

Sample Menus - 2019





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Happy and successful cooking doesn't rely only on know-how; it comes from the heart, makes great demands on the palate and needs enthusiasm and a deep love of food to bring it to life.

- Georges Blanc -

As a full custom caterer we design one-of-a-kind menus to suite each individual client. Our menus are never fully duplicated and many of the dishes are original, one-of-kind creations designed specifically to the tastes of the client, and always with the strictest adherence to their budget. The process of developing a new menu can require some back-and-forth discussion; revamping and modifying; as well as testing and tasting but it's an enjoyable and stress-free process that we feel is worth it to help tell our client's story and one that is necessary to get that story straight. It's a personalized approach that we think has been overlooked these days.

We truly believe that we cannot tell your story without getting to know a bit about you. We certainly cannot tell your story by using someone else's menu, so we like to take the time to gather some information related to budget and preferences. The more we know about your likes and dislikes; the places you've been; and the life you've lived, the more complete story we're able to help you tell.

The following menus were written to tell another story, so please understand that when you read through them. These samples are only meant to inspire you. We hope that as you read through these pages you'll get a sense of who we are and a bit more about our culinary aesthetic, but by no means are you expected to pick and choose from these menus. Certainly, if you see a dish you'd like to incorporate into your own menu we can redesign it to makes sense for you and the season of your event. If you like an entire menu we can polish and revamp it, but you are under no pressure to incorporate a single dish.

Thank you for taking the time. We know you have a lot of decisions to make, and we hope we can be of some help as you plan your day and make those arrangements.

PASSED HORS D'OEUVRES

Calimyrna Fig Tartlets

Caramelized Onions Rosemary Stilton

Fingerling Potato Nests with Osetra Caviar

Chive-Crème Fraîche

Petite Citrus Crusted Tuna Loin with Wild Mushrooms

Smoked Tomato Vinaigrette

Miniature Baby Arugula and Mimolette Soufflés

Puff Pastry Cheese Crisps

Potato and Edamame Samosas

Handmade Paper Take-Out Box

FIRST COURSE

Chanterelle and Fennel Velouté with Lobster Mousseline

Lemon Maldon Flakes Garlic Chive Meyer Lemon Oil

SECOND COURSE

Red Kyoto Carrot and Indonesian Galangal Crème Brûlée with Rosemary Foam

Fresh Herb, Microgreen and Edible Blossom Salad Strawberry Champagne Vinaigrette

THIRD COURSE

Seared Diver Scallop over Toasted Garlic-Corn Pudding

Tomato Concassé Black Forest Bacon Vinaigrette Popcorn Shoots

FOURTH COURSE

Spring Sorbet Terrine with Nasturtium Flowers

Raspberry-Rhubarb Lemon Thyme Blood Orange

FIFTH COURSE

Individual Ramp, Fiddlehead and Mascarpone Tortelloni

Morel Mushroom Ragù Preserved Lemon Pasta Dough Burrata Juniper-Cured Speck

SIXTH COURSE

Slow Braised Veal Cheeks with Rioja Jus over Baby Potato Galette

Haricots Verts Petite Celery Greens

HOME BAKED BREADS

Homemade Artisan Breads and Home-Churned Butter

Honey and Herb Bread Velvet Butter Bread Hand-Churned Butter

SWEET FINISH

Godiva Chocolate Crème Brûlée with Petite Pan Au Chocolat

White Chocolate Chunk Whipped Cream

Trio of Meringues Whispers (Suspiros)

Madagascar Vanilla Bean

Tiramisu al Limoncello with Coconut Bread Lady Fingers

Mixed Berries Lemon-Currant Cookie Crumble

P A S S E D H O R S D ' O E U V R E S

Celery Root Custard with American Caviar

Miniature Brown Butter and Lemon-Caper Biscotti

Mushroom and Taleggio Cheese Pomponette

Pâte Brisée Pepita Tuile

Provençal Lamburger with Petite Pommes Annette

Loganberry Ketchup

P L A C E D T A B L E B I T E S

Pressed and Baked Homemade Lemon Ricotta

Roasted Grapes Apple Cider-Infused Honey Crusty Bread

M A I N C O U R S E

Pistachio and Pomegranate Rack of Lamb

Pomegranate Jus Pomegranate and Gooseberry Jam

Whole Wild Salmon with Shallot and Dill Marinade

Mustard-Dill Sauce Magenta Spinach Microgreens Fresh Herbs

Grilled Greek Yogurt Marinated Butter Chicken

Poire and Citrus Poached Stone Fruits

M A I N C O U R S E

Sweet Cream-Poached Cauliflower Purée

Roasted Sunchoke Home-Churned Butter

Homemade Oregano Puff Pastry-Wrapped Roasted Asparagus

Sauce Salmoriglio

Citrus-Spiked Creamed Brussels Sprouts

Citrus Crème Fraîche

Homemade Artisan Breads and Home-Churned Butter

Herb Bâtardes Hand-Churned Cultured Honey Butter

S W E E T F I N I S H

Hazelnut and Milk Chocolate Soufflés

Honey Nut Whipped Cream

Muscovado and Labneh Panna Cotta

Bosc Pear Gelée

Individual Peanut and Cocoa Nib Dacquoise

Chocolate Chiffon Cake Peanut Butter Mousse

APERITIVO

Hendricks Gin with Fresh Lime and Cucumber Juice
Saint Germain Purple Mint Jalapeño

