



# INSPIRATIONS

DINNER OFFERINGS

FALL + WINTER 2017



## Specialty Cocktails

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### Autumn Delight

bourbon + apple cider  
cinnamon scented syrup  
fresh apple slice garnish  
served over rocks

### Chinese Pear Martini

crisp vodka + pear purée  
white pear juice  
shaken vigorously + poured over ice

### The Perfect Manhattan

a 'perfect' blend of bourbon,  
sweet + dry vermouth  
with a cherry on top!

### Blood Orange Sparkler

blood orange juice + champagne

### Cranberry Spice Champagne

muddled cranberries + agave  
nectar  
bubbly champagne + winter spices

### The French 75

champagne + smooth gin  
lemon juice + simple syrup  
offered in flutes with a lemon twist

### Aperol Spritz

traditional Italian aperitif  
Aperol topped with Prosecco  
splashed with seltzer



## Specialty Cocktails

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continued

### Classic Old Fashioned

muddled bitters, maraschino  
cherry + orange  
a generous helping of bourbon  
splash of club soda

### Pear + Sage Mojito

pear liqueur + sage leaves  
pear nectar + cane rum  
splash of club soda  
slice of pear + sage leaf for garnish

### Apple Grove Champagne

apple liqueur + champagne  
apple slice for garnish

### Candy Cane Cocktail

peppermint schnapps  
vodka + white crème de cacao  
shaken + served in a candy cane  
rimmed martini glass

### Lychee Martini

lychee juice + vodka

### Whiskey Sour

whiskey + simple syrup  
fresh lemon + lime juice sour mix  
maraschino cherry

### The Big Apple

whiskey, dry vermouth + dash of  
bitters  
sparkling apple cider  
garnished with petite lady apple



## Tray Passed Hors d'Oeuvres

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\*indicates upgraded item

GF = Gluten Free

V = Vegan

\*Jumbo Lump Crab Cakes  
regional classic  
eastern shore rémoulade

\*Beet Cured Salmon Gravlax  
crostini  
garlic aioli

Rosemary Grilled Beef  
garlic aioli + chives  
toast crisps

Potato + Pea Samosas  
tamarind chutney

\*Mini Burger  
two bite brioche  
comté cheese + caramelized onions  
frisée + whole grain mustard aioli

Glazed Beet + Fresh Mozzarella  
crisp seasoned toasts

\*Crispy Pork Belly with Glazed  
Heirloom Carrots  
onion mint relish  
micro shiso  
bamboo pick

Mac + Cheese Muffin  
farmhouse aged cheddar  
truffled aioli

\*Roasted Autumn Figs  
plump with honeyed goat cheese +  
toasted walnuts



## Tray Passed Hors d'Oeuvres

continued

### Butternut Squash Bisque

nutmeg scented creme fraiche  
served en demitasse

### \*Lobster Burger

potato crisp + garlic aioli  
two bite brioche

### Wild Mushroom Ragout on Polenta

#### Toast

emmental cheese

### \*Lamb Gyro

served on mini pita  
lemon yogurt  
shaved pickled turnip + cucumber  
confetti

### \*Tuna Dynamite Cones

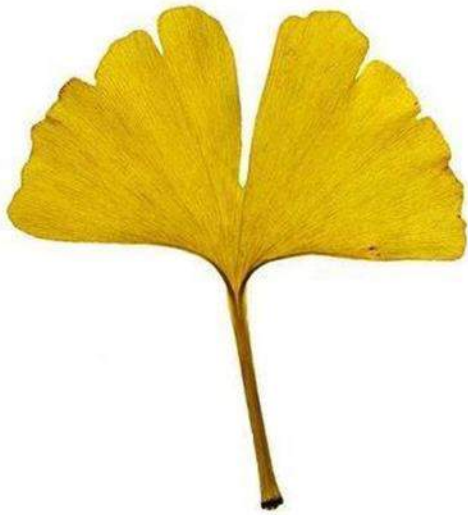
spicy dressed ahi tuna  
petite sesame cones  
micro green garnish

