

INSPIRATIONS

DINNER OFFERINGS

SPRING + SUMMER 2017



Specialty Cocktails

The St. Germain Cocktail
St. Germain + champagne
club soda
colorful edible blossom

Blackberry Smash
muddled lemon, blackberries + mint
your choice of bourbon or vodka
dash of simple syrup

Moscow Mule
ice cold vodka
fresh lime juice + spicy ginger beer
lime wheel garnish

Classic Mint Julep
maker's mark
simple syrup + crushed mint
offered in a rocks glass
fresh mint garnish

Southern Arnold Palmer
half peach iced tea + half
lemonade
finished with vodka
lemon wheel

French Martini
citrus vodka + pineapple juice
chambord + lime wedge

Fire + Ice Martini
jalapeño infused vodka
grapefruit simple syrup
white grapefruit juice

Specialty Cocktails

continued

Mango Mojito
mango vodka + mint simple syrup
muddled limes
splash of lemon lime soda

Cherry Blossom Bellini
white peach puree
bubbly champagne
splash of cherry brandy

Cucumber Elderflower Cooler
cucumber infused vodka + lemon
juice
simple syrup + elderflower
muddled cucumbers + champagne
cucumber slice for garnish

Pink Grapefruit Mojito
white rum + fresh mint
simple syrup + lime juice
pink grapefruit juice
club soda

Sparkling Lavender Lemonade
fresh lemon juice + lavender simple
syrup
topped with sparkling wine

Dark + Stormy
dark rum + ginger beer
splash of lime juice
in a collins glass over ice

The French 75
champagne + smooth gin
lemon juice + simple syrup

Tray Passed Hors d'Oeuvres

*indicates upgraded item

GF = Gluten Free

V = Vegan

*Jumbo Lump Crab Cakes
regional classic
eastern shore rémoulade

Rosemary Grilled Beef
garlic aioli + chives
toast crisps

Thai Spiced Watermelon Gazpacho
en demitasse
GF,V

Smoked Salmon Barquette
sour cream + dill
red onion escabeche

Tandoori Chicken
cucumber raita + mango chutney
fried pita chip

*Hawaiian Lomi-lomi
salted salmon, tomatoes + spring
onions
salmon roe
GF

Jicama + Mango Summer Rolls
peanut dipping sauce
GF,V

Two Bite Angus Burger
smoked tomato jam
Vermont sharp cheddar
wee brioche

Tray Passed Hors d'Oeuvres

continued

Mac + Cheese Muffin
farmhouse aged cheddar
truffled aioli

*Lamb Lollipops
mustard + herbed breadcrumb
crusted
tzatziki sauce

Raw Zucchini Lasagna
pistachio pesto + sundried tomato
sauce
pine nut 'ricotta'
droplets of balsamic syrup
GF,V

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

Minted Spring Pea Soup
pea tendril + lemon cream

*Tuna Dynamite Cones
spicy dressed ahi tuna
petite sesame cones
micro green garnish

Piquant African Peppers
plumped with ricotta
truffle jam
GF

*Shrimp 'n Grits
pan sauteed gulf shrimp
soft + rich corn grits
stainless steel tapas spoon
GF

Tray Passed Hors d'Oeuvres

continued

Potato + Pea Samosas
tamarind chutney

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

Petite Ratatouille
toasted quinoa cup + basil cream
GF

Spinach + Feta Phyllo
tangy tzatziki

*Lamb Gyro
served on mini pita
lemon yogurt
diced cucumber

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

Asparagus Parmesan Tartlet
lemon, thyme + garlic

*Coconut Crusted Shrimp
golden + crisp
mango curry crème

Caprese Skewer
basil + balsamic syrup
GF

Raspberries + Brie
golden pastry envelope

Tray Passed Hors d'Oeuvres

continued

*Rare Ahi Tuna
chili aioli + tobiko
wonton crisp

Grilled Vegetable Quesadillas
rich cheddar cheese
jalapeno surge
chipotle crème

*Artichoke Gratin
toasted + golden

*Little Lobster Rolls
the essence of summering in New
England
on cute buns

Tostada + Mole Chicken
lime guacamole topped corn crisp
grilled chicken
cilantro + feta
watermelon radish

*Parisian Country Crepe
warm brie cheese
honey + walnuts
gathered in a thin pancake
tied with a chive
GF

