

# 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

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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 tendril  
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

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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 + chilies

**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

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



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## Seafare

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

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## Poultry

### 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

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## 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

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## 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

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

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

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

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

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

### 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

## Dessert

continued

### 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

## Dessert

continued

### 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

### 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