### Bocconcini Pops

roasted red pepper  
fresh basil + herbed salt  
GF

### \*Yellowfin Tuna Tartare

shaved radish, ginger + crispy  
amaranth  
micro shiso garnish



## Tray Passed Hors d'Oeuvres

continued

**Velvety Cream of Tomato Soup**  
in demitasse cups  
petite grilled cheese

**Chicken, Apple + Cheddar  
Empanadas**  
caramelized onion marmalade

**\*Lamb Lollipops**  
mustard + herbed breadcrumb  
crusted  
tzatziki sauce

**Port Poached Pears + Brie**  
pastry envelopes  
pear + honey cream

**Chicken 'n Waffle Skewer**  
malt battered fried chicken  
bourbon maple syrup

**\* Roasted Root Vegetable Brochette**  
parsnip, radish, beetroot and carrot  
pear honey and celery tendrils  
GF, V

**Piquant African Peppers**  
plumped with ricotta  
truffle jam  
GF



## Tray Passed Hors d'Oeuvres

continued

### \*Chili-Ginger-Lime Shrimp

butternut squash puree  
toasted pepitas

### Fava Bean Falafel

grated lemon peel  
lemon + tahini sauce  
V

### Tandoori Chicken

cucumber raita + mango chutney  
fried pita chip

### Dried Cranberry, Pecan + Orange

#### Zest Tartlets

tender + buttery shell

### Braised Short Rib + Brie

miniature brioche

### \*Roasted Figs

stuffed with Shropshire blue cheddar  
wrapped in bacon

### Crispy Brussels Sprouts

black olive puree  
ceramic spoon  
GF

### \*Lemon Steamed Jumbo Shrimp

cocktail sauce in a shot glass  
GF



## Tray Passed Hors d'Oeuvres

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continued

\*Apple Pie Moonshine Pork Belly  
blackberry compote + pickled red  
onion

Tandoori Chicken  
cucumber raita + mango chutney  
fried pita chip

Petite Ratatouille  
toasted quinoa cup + basil cream  
GF

Antipasti Skewers  
sun-dried tomato + artichoke  
olive + manchego  
GF

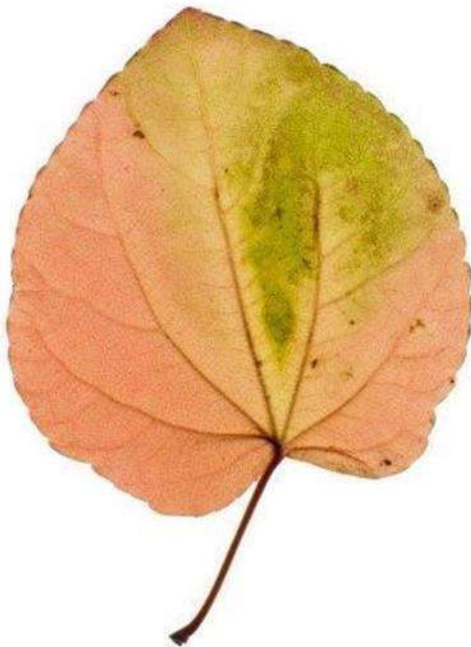
Five Spice Duck Moo Shoo Wrap  
rolled with fresh ginger + green onion  
hoisin sauce

Crostini with Fava Bean Mousse  
black olive caviar  
French breakfast radish

Pecan Encrusted Chicken  
pan seared + skewered  
bourbon apricot chutney

\*Artichoke Gratin  
toasted + golden

Whipped Russet Potato Croquettes  
drizzled with white truffle oil  
dusted with fresh parsley





## Salads

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### Heirloom Apple Salad

arugula + lollipop kale toasted  
hazelnuts creme fraiche + rosemary  
dressed

### Lemon-Thyme Roasted Yellow Beet Salad

frisée fronds + bacon lardon  
red beet honey gastrique

### Roasted Butternut Squash Salad

dried cranberries + baby arugula  
broken parmesan frico  
apple cider vinaigrette

### Winter Pear Salad

sliced d'anjou pears  
baby arugula + mixed greens  
toasted walnuts + shaved parmesan  
cheese  
champagne vinaigrette

### Endive + Walnut Salad

crumbled goat cheese sherry + dijon  
mustard

### Beet, Orange + Candied Hazelnut

bed of arugula + radicchio  
sherry shallot vinaigrette

### Roasted Fiji Apple Salad

mustard frill greens + praline pecans  
goat cheese mousse  
cara-cara orange vinaigrette



## Salads

continued

### Fall Greens

radicchio, butter lettuce + endive  
dried tart cranberries toasted  
almonds + crumbled goat cheese  
maple balsamic vinaigrette

### Figs, Pomegranates + Pears

crumbles of chevre + pignoli  
frisée, lola rosa + endive sherry  
vinaigrette

### Kale Caesar Salad

garlic confit Caesar dressing  
focaccia croutons  
Parmigiano-Reggiano

### Grilled Pears

radicchio, frisee + Belgian endive  
saga bleu slice + pecans  
vintage balsamic droplets  
extra virgin olive oil

### Manchego + Pears

peppery green salad + pepitas  
bibb, radicchio + arugula  
curly endive + watercress  
rough mustard vinaigrette