Gruyere Gougeres
parmesan 'snow'

Salads

Strawberry + Kale Salad
fresh + oil cured strawberries
chèvre crumbles + toasted almonds
honey-lemon vinaigrette

Eden Salad
edible flowers + cucumbers
baby arugula leaves
orange segments + radishes
gingered citrus vinaigrette

Caesar Salad
baby romaine hearts
shards of parmesan cheese
focaccia croutons
traditional dressing

Feta + Watermelon Salad
tomatoes + arugula leaves
English cucumbers + pine nuts
honey mint vinaigrette

Vine Ripe Caprese
slices of deeply rich tomatoes
medallions of fresh mozzarella
tender basil leaves
balsamic glaze drizzle
droplets of extra virgin olive oil

Panzanella
torn Tuscan bread
ripe tomatoes + garlic
green olives + red onions
mozzarella piccolo + capers
roasted red peppers + basil

Salads

continued

Lettuces with Black Beans + Chayote
toasted coconut
scotch bonnet + honey vinaigrette

Bouquet of Lettuces + Goat Cheese
baby arugula + goat cheese
sugar + spice pecans
raspberry vinaigrette

Spring Greens

lola rosa, frisee, endive + spinach
sweet onion bits + baby tomatoes
blackberries + crisp prosciutto
apple cider vinaigrette

River Farm Flower Garden

colorful edible blossoms
frisee, Belgian endive + crisp romaine
sliced garden strawberries
sugar + spice pecans
balsamic vinaigrette

Roasted Stone Fruit Salad

lettuce bouquet of Belgian endive,
frisee, lola rosa + romaine
sugar + spice pecans
wedge of creamy brie
champagne vinaigrette

Mango + Papaya Salad

minted salad greens
avocado mousse
lime + sweet chili vinaigrette

Salads

continued

Orange + Almond Bouquet
bibb, lola rosa, frisee + Belgian
endive
mandarin orange segments +
toasted almonds
parmesan frico
strawberry vinaigrette

Greek Salad

mixed greens, kalamata olives +
cucumbers
red onions, feta cheese + grape
tomatoes
lemon + oregano vinaigrette

Soups

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

Chilled Broccoli Soup with Lobster
Salad
shaved radish + basil

Artichoke Bisque

lightly whipped cream
cheese + artichoke fritter

Strawberry + Chardonnay Soup
basil + lime cream

Lobster Bisque

tarragon + fresh lobster salad

Crab-n-Corn Chowder

bacon + chanterelle mushrooms

Grilled Argentinian Skirt Steak
chimichurri sauce

Soups

continued

Chilled Watermelon Essence

basil oil
celery leaf + feta

Spring Mushroom Soup

sublime bit of cream
crumbled crisp prosciutto

Tomato + Basil Soup

slow simmered tomato soup
fresh basil + garlic
droplets of olive oil

Chilled Cucumber Soup

frond of dill
creme fraiche swirl

Roasted Tomato Gazpacho

drizzle of Spanish olive oil
garnish of vegetable brunoises
focaccia crisp

Brandied Onion Soup

open face gruyere sandwich

Chilled Lettuce Soup

bacon + turnips
topped with croutons

Beef + Lamb

continued

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

Herb + Garlic Rubbed Hanger Steak
seared hanger steak
draped in roasted shallot butter

Boneless Beef Short Rib
slow cooked + fork tender black
angus
fortified natural juices
frizzled onion threads

Black Angus Salteado
tenderloin medallion redolent of
roasted garlic
herbaceous maitre d'hotel butter
chili tempura onion strings