Prosecco-Fried Zucchini Blossoms
Homemade Smoked Goat's-Milk Ricotta Flaked Maldon Sea Salt

Sugar Beet Risotto Arancini
Homemade Mozzarella Arrabiata Micro Beet Blossoms

Seared Diver Scallop
Soft Chive Polenta Tomato Concassé Grapefruit and Mustard Vinaigrette

PLATED SALAD COURSE

Arugula and Fresh Herb Salad
Fresh Sierra Figs Prosciutto di Parma Fresh Nettle and Marcona Almond Vinaigrette

SERVED PASTA COURSE

Hand Cut Corzetti Stamp Pasta
Smoked Homemade Goat's-Milk Ricotta Homemade Truffled Burrata Braised Lacinada Kale

TABLE BITES

Warm Mixed Olives and Cipollini Onions
Honey Gastrique

Olive Oil-Braised Tomatoes and Fennel Bulb
House-Made Pane di Matera

Selection of Locally-Made Italian Cheeses
Marcona Almonds House-Made Apricot Jam

FAMILY STYLE MAIN COURSE

Barese-Style Atlantic Cod in Parchment Boxes
Peruvian Potatoes Capers and Caperberries

Herb-Roasted Porchetta
Raw Almond Pistou Fried Brussels Sprouts

Hand-Picked Heirloom Tomatoes with Grilled Provolone
Toasted Pine Nuts Basil-Mascarpone Crema

Wood Grilled and Pinot Braised Broccoli Rabe
Black Garlic Bagna Càuda

Homemade Artisan Breads and Home-Churned Butter
Pane con le Olive Hand-Churned Cultured Butter with Olives

SWEET FINISH

Pane Vecchio in Crema
Dried Maine Blueberries Milk Chocolate Vanilla Bourbon Sauce

Smoke-Infused Budino di Cioccolata
Whipped Cardamom Cream

Tangerine Panna Cotta
Candied Citrus Prosecco Gelée

MINIATURE PASSED HORS D'OEUVRES

Citrus-Vanilla Poached Lobster Rolls with Vanilla-Tarragon Aioli
Side Split Black Garlic Butter Buns Baby Arugula

House-Ground Lamb Shoulder Burgers with Black Truffle Tater Tots
Jalapeño White Velvet Buns with Black Sesame Seeds Muenster Gooseberry Ketchup

Wild Mushroom and Wild Leek Mandu Dumplings
Pâte Brisée Pastry Fennel Pollen

Lobster Bisque Shooters
Parmesan-Chive Pastry Puffs

NEW ENGLAND RAW BAR

The Best Oysters to be Locally Sourced on the Day
Green Apple and Shallot Mignonette

Grilled Shrimp with Belacan Shrimp Butter
Grilled Lemon Caperberries

Tilapia Ceviche with Homemade Avocado Mayonnaise
Huichol Grilled Tostadas

Classic Clam Cakes with Smoked Okonomiyaki Rémoulade
Handmade Paper Cones

FAMILY STYLE ITEMS

Slow-Roasted Beet Salad with Little Gem Greens
Candied Pistachio Fried Halloumi Watermelon Vinaigrette Bull Blood Micro

Atlantic Cod with Baby Kale in Parchment Boxes
Petite Vegetables Bay Laurel and Roasted Caper Butter Sardinian Grated Bottarga

House-Made Lemon Corzetti Stamp Pasta with Asparagus, Brussels Sprouts and Forest Mushrooms
Meyer Lemon Pasta Black Garlic, Purple Sage and Wild Leek Cream Grains of Paradise

Port-Braised Beef Short Ribs on Johnny Cake Waffles with Sauce Choron
Pickled Blackberries Celery Leaf and Hazelnut Salad with White Wine Vinegar

Homemade Artisan Bread and Home-Churned Cultured Butter
Pan Basico Fougasse Pain d'Epi

SWEETS

Triple Chocolate Crèmeux
Sunflower Seed Crème Anglaise Toasted Sunflower Seeds

Banana Panna Cotta
Brûléed Bananas

PASSED HORS D'OEUVRE

Tempura Prawns and Vegetables with Dashi and Plum Wine Sauce

Handmade Paper Take-Out Box

Baby Arugula and Pecorino Soufflés

Citrus-Pickled Parsnip "Ceviche"

Olive Oil-Braised Forest Mushrooms in Scallion and Porcini Dust
Crêpes

Country Bacon Pave d'affinois

Butter Poached Lobster Ravioli

Tarragon and Dill-Frond Pasta Dough Grated Ricotta Salata Lobster
Sauce Micro Mizuna