### Autumn Countryside

radicchio + harvest lettuces  
sliced apples + crumbled blue  
cheese  
toasted walnuts + champagne  
vinaigrette



## Salads

continued

### Watercress Salad

bresaola  
pear + walnuts  
gorgonzola vinaigrette

### Bouquet of Lettuces

lola rosa, frisee + bibb  
caramelized walnuts  
goat cheese + dates  
maple basil vinaigrette



## Soups

make your first course a soup + salad duo or serve  
soup in shooters on your buffet

### Lobster Bisque

tarragon + fresh lobster salad

### Smoked Cauliflower Soup

crispy spiced chick peas

### Roasted Butternut Squash Bisque

cinnamon croutons  
swirling sage + creme fraiche

### Corn + Chèvre Bisque

brown butter chanterelles  
chive snippets

### Pear + Stilton Soup

rich, creamy + soul warming

### Gingered Carrot Soup

spiced cream swirl

## Soups

continued

Celeriac Soup with Crispy Pancetta  
drizzle of white truffle oil

Brandied Onion Soup  
open face gruyere sandwich

White Bean Soup  
chorizo + pumpkin seeds

## Beef + Lamb

Espresso + Chile Crusted Filet  
cooked to medium rare  
fresh espresso beans + chillies

Braised Beef Short Ribs  
porcini-port wine glacé

Grilled Sirloin Culotte + Bleu Cheese  
caramelized onion + wild mushroom  
ragout

Miso Grilled Flat Iron Steak  
sesame + mirin demi

Pan Seared Flat Iron Steak  
garlic + sea salt rubbed  
shallot, dijon + cognac pan sauce

Short Ribs with Sweet Potato Curls  
redolent of rosemary + thyme  
sweet potato curls



## Beef + Lamb

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continued

**Herb + Garlic Rubbed Beef Filet**  
seared black angus tenderloin  
draped in roasted shallot butter

**Pan Roasted Hanger Steak**  
malbec reduction  
tempura onion strings

**Iron Seared Manhattan Cut Strip**  
square cut NY strip  
bourbon shallot butter

**Steak au Poivre**  
mignon encrusted with cracked  
peppercorns  
brandy + green peppercorn sauce

**Coffee + Chili Rubbed Hanger Steak**  
coffee + chili rubbed  
red wine demi-glace

**Black Angus Filet**  
malbec reduction  
tempura onion strings

**Grilled Lamb Chops**  
fruit mostarda glazed  
deep ruby port reduction

**Hazelnut Crusted Lamb Loin**  
hazelnut crust  
roasted fig pan sauce

**Garlic Scented Rack of Lamb**  
rosemary + thyme crust



## Seafare

continued

Seared Corvina Fillet  
with pomme pailles

Citrus Glazed Arctic Char Fillet  
pan seared  
fresh thyme

Jumbo Lump Crab Cake  
citrus crust + grainy mustard sauce

Short Smoked Salmon  
dijon + apricot glaze  
crispy horseradish threads

Pan Seared Sablefish  
lemon + honey gastrique  
chili + fresh herbs

Halibut with Truffle Essence  
braised wild mushrooms + marsala  
drizzled with white truffle oil

Oven Roasted Rockfish Fillet  
redolent of rosemary, garlic + lemon  
vermouth fortified pan sauce

Pan Seared Salmon Fillet  
pumpkin seeds + poblano chili  
encrusted  
mole sauce

Broiled Chesapeake Crab Cake  
jumbo lump blue crab meat  
banyuls + sundried tomato aioli  
crisp sweet potato threads



## Seafare

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continued

### Fillet of Salmon

slow roasted + red wine lacquer

### Halibut Fillet

shaved fennel + onion encrusted  
black olive oil sauce

### Roasted Autumnal Salmon

roasted granny smith apples +  
calvados butter sauce

## Poultry

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### Dijon + Kumquat Glazed Chicken

house made kumquat marmalade  
brushed over airline chicken breast  
fresh + preserved lemon marsala  
sauce

### Skillet Chicken

garlic confit, lemon zest + parsley

### Oven Baked Chicken Breast

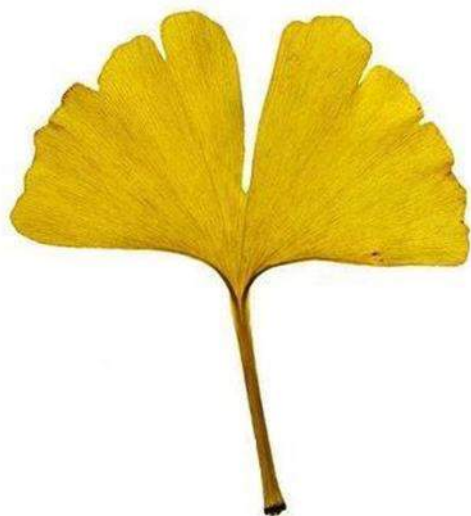
slow roasted garlic, thyme +  
rosemary  
light pan sauce

