

# INSPIRATIONS

DINNER OFFERINGS

SPRING + SUMMER 2017



## Specialty Cocktails

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### 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

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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

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\*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

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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

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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

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### 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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

## 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

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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