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

Beef Tenderloin
coffee + chili rubbed
red wine demi-glace

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

Black Angus Filet
malbec reduction
tempura onion strings

Seafare

continued

Citrus Glazed Arctic Char Fillet
pan seared
fresh thyme

Black Bass Fillet
artichoke Barigoule sauce

Short Smoked Salmon
dijon + apricot glaze
crispy horseradish threads

Grilled Open Blue Cobia Fillet
herb + lemon gastrique

Classic Crab Cake
roasted corn + tomato salad

Grilled Fillet of Snapper
jicama + mango salsa

North Atlantic Cod Fillet
herbed breadcrumb crust

Cherrywood Smoked North Pacific
Hake
house smoked

Zucchini Crowned Halibut
smoked tomato + caper vinaigrette

Miso + Jalapeño Mahi Mahi
sake splashed cucumber relish

Seafare

continued

Monkfish Provencal

herb marinated + pan seared
tomato, black olive, parsley + garlic

Braised Red Snapper

Thai curry sauce

Grilled Fillet of Salmon

roasted pineapple + mango relish

Pan Roasted Halibut

roasted tomato + basil concasse

Seared Chesapeake Rockfish

cured lemon + agave gastrique
guajillo + herb speckled glaze

Seared Fillet of Salmon

fresh herb, lemon + olive oil sauce

Grilled Halibut Fillet

spring onion + charred corn relish

Smothered Shrimp + Andouille

creamy stone ground grits

Cornmeal Dusted Red Snapper Fillet

piment d'Espelette

Pecan Encrusted Rainbow Trout

peach riesling mostardo

Poultry

Herb Roasted Baby Chicken
lemon shallot butter

Tandoori Chicken Breast
citrus chermoula

Fire Grilled Airline Breast of Chicken
overnight garlic + citrus marinade
tropical fruit relish

Stuffed Breast of Chicken
chevre + fire roasted tomato stuffed
boneless chicken breast
grainy mustard pan sauce

Fire Grilled Airline Chicken Breast
smoked sweet peppers
caramel roasted lemon sauce

Skillet Chicken
garlic confit, lemon zest + parsley

Lemon + Pignoli Chicken
airline chicken breast
pine nut + fresh herb sauce
cherry tomato confit

Chicken Veronique
pan seared paillard of hen
grape + shallot patina

Grilled Breast of Chicken
za'atar + sumac rubbed

Poultry

continued

Picatta Classico
parmesan encrusted paillard of
spring hen
lemon caper butter sauce + splash
of chardonnay

Pan Roasted Breast of Hen
honey + summer ale sauce
touch of whole grain mustard

Herb Grilled Airline Breast of Chicken
sautéed portobello mushrooms +
boursin sauce

Stuffed + Roasted Chicken Breast
apple wood smoked bacon
wrapped boneless breast of chicken
artichoke + fontina stuffed
natural jus

Pan Roasted Breast of Hen
artichoke + sundried tomato
tapenade
salad of baby greens

Peppered Duck Breast
pecan cherry relish
thyme infused port reduction

Pan Roasted Duck
spicy + sweet green papaya salad

Lavender + Peach Glazed Duck
Breast
compressed peach relish

Pork

Latin Spiced Pork
Achiote brined lomo
perfumed with garlic + cumin

Fire Grilled Pork Tenderloin
peach bbq sauce
hint of chili de arbol

Grilled Pork Tenderloin
soy + pineapple glaze

Hoisin Pork Tenderloin
Asian spices
citrus notes

Apricot + Dijon Pork Tenderloin
smoked apricot + Dijon

Roasted Pork Tenderloin
wrapped in apple wood smoked
bacon
grain mustard jus

Vegetarian Main

Lasagnette of Artichokes + Baby
Greens
artichokes, goat cheese + wilted
spinach
side of baby greens with radicchio +
frisee
pool of pesto + dusted with
crumbled hazelnuts

Vegetarian Main

continued

Stuffed Poblano Chiles
forbidden black rice risotto
roasted corn + avocado salsa

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

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

Quinoa Cake
smoky calypso beans
curried squash + habanero coconut
sauce

Raw Zucchini 'Noodle' Lasagna
pine nut 'ricotta' & pistachio 'pesto'
sundried tomato 'sauce'
virgin oil droplets + balsamic laces
fresh tomatoes + basil

Gnocchi with Zucchini + Artichokes
potato gnocchi in herbed brown
butter
shaved zucchini noodles + shallots
sundried tomatoes + artichokes
shards of parmesan to finish

Spinach + Ricotta Ravioli
alfredo cream + parsley scatter

Accompaniments

starches

Wild Garlic Quinoa Cake
fresh oregano + lemon zest

Fresh Corn Souffles
individuals

Citrus Scented Basmati Rice
light + fluffy

Saffron Couscous
toasted pignolis + scissored green
onions

Griddled Polenta
blueberries + bourbon

Batata Harra
diced potatoes with harissa + garlic

Soft Smoked Pepper Polenta
parmesan cheese

New Potatoes + Artichoke Hearts
roasted shallots + thyme

Rosemary Roasted Fingerlings
oven warm petite potatoes
sea salt + cracked peppercorns