### Herb Grilled Airline Breast of Chicken

sautéed portobello mushrooms +  
boursin sauce

### Saltimbocca Mesnier

paillard of young hen  
prosciutto + sage  
marsala reduction



## Poultry

continued

### Pecan Encrusted Airline Chicken

bourbon touched pan sauce

### Pan Roasted Chicken

airline chicken breast  
mushrooms + rosemary  
natural jus

### Peppered Duck Breast

pecan cherry relish  
thyme infused port reduction

### Long Island Duck Breast

apple wood smoked bacon  
wrapped  
apple and chestnut stuffing  
brandy pan sauce

### Juicy Stuffed Turkey Breast

fresh herb  
apple + leek stuffed  
maple cranberry compote  
turkey jus



## Pork

### Berkshire Pork Loin Chop

cider brined  
pomegranate + pistachio relish

### Stuffed Pork Chop

maple sausage + corn bread stuffing  
cranberry apple compote



## Pork

continued

### Thyme + Honey Glazed Pork Tenderloin

wild mushrooms + marsala sauce

### Oven Roasted Pork Loin

madeira macerated fruit stuffed  
cherry port reduction

### Roasted Pork Tenderloin

wrapped in apple wood smoked  
bacon  
apple cider pan sauce

### Fennel + Garlic Crusted Pork Roast

warm quince + apple compote

### Hoisin Pork Tenderloin

Asian spices  
citrus notes  
ground chili sambal

### Apricot + Dijon Pork Tenderloin

smoked apricot + Dijon

### Pork Tenderloin + Winter Vegetables

roasted garlic slivers + port wine  
reduction

## Vegetarian Main

### Pumpkin + Sage Ravioli Gigante

whisper of nutmeg + brown butter



## Vegetarian Main

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continued



**White Bean Filled Phyllo Purse**  
plump with sautéed baby leaf  
spinach  
and mixed mushroom ragout  
porcini zinfandel sauce  
accompanied by  
broccoli rabe

**Exotic Mushroom Roulade**  
porcini, cremini + shiitake  
creamy brie  
hand rolled in puff pastry

**Sweet Potato Gnocchi**  
roasted mushrooms + walnuts  
maple brown butter sauce  
fried sage

**Orange Glazed Tempeh**  
aromas of ginger + orange  
rice wine, tamari + citrus  
over a bed of farro + kale

**Eggplant Stack**  
roasted vegetables  
portobello mushrooms  
tomato lavender sauce  
quinoa + pine nut salad

**Winter Ratatouille Stuffed Peppers**  
warm + earthy aromas

**Roasted Vegetable Strudel**  
plump with goat cheese  
wrapped in puff pastry lace

## Accompaniments

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starches

### Creamed Corn

fresh thyme + white pepper

### Saffron Israeli Couscous

cranberries + almonds

### Roasted Apple Risotto Cake

warm individual cakes  
pan fried golden + crisp  
rich with pecorino cheese

### Creamy Stone Ground Grits

heirloom Anson Mill's traditional white  
grits

### Fingerling Potato Confit

thyme, rosemary + fresh lemon

### Wheat Berry Mushroom Risotto

Parmigiano-Reggiano

### Towering Potato Gratin

layers of Yukon gold potatoes  
rich gruyere cheese + cream

### Velvety Mashed Potatoes

roasted garlic + white truffle

### Mashed Potatoes

Vermont cheddar + horseradish

### Fresh Corn Souffles

individuals



## Accompaniments

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starches continued

### 'Ol #7 Yams

baked sweet potatoes  
brown sugar + bourbon glazed

### Pomme Purée

creamery butter

### Rosemary Roasted Fingerlings

oven warm petite potatoes  
sea salt + cracked peppercorns

## Accompaniments

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vegetables

### Roasted Baby Beets

honey + fresh thyme

### Spicy Broccoli Rabe

with toasted red chiles

### Glazed Carrots

carrot juice glaze

### Sweet Chili Charred Broccolini

tamari, garlic + brown rice vinegar

### Roasted Brussels Sprouts

olive oil + cracked black pepper

### Braised Red Cabbage

with cumin + honey

### Heirloom Carrot Confit

herbed salt



## Accompaniments

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vegetables continued

### Crushed Carrots

harissa + pistachios

### Roasted Root Vegetables

parsley scatter

### Haricots Verts

French beans + translucent carrot  
ribbon  
shallot butter glisten

### Shaved Brussels Sprouts

sautéed with lemon zest

### Skillet Kale

cider gastrique + crispy sweet onion

## Dessert

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### An Apple a Day

honeycrisp apple cake  
brown butter powder  
goat cheese mousse  
crystallized rose