TEETOTALERS' BEVERAGE AND BAR SNACKS

Almond Cocktail Cookies

Black and White Sesame Maldon Salt Flakes

Cinnamon-Apple and Berry Iced Tea

Citrus Berry Purée Pear Purée

FIRST COURSE

Winter Vegetable and Ruby Swiss Chard Terrine

Pickled Blackberries Honeyed Nut Clusters Kale-Pesto Palmiers

SECOND COURSE

Seafood Bisque

Steamed Maine Lobster Broiled Pacific Prawns Seared Local Bay Scallops

THIRD COURSE

Salmon in Hand-Crafted Parchment Paper Origami Boxes

Petite Vegetables Roasted Meyer Lemon Bay Laurel and Roasted Caper
Butter

FOURTH COURSE

Rolled Maltagliati Pasta with Olive Oil-Braised Campari Tomatoes

Preserved Lemon Pasta Dough Homemade Goat's-Milk Ricotta

FIFTH COURSE

Tawny-Braised Short Ribs with Cape Gooseberry Glaze

Caramelized Onion, Sunchoke, and Potato Purée Pickled Carrot Butter
Micro Celery Greens

SWEET FINISH

Twenty-Layer Crêpe Cake

Dark Rum and Orange Crêpes Poivre Timut Chantilly Cream

Pain Perdu Soufflé

Dried Maine Blueberries Dark Chocolate Vanilla Bourbon Sauce

Individual Mixed Berry Pavlovas

Vanilla Glaze Vanilla Pastry Cream Vanilla Meringues

AMUSE BOUCHE

Kumamoto Oysters with Asian Pear Pearls
Celery and Apple Aspic Volcano Orange Dust

FIRST COURSE

Morel Mushroom Velouté with White Truffle Sabayon
Sautéed Root Vegetables Brown Butter and Lemon-Caper Biscotti

SECOND COURSE

Carrot Noodles, Zucchini Ribbons, and Raw Asparagus
Shaved Parmigiano Reggiano Hearts of Palm Rémoulade

THIRD COURSE

Squid Ink Pasta Involtini
Smoked Salmon Smoked Homemade Cream Cheese Alaskan Salmon Roe Caviar

PALETTE CLEANSER

Homemade Goat's Yoghurt
Lemon Verbena Oil Mint Dust Micro Chin Rose

FOURTH COURSE

Apple Butter-Roasted Winter Vegetable Baklava
Celery and Sour Apple Brunoise Toasted Walnut Butter

FIFTH COURSE

Veal Ossobuco over Bone Marrow and Saffron Risotto
Gremolata Red Orach Leaves Preserved Lemon

HOME BAKED BREAD AND HAND-CHURNED BUTTER

Homemade Artisan Breads and Home-Churned Butter
Miniature Banneton-Baked Boule House Made Sweet Cream Butter

SWEET COURSE

Lapsang Souchong-Infused Chocolate Pots De Crème
Whipped Cardamom Cream

CHEESE COURSE

Goat Cheese Mousse with Malbec Caramel
Miniature Parmesan Popovers Strawberry Compote Marcona Almonds

