A GINGER PORT DEMI-GLACE;  
ORIENTAL VEGETABLE FRITTER AND CHINESE BROCCOLI

### **CHARDONNAY CHICKEN**

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

### **BAKED CHICKEN ROULADE**

WITH STONE-GROUND MUSTARD AND BASIL

### **BLACK CURRANT CHICKEN**

FRENCH BREAST ROASTED WITH BLACK CURRANT SAUCE;  
WILD RICE AND DRIED CHERRIES AND STEAMED ASPARAGUS

### **PECAN CRUSTED CHICKEN**

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

### **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

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**COFFEE & CHILI DUSTED FILET MIGNON**

PAN ROASTED; CARAMELIZED SWEET POTATO; FINISHED WITH HORSERADISH CREME

**TENDERLOIN ROULADE**

FILET OF BEEF STUFFED WITH SPINACH, RED PEPPER AND BLUE CHEESE

**TOURNEDO 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* —

**TRUFFLED WILD MUSHROOM NAPOLEON**

OVER WARMED GREENS AND LAYERED WITH PHYLLO

**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)

## **RUBY PEAR TART**

DEEP RUBY HUED PEARS POACHED IN RED WINE AND POMEGRANATE JUICE;  
THINLY SLICED AND BAKED ATOP PEAR SHAPED PUFF PASTRY;  
SERVED WITH CRÈME FRAICHE TOPPING  
AND RED WINE REDUCTION

## **RETRO DESSERT SHOTS**

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

## **CRÈME FRAICHE PANNA COTTA**

SAUTEED APPLES, APPLE CARAMEL SAUCE  
CINNAMON STREUSEL

## **DECADENCE TOWER**

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

## **LAYERED IRISH CREAM CHEESECAKE**

IRISH CREAM CHEESECAKE ATOP GUINNESS CHOCOLATE CAKE;  
FROSTED WITH IRISH 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

## **CHOCOLATE CHILI SOUFFLÉ CAKE**

WARM, MOIST, LIGHT AS AIR, CHOCOLATE CAKE  
WITH THE SUBTLE SMOKEY KICK OF CHIPOTLE PEPPER  
WITH GUAVA CREAM AND SWEET GUAVA PUREE

## **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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