### Chocolate Hazelnut Terrine

artful layers of crisp chocolate  
hazelnut meringue  
dense chocolate cake + hazelnut  
mousse

### Spiced Carrot Cake

holiday spiced anglaise  
candied walnuts  
chocolate florentine



### Mocha Kahlua

rich chocolate cake soaked with  
Kahlua syrup  
chocolate espresso buttercream

### Winter Molten Chocolate Cake

cinnamon rum caramel  
chocolate ginger shortbread

### Mandarin Impression

almond mandarin sponge  
mandarin-yuzu compote  
white chocolate + yogurt mousse

### Camembert Cheesecake

pomegranate sauce  
warm honey drizzle

### Blood Orange + Yuzu Parfait

vanilla sponge + citrus mousse  
blood orange supreme segments  
crisp rice sugar garnish

### White Chocolate Truffle Cheesecake

creamy white chocolate  
cheesecake  
rich dark chocolate truffle swirl  
chocolate port sauce

### Spiced Pumpkin Cheesecake

crushed biscotti + graham crust  
dark chocolate curls  
hazelnut croquant



### Trio of Chocolate

dark chocolate pate with raspberry  
coulis  
chocolate pot de creme  
white chocolate cheesecake

### Salted Caramel Panna Cotta

winter spiced florentine cookie  
toasted meringue drops

### All American Apple Pie

individual + served warm  
butterscotch caramel drizzle

### Caramel Apple Trifle

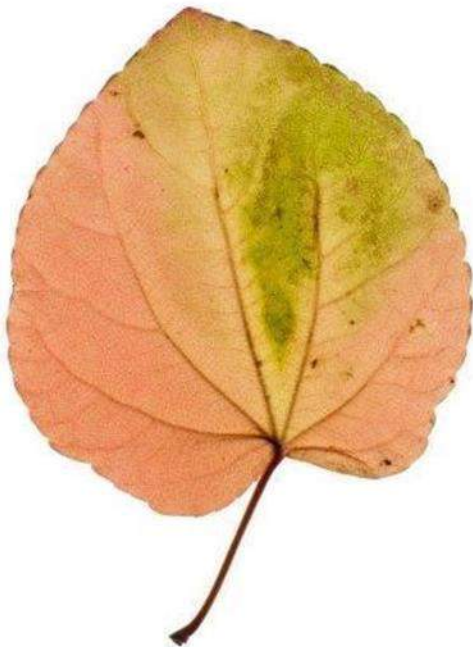
layers of caramel mousse  
curried caramel sauce  
apple crumble

### Cardamom Poached Pear

white chocolate mousse  
star anise + sage  
thin brittle of almonds

### Pumpkin Creme Brulee

nutmeg + clove aromatics  
crisp sugar shell  
cinnamon toile cookie



## Dessert Displays

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### Mignardises Table

a collection of our pastry chef's best,  
seasonal pastries  
a blend of classics + new twists  
featuring:  
mousse filled chocolate cups  
assorted opera cakes, cream filled  
profiteroles  
a variety of cheesecake bites  
seasonal miniature pies  
French macarons, petite fresh fruit  
tartlets, caramel glazed pecan bars  
chocolate coated cereal clusters  
+ coconut macaroons



### Cupcake Shop

collection of classic + new twists  
please choose 3 of your favorites  
Madagascar vanilla  
double chocolate  
spiced carrot  
strawberry lemonade  
southern red velvet  
caramel macchiato

### Individual Pie Display

collection of handmade pies  
elegantly displayed, wide selection  
please select three  
banana cream  
cherry  
chocolate silk  
Dutch apple  
Georgia peach  
lemon meringue  
southern mud pie



## Dessert Displays

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continued

### Raid Our Cookie Jar!

collection of artisan cookies +  
brownies  
some classics and some new twists  
an example of our delicious  
offerings...  
toffee chocolate chip  
snickerdoodle  
oatmeal + dried cranberry  
ginger  
peanut butter

### Brownie Bar

a collection of rich and fudgy  
brownies  
to include...  
Dark Chocolate  
Black Forest  
Blondie  
Walnut Studded