MINIATURE PASSED HORS D'OEUVRES

Tropical-Chip Crusted Lump Crab Cakes

Chayote, Coconut and Mango Slaw Cherimoya Mayonnaise

House-Ground Wagyu Beef Burgers with Homemade Elderberry Ketchup

Pumpkin-Nutmeg Buns Black Truffle Tater Tot

Citrus-Vanilla Poached Lobster Rolls

Vanilla Aioli Side Split Herb Buns Baby Arugula

Black Cod En Papillote

Petite Vegetables Asian Caramel Sauce

ANTIPASTO AND PINZIMONIO

Antipasto de Salumi with Handmade Focaccia and Marinated Olives

Selection of Cheeses

Herbed Bocconcini

Chunked Pecorino and Charred Provolone

Roasted Pepper and Sautéed Artichoke Salad

Pepperoncini

Baby Tomatoes and Roasted Garlic

Rosemary-Infused Honey

Homemade Fig Jam

Toasted Marcona

Almonds and Candied Pistachios

Selection of Salumi

Homemade Duck Jerky

Homemade Country Mustard

Pinzimonio with Seasoned Olive Oil and Celery Rémoulade

Baby Vegetables Seasoned Maldon Salt Flakes Fried Brussels Sprout Leaves

Individual Grilled and Chilled Pacific Prawns

Brandied Marie Rose Sauce Smoked Lemon Dust

SWEET FINISH

Caramelized Honey Pots De Crème

Cardamom Whipped Cream Blackberries

Pretzel Profiteroles

Homemade Caramel Ice Cream Butter Bourbon Sauce

Godiva Chocolate Crème Brûlée

Petite Pan Au Chocolat White Chocolate Chunk Whipped Cream

TEETOTALERS' BEVERAGE AND BAR SNACKS

Petite Parmesan Crackers in Handcrafted Paper Bags

Maldon Salt Flakes

Pear and Lemon-Ginger Iced Tea

Citrus Berry Purée Pear Nectar

Cucumber Water

Fresh Mint

Fresh Squeezed Lemon-Limeade

Berry-Blush Syrup

**CHEESE TRAY AND CHARCUTERIE BOARD
WITH ARTISANAL TOASTS AND FRESH FRUITS**

Wedges of Hard, Semi-Ripened, and Soft-Textured Cheeses

Honeycomb Homemade Preserves Artisanal Toasts Tower of Fresh Seasonal Fruits

Nut Crusted Saint Agur Bleu Cheese
Candied Pistachios Flaked Sea Salt

Brie En Croute

Pecans Muscovado Caramel Homemade Puff Pastry Sweet Eggy Glaze

French Bûcheron Chèvre Terrine

Asparagus Wild Leeks Baby Shiitake Mushrooms Baby Heirloom Carrots

Pain Perdu Chaud

Imported Petite Basque Candied Pecan and Caramelized Shallot Bread

Miniature Panini-Style Grilled Taleggio Cheese Sandwiches

Apricot-Onion Jam Escarole Honey-Herb Bread

Mascarpone and Gruyere Mac-N-Cheese
Crunchy Butter Crumb Topping

Savory Homemade Cream Cheese Cheesecake

Roasted Garlic Black Garlic Fresh Herbs Vegetable Brunoise

Parmesan and Sweet Potato Gnocchi

Smoked Sweet Cream Charred Provolone

Twisted Cheese Straws

Homemade Puff Pastry Asiago Himalayan Pink Salt

Selection of Dry-Cured and Deli Style Meats and Sausages

Mixed Olives Caperberries Homemade Whole Grain Mustard

Crème Brûlée au Foie Gras

Toasted Ficelle Pickled Blueberries

Pork Confit Rillettes

Pickled Apricots Cornichons

Baby Heirloom Tomato and Pattypan Squash Verrines

Crispy Candied Pork Belly Mascarpone Sabayon

TEETOTALERS' BEVERAGE AND BAR SNACKS

Vegetables Escabèche

Baby Spring-to-Summer Vegetables Grapefruit Vinegar

Mango, Meyer Lemon and Berry Iced Tea

Citrus Berry Purée Mango Nectar

SWEET FINISH

Pain Perdu Soufflé

Dried Maine Blueberries Dark Chocolate Vanilla Bourbon Sauce

Meringue Whispers (Suspiros)

Madagascar Vanilla

Pomegranate Panna Cotta

Candied Citrus Champagne Gelée

MINIATURE PASSED HORS D'OEUVRES

Miniature Bison Burgers with Loganberry Ketchup
White Velvet Sesame Buns Black Truffle Pommes Dauphine

Miniature Mongolian Lamb Dumpling (Khuushuur)
Handmade Paper Take-Out Box

Miniature Fried Shrimp and Lobster Po' Boy
Side Split Butter Buns Teeny Tiny Sea Salt French Fries

RAW BAR STATION

Shuck-to-Order Raw Bar with Three Classic Sauces

Courte Bullion Steamed Prawns Moonstone Oysters

Jonah Crab Claws Cherrystone Clams Razor Clams with White Wine and chiles de árbol
Kumquat Mignonette New England Style Cocktail Sauce Green Goddess Sauce

New England Style Clam Chowder Shooter
Fresh Dill Cherrystone Clams Homemade Common Crackers

Classic Rhode Island-Style Clam Cakes
Spiced Rémoulade Del's Lemonade Shooters

Black Forest Bacon-Wrapped Diver Scallop on Toasted Garlic-Corn Pudding
Tomato Concassé Black Forest Bacon Vinaigrette Popcorn Shoots

SIDES AND CARVING STATION

Beef Tenderloin with Bordeaux, Veal, and Bone Marrow Sauce
Charred Spring Onions Béarnaise Sauce Mushroom Garlic Sauce Homemade Fluffy Dinner Rolls

Mesclun and Fresh Herb Salad with Goat Cheese Profiteroles
Meyer Lemon and Tangerine Vinaigrette Shaved Pecorino Romano

Green and White Asparagus with Butter-Poached Eryngii and Made-To-Order Fried Eggs
Tarragon Oil Nettle and Marcona Almond Pesto

Flowering Savory and Maplewood-Smoked Mascarpone Agnolotti
Baby Carrot Pasta Dough Petite Basil

Homemade Artisan Breads and Home-Churned Butter
Three Cheese-Lemon Bread Sunflower Seed Bread Hand-Churned Cultured Butter

TEETOTALERS' BEVERAGE AND BAR SNACKS

Cocktail-Inspired Petite Palmiers in Paper Bags
Meyer Lemon Shrub Ginger-Galangal Walnut-Fennel-Absinthe

Tower of Candied and Spiced Nuts in Paper Cones
Curry-Spiced Virginia Peanuts Honeyed Nut Clusters Chili Chickpeas Candied Nuts

