



~ STATIONARY HORS D'OEUVRES ~

Kendall Brook Smoked Salmon

Thinly sliced and Arranged with Black Bread, Capers, Red Onion Lemon

Assortment of European Cheeses with Fresh Fruit and Crackers

Antipasto Table

An Assortment of Salamis and Prosciutto with Aged Provolone, Olives & a Medley of Marinated Fresh Mozzarella, Roasted Red Peppers, Mushrooms, and Artichoke Hearts. Served with Baguettes, and Grissini

Bountiful Crudité's Display

With Your Choice of Fresh Herb Dip, Red Pepper Dip or Spinach Dip

Apple Stuffed Baked Brie with Baguette

Classic Carving Board

*Your Choice of Spiral Honey Baked Ham
With Homemade Cheddar Cheese Biscuits and Champagne Mustard, or Marinated Filet of Beef with Horseradish Sauce and Baguette, or Herb Stuffed Boneless Turkey Breast with Cranberry Chutney and Mini Cornbread Muffins*

Poseidon's Table

*Smoked Salmon, Smoked Mussels, Smoked Trout, Cocktail Shrimp
With Various Sauces, Stone Crab Claws, Fresh Oysters, and Cherrystone Clams with Mignonette Sauce*

The Mediterranean Table

*A Bountiful Assortment of Baba Ganoush, Hummus, White Bean and Sage Dip
Tapenade, Olives, Roasted Vegetables, Lavosch Bread, and Pita Crisps*



Butlered Hors d'Oeuvres

Fried Wonton Dumplings with Julienne Vegetables & Ginger Dipping Sauce
Blue Corn Tartlettes with Shrimp & served with Corn and Pepper Salsa
Parsnip & Carrot Pancakes with Red Pepper Relish & Crème Fraiche
Sesame Crusted Salmon Cake with Orange Lemongrass Dipping Sauce
Chive and Potato Pancakes with Crème Fraiche & Salmon Roe

Sesame Chicken Cakes with Lemongrass Dipping Sauce
Apple and Onion Caramelized Purses with Brie or Goat Cheese
Tuna Tartar on Potato Apple Fritters with Wasabi Mayonnaise

Grilled Skewered Chicken with Lemongrass with Garlic Paste
Duck Pastrami over Roasted Potato with Sweet Onion Relish
Grilled Vegetables Skewers with Coconut Red Curry Sauce
Chicken Medallions with Lemon Gin Dipping Sauce
Grilled Cucumber Rolls with Marinated Tuna

Corn Tartlettes with Duck Carnitas and Tomato Salsa
New Potato Galettes with Caviar & Sour Cream
Grilled Skewered Lamb with Zucchini & Garlic
Stuffed Fresh Figs with Bucheron Goat Cheese

Corncakes with Salmon Pastrami with Shitake Relish
Goat Cheese Polenta with Mango Papaya Salsa
Potato Cakes with Shitake and Goat Cheese
Noodle Pancake with Red Curry Vegetables

Maryland Crabcakes with Remoulade Sauce
Marinated Fresh Salmon on Toast Points
Jerk Beef on Skewers with Mango Paste
Spice Rubbed Lamb with Potato Blinis

Peppered Filet Mignon on Croustade
Shrimp Wonton with Plum Chutney
Grilled Wild Mushroom Crostini

