

INSPIRATIONS

DINNER OFFERINGS

FALL + WINTER 2017



Specialty Cocktails

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

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

*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 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

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

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 + 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

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

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

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

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

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