Wild Spring Berry Iced Tea
Mixed Berry Purée Citrus Fresh Mint

Cucumber Water
Citrus Mint

P A S S E D H O R S D ' O E U V R E S

Stone Fruit, Watermelon and Berry Verrines
Mascarpone Cream

Potato and Edamame Samosas
Handmade Paper Take-Out Box

S A N D W I C H E S

Citrus-Vanilla Poached Lobster Rolls
Baby Greens Vanilla Aioli Side Split Olive Oil Buns

Crème Fraîche-Poached Chicken Salad
Baby Greens Roma Tomatoes Caramelized Shallot and Candied Walnut Buns

Grilled Pork Tenderloin and Triple Crème Brie Sandwiches
Campari Tomatoes Apricot-Cherry Confit Three-Cheese Bread

Charred Fontina Cheese with Roasted Artichoke Hearts and Bell Pepper Sandwiches
Roma Tomatoes Basil Hummus Honey and Winter Herb Rolls

S A L A D S

Mixed Greens and Fresh Herb Salad with Orange Muscat and Berry Gelée
Crispy Kale Chips Marcona Almond Vinaigrette

Creamy French Fingerling Potato Salad
Meyer Lemon Loads of Fresh Herbs

Heirloom Tomatoes and Haas Avocados with Crispy Tofu
Pickled Serranos Ginger-Lime Dressing

T E E T O T A L E R S ' B E V E R A G E

Cinnamon-Apple and Berry Iced Tea
Citrus Berry Purée Pear Nectar

S W E E T F I N I S H

Take-Away Cookies in Handmade Paper Bags
Lemon Curd Sablés Hazelnut Chocolate Sablés

STATIONARY HORS D'OEUVRES

Marinated Niçoise, Picholine, and Kalamata Olives

Charred Halloumi Homemade Grill Bread House-Dried Baby Heirloom Tomatoes

Green Chickpea and Butter Bean Hummus

Baby Cucumber, Pattypan Squash and Haricots Verts Toasted Homemade Country Miche

PASSED HORS D'OEUVRES

Moroccan Za'atar Lamb Burgers

Blackberry-White Fig Ketchup Tiny Olive-Feta Rolls

Accompanied by Chilled Honey-Carrot Soup with Spicy Za'atar Cream and Purple Chive Blossoms

Panini Pressed Mozzarella and Asiago Pressato Sandwiches

Shallot-Apricot Jam on Pecan-Shallot Bread

Accompanied by Chilled Plum and Galangal Soup with Tarragon-Honeydew Syrup and Lavender Wands

Shrimp "Corn-Dogs" with Lightly Fried Jalapeño-Blue Corn Batter

Sweet Gingered Damsun Plum Sauce

PLATED SALAD COURSE

Asparagus, Shiitake Mushroom and Labneh Terrine

Microgreens Rustic Homemade Ficelle Croutons Citrus-Pesto Oil

BUFFET-STYLE MAIN COURSE

Char-Grilled Flank Steak with Bulgogi-Style Marinade

Summer Melon and Fresh Mint Relish

Grilled and Chilled Pork Tenderloin with Bacon Wrapped Haricots Verts

Guava Glaze Poire and Citrus Poached Stone Fruits

House-Made Ravioli with Grilled Prawns and Preserved Lemon and Absinthe Brodetto

Three Cheese Ravioli Skillet Fried Eggplant Ravioli Three-Cheese Ravioli

Roasted Asparagus and Cheese-Stuffed Cherry Peppers

Port Wine-Almond Sauce

Risotto of Grilled Local Sweet Corn and Grape Tomatoes

Micro Opal Basil and Orange Dust

Heirloom Tomatoes Gratinée

Fontina Cheese Herbed Bagna Cauda

Homemade Artisan Breads and Home-Churned Butter

Honey Herb Bread Candied Pecan-Shallot Bread Hand-Churned Butter

COFFEE SERVICE AND DESSERT BAR

Freshly Brewed Coffee and Tea Service

Trio of Summer- Celebration-Inspired Sorbets

Passion Fruit Sorbet Strawberry Rosé Water Sorbet Saturn Peach Sorbet

Homemade Honey and Vanilla Goat Milk Ricotta Gelato

Poached Summer Stone Fruits

P A S S E D A N D P L A C E D H O R S D ' O E U V R E S

Classic New England Clam Cakes

Spiced Rémoulade Fully Homemade Tartar Sauce

Buttermilk Battered Fried Chicken Medallions

Huli-Huli Dipping Sauce Miniature Summer Nectarine Waffles

Warm Mixed Olives and Cipollini Onions

Honey Gastrique

Olive Oil-Braised Tomatoes and Fennel Bulb

Toasted Country Miche

Apple Braised Bacon Profiteroles (Inspired BLT)