Towering Potato Gratin
layers of yukon gold potatoes
rich gruyere cheese + cream

Creamed Corn
fresh thyme + white pepper

Acompaniments

starches continued

Mashed Potatoes
Vermont cheddar + horseradish

Basil Mashed Potatoes
Parmigiano-Reggiano

Pomme Purée
creamery butter

Steamed Jasmine Rice
turmeric + saffron scented

Goat Cheese + Caramelized Onion
Risotto
pan seared golden

Velvety Whipped Potatoes
parmesan + leeks

Accompaniments

vegetables

Fire Grilled Asparagus Spears
herbed lemon butter

Braised Fava Beans
lemon + Pecorino Romano

Sweet Chili Charred Broccolini
tamari, garlic + brown rice vinegar

Shaved Brussels Sprouts
sautéed with lemon zest

Accompaniments

vegetables continued

Glazed Carrots
carrot juice glaze

Grilled Summer Vegetable Medley
fresh herbs + garlic olive oil

Baby Spinach Saute
slivers of garlic + olive oil

Haricots Verts
French beans + translucent carrot
ribbon
shallot butter glisten

Broccolini Bouquet
shallot + chablis glisten

Grilled Romanesco
with grapeseed oil + shallots

Wilted Swiss Chard
garlic + olive oil
sea salt crystals

Charred Cherry Tomatoes
with basil compote

Roasted Zucchini + Squash
roasted garlic basil pistou

Dessert

Raspberry Cheesecake
layers of rich cheesecake
white mousse + raspberry mousse
fresh raspberries + coulis

Passionate Creme Brulee
crisp caramelized sugar crust
pistachio tuile cookie
fresh berry accent

Bright Berry Tart
plump + juicy berries
french pastry cream
buttery tartlet shell

Tropical Clouds
guava + mango mousses
coconut jaconde + coulis
crystallized coconut garnish

Imperial Mousse
white chocolate mousse
studded with amarena cherry
almond chocolate flourless cake
cherry vanilla creme anglaise

Trio of Chocolate
dark chocolate pate with raspberry
coulis
chocolate pot de creme
white chocolate cheesecake

Raspberry + Lychee Tart
curls of citrus zest
buttery tart shell

Dessert

continued

Key Lime Panna Cotta
mango puree swipe
graham cracker dust
curls of fresh lime

Lemon + White Chocolate Mousse
Parfaits

Malibu rum macerated strawberries

Classic Creme Brulee
rich vanilla bean custard
caramelized sugar crust
fresh berries + crisp biscotti

S'mores

crisp graham cracker + graham dust
toasted fluffy marshmallows
warm milk chocolate drizzle

Caramelized Mango Tart
Mexican chocolate + pepitas

Strawberry Shortcake

marinated strawberries + traditional
shortbread + house whipped cream
basil ice cream + balsamic caramel

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

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

Assorted Cake Pops

chocolate, vanilla + red velvet cake
pops
iced in colorful coating and playfully
decorated

Cherries Jubilee

dark sweet cherries sautéed with fruit
brandy
served over French vanilla ice cream
+ vanilla sponge cake

Dessert Displays

continued

Gelato Bar

assorted flavors of rich Italian ice
cream
choose 3 of your favorites:
Pistachio
Hazelnut
Vanilla
Tiramisu
Coffee
Dark chocolate
Strawberry
Salty Peanut Butter
offered with...
Dark Chocolate Sauce
Whipped Chantilly Cream
Salted Caramel Sauce

Peach Pie Station

flaky housemade pie crusts
to be filled with warm fresh summer
peaches
sautéed in butter + brown sugar
crumble + pecan streusel toppings
chilled whipped cream

S'mores Galore!

milk chocolate
traditional graham crackers
classic marshmallows
'bonfire' for toasting treats

Dessert Displays

continued

Roasted Pineapple Carving Station

served on small plates

sweet Hawaiian pineapples

roasted with butter, peppercorns +

brown sugar

carved to order and offered with...

spiced chantilly cream

Madagascar vanilla ice cream

Barbados rum touched butter sauce