Heirloom Tomatoes Arugula Pesto Sirach Mayonnaise

T A B L E T R E A T S

Fromage Fort Mousse

Mixed Olives Toasted Pecans Strawberry Compote Crostini

F A M I L Y - S T Y L E S A L A D C O U R S E

Classic Caesar Salad

Crusty Country Bread Croutons Romaine Hearts

M A I N C O U R S E

Grilled Pancetta and Fresh Herb Crusted Pork Tenderloin

Wild Beach Plum Chutney Herbes de Provence

Seared Chicken Breast with Olives and Capers

Wood-Grilled Meyer Lemons Kalamata Braised Kale

Hand Cut Corzetti Stamp Pasta

Homemade Smoked Goat's-Milk Ricotta Purple Basil Grilled Haas Avocado

S A L A D S A N D S I D E S

Baby Greens and Fresh Herb Salad

Grilled Asparagus Seared Eryngii Nettle and Marcona Almond Pesto

Heirloom Tomatoes with Mascarpone Sabayon

Marcona Almonds Burrata

Homemade Artisan Breads and Home-Churned Butter

Honey and Spring Herb Bread Candied Pecan and Caramelized-Shallot Bread
Hand-Churned Sweet Cream Butter

G E L É E A N D B A R S N A C K S

Assorted Cocktail Gelée Shots

Espresso Martini Cosmopolitan Cucumber-Lime Margarita

PASSED HORS D'OEUVRES

Trio of Petite Crêpes

Crème Fraîche Chicken Breast with Orange Cream in Orange-Rum Crêpes
Pomegranate and Lady Apple Glazed Pork Tenderloin in Citrus-Herb Crêpes
Wild Mushrooms and Country Bacon in Scallion-Porcini Crêpes

SALAD COURSE

Heirloom Tomato "Crème Brûlée" Tart with Mixed Baby Greens
Baby Heirloom Tomatoes Relish Asian Pear Vinaigrette Asian Pear Dust

SURF AND TURF BRUNCH ENTRÉE

Lobster Eggs Benedict with Blood Orange Hollandaise Sauce
Crispy Pancetta Orange and Crème Fraîche Biscuits China Rose Micros

Black Forest Bacon Wrapped Beef Tenderloin Fillets
Over Fingerling Potato, Taleggio Cheese and Forest Mushroom Galette

Individual Baby Carrot Custards with Fennel and Lemon Relish
Baby Carrot Oil Carrot Dust

Spanish Olive Oil-Fried Potato Croquetas
Saffron Aioli

Anjou Pear and Dried Cherry Clafouti
Crème Fraiche

HOMEMADE SCONES AND HAND-CHURNED BUTTER

Homemade Scones and Hand-Churned Honey Butter

Cinnamon, Pecan, and Currant Cream Scones
Chocolate Chip-Toffee Scones
Strawberry-Honey Scones
Hand-Churned Sweet Cream honey Butter

MINIATURE DESSERT SELECTION

Twenty-Layer Crêpe Cake
Dark Rum and Orange Crêpes Orange-Kissed Chantilly Cream

Buttermilk Pudding
Walnut Soup Fresh Berries

Pain Perdu Soufflé
Dried Maine Blueberries Milk Chocolate Toasted Pecans

PASSED HORS D'OEUVRES

Black Truffle and Parmigiano Reggiano Potato Puffs
 Apricot and Yellow Tomato Ketchup Parmesan Dust

Avocado Toasts with Baby Tomato, Fresh Dill and Miso-Tahini
 Fresh Scallion Homemade Caramelized Shallot and Candied Pecan Bread

Green Apple, Green Grape and Green Tomato Gazpacho in Demitasse Cups
 Roasted Black Grapes Grape Must Fresh Mint

Smoked Salmon on Buckwheat Pancakes with Fresh Dill
 House-Made Sour Cream with Chives

BUFFET ITEMS

Poached Lobster and Baked Farm Eggs in Whole Roasted Tomatoes
 Baby Arugula Meyer Lemon and Tangerine Hollandaise Sauce

Tempura Chicken on Liège Pearl-Sugar Waffles
 Muscat-Poached Stone Fruits with Kumquats

House-Made Lemon-Malagliati Pasta with Black Forest Bacon Lardons
 House Made Ricotta Wild Mushrooms, Purple Pineapple Sage and Wild Leek Cream

Baby Kale and Many-Grain Salad with Pan-Fried Zucchini and Charred Haloumi
 Celery Rémoulade Dressing Avocado, Artichoke Hearts, Baby Tomatoes, and Mixed Olives

Mixed Berries with House-Made Vanilla Yogurt and Plum Wine Gelée
 House-Made Chunky Granola Clusters

Wild Leek and Mushroom Tarts with Homemade Ricotta
 All-Butter Pâte Brisée Toasted Pepitas Charred Provolone

BREADS AND ACCOMPANIMENTS

Homemade Breakfast Breads and Home-Churned Cultured Butter
 Sticky Buns with Pecan-Honey Caramel
 Cinnamon-Sugar Crusted Black-Walnut Kugelhopf
 Johnnycake Waffles with Brown Sugar Cream Cheese Spread
 Jalapeño-Cheddar Rolls
 Kouign-Amann Homemade Raspberry Jam

PLACED AND PASSED HORS D'OEUVRES

Baked Three-Cheese Onion Dip with Chive and Petits Poivrons
Corn Chips Toasted Ficelle Baby Vegetables

Honeynut Squash and Mascarpone Agnolotti with Haricots Verts and Pepita Pesto
Butterfly Pea Flower Dough Fresh Turmeric Dough Dragonfruit Dough Matcha Dough

Roasted Brussels Sprouts with Bacon, Candied Kumquats and Maple Glaze
Honey-Balsamic Vinaigrette Pecans

Lobster and Avocado Toasts with Crème Fraîche
Piment d'Espelette Black Garlic Bread

BUFFET ITEMS

Roasted Tenderloin of Beef with Port Reduction
Butter and Cream-Poached Potatoes Greek Yogurt Crème Fraîche Horseradish

Butter Garlic Shrimp with Braised Baby Kale
Crusty Sourdough Croutons Lemon-Stuffed Olives

Assiette of Heirloom Beetroot with Parmesan-Feta Mousse, Little Gem Lettuce and Citrus
Olive Oil-Roasted Chioggia Beets Pickled Eckendorf Beets Bull's Blood Meringue

Hasselback Butternut Squash with Sage Brown Butter
Apple Cider Maple Glaze Toasted Pecans Dried Cranberries

Shallot and Wild Mushroom Tarte Tatin with Melted Leeks
Baby Arugula Marcona Almonds Bull Blood Micro

Homemade Artisan Bread and Home-Churned Cultured Butter
Milk Bread Rolls

SWEET STATION

Canelés de Bordeaux with White Bordeaux Poached Pears
Crème Anglaise

Chocolate Covered Honeycomb
Dried Strawberry

Pumpkin Whoopie Pies
Bourbon Cream Cheese Filling Candied Pecans

PASSED SOUP STARTER

Tuscan Gnudi in Brodo di Parmigiano with Baby Kale and Feta Puffs
Petite Basil Oil

Butter-Poached Pacific Prawns on Johnnycake Waffle-ettes
Avocado-Dill Mayonnaise Bull's Blood Micros

MINIATURE SANDWICHES AND TARTINES

Port-Braised Beef Short Rib Sandwiches with Loganberry Glaze and Pickled Blackberries

Muenster Baby Greens Campari Tomato Milk Bread Rolls

Charred Triple Crème Brie, Sous Vide Asparagus and Baby Arugula Tartines
Walnut-Tarragon Pesto Country Boule Toasts

Crème Fraîche-Poached Chicken and Pickled Golden Beet Tartines
Celery Leaves Pepitas Caramelized Shallot and Pepita Toasts

Wild Mushroom, Wild Leek, Fontina and Sage-Brown Butter Tartines
Charred Scallion Butter Baby Heirloom Tomatoes Black Garlic Toasts

CLASSIC SALADS IN EDIBLE CUPS

Caprese Salad in Campari Tomatoes

Charred Mozzarella Basil-Pepita Pesto Honey-Balsamic Reduction

Greek Salad in Baby Cucumber Ribbons

Little Gem Greens Marinated Feta Dry-Aged Black Olives Red Onion Vinaigrette

Caesar Salad in Butter-Seared Milk Bread Crouton Cups

Frisée Parmesan Chips Homemade Caesar Dressing

Three Bean Pasta Salad in House-Made Fazzoletti Pasta

Haricots Verts Garbanzo Cannellini House Made Ricotta Lemon and Pepita Pesto

SWEET FINISH

Trio of Mini Cupcakes

Chocolate Cupcakes with Kahlua-Nutella Ganache
Coconut Cupcakes with Key-Lime Buttercream
Carrot-Raisin Cupcakes with Cream Cheese Buttercream

Trio of French Macarons in Paper Boxes

Blueberry Cheesecake Macarons
Salted Caramel Macarons
Mimosa Macarons

PASSED HORS D'OEUVRES

**Avocado, Arugula and House Dried Tomatoes
Wrapped in Vegetable Ribbons
Miso-Tahini Toasted Nori Gomasio**

**Asian Tuna Tartare with House-Made Vinegar Potato Chips
Black and White Sesame Seeds Wasabi and Jalapeño Drizzle**

SALAD COURSE

**Olive Oil-Braised Campari Tomato Tarte Tatin
with Sous Vide Asparagus
Homemade All-Butter Puff Pastry Leek and Goat Cheese Mousse
Golden Raisin and Black Olive Vinaigrette**

PASTA COURSE

**House-Made Herb and Lemon Raviolo al Uovo with Wild Mushrooms
Black Garlic, Purple Sage and Wild Leek Pan Sauce**

FISH COURSE

**Ruby Swiss Chard-Wrapped Atlantic Cod in Parchment Boxes
Petite Vegetables Grilled Lemon Caperberries
Bay Laurel and Roasted Caper Butter**

MEAT COURSE

**Port-Braised Beef Short Ribs with Loganberry Glaze
Butter-Braised Potato Purée
Celery and Hazelnut Salad with White Wine Vinegar**

HOME BAKED BREADS

**Homemade Artisan Breads and Home-Churned Cultured Butter
Petite Pain Herbs Pain d'Epi Fougasse**

SWEET COURSE

**Berry-Mango Pop Tarts
Vegan Pâte Brisée Vanilla Glaze
Sous Vide Ginger and Lemongrass Mango**

**Chocolate Choux au Craquelin
Vanilla Pastry Cream**

**Cinnamon Roll Pain Perdu Soufflé
Dried Maine Blueberries Toasted Pecans**

MINIATURE PASSED HORS D'OEUVRES

**Sriracha Caramel Corn with House-Smoked Almonds
Maldon Sea Salt**

**Tempura Vegetables with Okonomiyaki Aioli
House-Made Toasted Nori Salt**

**Veggie Burgers with Yellow Tomato Ketchup and Black Truffle Tater Tots
Jalapeño and Black Sesame Buns**

**Avocado Toast with Tomato, Fresh Dill, Miso-Tahini and Toasted Nori Gomasio
Homemade Caramelized Shallot and Candied Hazelnut Bread**

**Four-Cheese Macaroni Gratin with Lemon and Arugula
Farm Egg Yolks and Crème Fraîche Béchamel**

SHARED TABLE ITEMS

**Wedges of Hard Aged, Semi-Ripened, and Soft-Textured Cheeses
Marcona Almonds Homemade Orange Marmalade Artisan Bread**

**Almond Cocktail Cookies
Black and White Sesame Maldon Salt Flakes**

**Warm Mixed Olives
Honey Gastrique**

**Di Árbol, Lemon Thyme and Olive Oil Marinated Feta
Homemade Aged Black Olive Focaccia**

FIRST COURSE

**Olive Oil Braised Tomato Tarte Tatin with Cucumber Carpaccio
and Apricot and Goat Cheese Mousse
Homemade All-Butter Puff Pastry
House-Dried Tomato and Golden Raisin Vinaigrette**

SECOND COURSE

**Local Sweet Corn Bisque with Charred Corn and Corn and Shiitake Fritters
Lemon-Chive Butter
Ricotta Salata**

THIRD COURSE

**Corzetti Pasta with Homemade Ricotta - Three Ways
Baby Spinach and Fresh Herb Grilled Carrot and Charred Shallot White Bean and Lemon
Home Made Preserved Lemon and Fresh Dill Pasta Dough
Garlic and Wild Leek Pan Sauce
Flash-Pickled Radish**

FOURTH COURSE

**Grilled Asparagus with Garlic Chive, Wild Leek and Porcini Mushroom Ragù
Spicy Arrabiata Sauce
Baby Arugula and Pine Nut Pesto**

ARTISAN BREADS AND HAND-CHURNED BUTTER

**Homemade Artisan Bread and Home-Churned Cultured Butter
Homemade Sea Salt and Olive Oil Pain d'Epi
Rosemary Flatbread Impressionism**

Petit Pain au Fromage Petit Pain Jalapeño Petit Pain de Seigle Petit Pain aux Herbes

STARTERS

Grilled Chicken in the Style of Henry
White Vinegar and Worcestershire Dunk

CHOOSE YOUR BURGER

Thai Style Pork Burgers
Napa Cabbage, Sweet Chili Sauce,
Ginger, Lemongrass, Thai Basil

Green Goddess Turkey Burgers
Anchovy, Basil, Parsley, Scallions,
Chives, Mayonnaise

Moroccan Lamb Burgers
Crumbled Feta, Cured Black Olives, Oregano,
Fresh Mint, Cinnamon

Italian Beef Burgers
Pancetta, Milk-Soaked Country Bread,
Crushed Red Pepper, Fresh Herbs

CHOOSE YOUR BUN

Jalapeño Cheddar Buns
Black Sesame Seeds

Rye Buns with Chives
Caraway Seeds

Honey Herb Buns
Flowering Sage

Four Cheese Butter Buns
Muenster

CHOOSE YOUR TOPPINGS

A Spread
Apricot, Yellow Tomato and Madras Curry
Ketchup
Elderberry and Tangerine Ketchup
Traditional Tomato Ketchup
Okonomiyaki Aioli
House-Made Country Style Mustard
Cherimoya Mayonnaise

A Cheese
Thick Slice Muenster
Crumbled Bleu
Charred Haloumi
Whipped Cheddar

A Crunch
House-Made Kimchee
Chayote-Mango Slaw
Black Forest Bacon
Butter Lettuce
Campari Tomatoes
Pickled Onions
House-Made Cucumber Dills

CHOOSE SOMETHING ELSE

Grilled Sausage
Spicy Jalapeño Chicken Sausage
Sweet Italian Pork Sausage
Spinach Feta Chicken Sausage

SIDE DISHES

Elote - Mexican Grilled Corn
Cotija Cilantro Fresh Lime

Classic Caesar Salad with Lemon Confiture
Chunky Country Loaf Croutons

Grilled Asparagus and Heirloom Tomatoes
Aged Balsamic Flaked Maldon Sea Salt

SWEET FINISH

Banana Pudding Trifle
Vanilla Cookies

Chocolate Pudding Trifle
Chocolate Cookies