Wild Mushroom Strudel
Ratatouille Triangles
Duck Fajitas



~ FIRST COURSE ~

Salad Niçoise with Fresh Yellowfin Tuna

Gourmet Smoked Fish Presentation

Maryland Crab Cakes with Homemade Cajun Remoulade

Seafood Salad with Snow Peas and Oranges

Pan Roasted Scallops with Julienne Zucchini, Squash and Carrots

Assorted Cheeses and Fresh Fruit Plate

Smoked Oysters with Saffron Cream over Cappellini Pasta

Shrimp and Scallops with Basil Pesto and Sun Dried Tomatoes

Porcini Ravioli with Sautéed Spinach in a Light Chablis Sauce

Linguine with Champagne Cream Sauce and Orange Caviar

Mesclun Greens with Warm Goat Cheese and Crostini



~ SALADS ~

Romaine, Radicchio and Endive
Herb Vinaigrette, Balsamic Vinaigrette, Red Wine Vinaigrette or Creamy Garlic
Spinach Salad with Fresh Mushroom, Egg and Red Onion
Caesar Salad with Garlic Croutons and Fresh Parmesan
Penne Pasta Rustica
Pasta Primavera
Asian Sesame Noodles with Scallion
Orzo with Feta Cheese and Fresh Vegetables in Citrus Vinaigrette
Tortellini with Sun Dried Tomatoes
Confetti Couscous
Wild Rice Salad with Pine Nuts & Dried Cranberries
Roasted Potato with Mustard Scallion Vinaigrette
Roasted Sweet Potato with Pepper Relish and Balsamic Vinaigrette
Creamy Honey Dijon New Potato Salad
Green Beans with Roquefort, Red Onion and Walnut
Asparagus with Toasted Pine Nuts and Lemon Zest
Gingered Sugar snap Peas and Carrots
Marinated Broccoli and Cauliflower with Red Pepper and Sesame Seeds
Fresh Seasonal Fruit Salad
Tomato, Mozzarella and Fresh Basil
Monterey Primavera
With Tri Colored Tortellini, Smoked Chicken Sausage and Mixed Vegetables

Curried Chicken Salad
Grilled Chicken Salad with Lemon Mustard Vinaigrette
Creamy Chicken Tarragon with Grapes and Pecans
Chicken Pasta Salad with Fresh Vegetables
Thai Beef Salad
Filet of Beef with Snow Peas and Grainy Mustard
Shrimp and Scallop Pasta Salad with Basil Cream Dressing



~ ENTRÉE SELECTIONS ~

Poultry

Herb Marinated Grilled Chicken With
Mango Salsa - Seasonal
White Wine Cream Sauce
Dijon Rosemary Sauce
Tomato Basil Concasse

Marinated Chicken Breast Stuffed With
Spinach, Ricotta and Toasted Pine Nut
Prosciutto, Fontina and Sage
White and Wild Rice with Pecans and Dried Cranberries

Chicken Breast Wrapped In Phyllo
With Lime Wasabi Mustard

Chicken Normandy
With Apples and Onions and a Cider Sauce
Grilled Quail Wrapped In Prosciutto
Accompanied By Sun Dried Figs and Wild Mushrooms

Roasted Stuffed Turkey Breast
Seared Duck Breast with Morello Cherry Sauce

Lamb

Grilled Butterflied Leg of Lamb
Rack of Lamb

Pork

Pork Tenderloin Stuffed With Fontina, Sage and Arugula
Accompanied By a Wild Mushroom Sauce
Marinated Pork Tenderloin with Caramelized Onion and Apple Compote
Served With a Dijon Cream



Beef

Herb Roasted Filet of Beef
With Horseradish Cream or Madeira Sauce
Tenderloin of Beef with Bleu Cheese and Herb Crust
Served With Three Peppercorn Cognac Sauce
Seared Filet Mignon
Roast Prime Rib of Beef
Filet Bourguignon with Wide Egg Noodles
Filet of Beef Wellington
Teriyaki Flank Steak

Veal

Herbed Veal Loin Stuffed With Spinach and Pine Nuts
Served With a Rosemary Cream Sauce
Veal Medallions With
Port Wine Sauce
Mushroom Brandy Sauce
Classic Osso Bucco
With Caramelized Vegetables and Tagliatelle Pasta
Blanquette De Veal

Seafood

Swordfish Steak Provençale
Whole Poached Salmon with Sauce Vert
Lime Almond Crusted Red Snapper with Cilantro Sauce
Shrimp Creole with Basmati Rice
Seafood Gratin with Parmesan Cheese
Sesame Crusted Yellow fin Tuna with Ginger Scallion Infusion
Chili Marinated Salmon Filet with Ripe Fruit Salsa
Cornmeal Crusted Soft Shell Crabs ~ Seasonal



~ DESSERTS ~

Grand Marnier Crème Brulée

Chocolate Cup with White Chocolate Mousse and Raspberry Coulis

Key Lime Tart

Lemon Meringue Tart

Warm Apple Cobbler with Vanilla Gelato

Crème Caramel

Profiterole with Dark Chocolate Sauce and Coffee Ice Cream

European Chocolate Torte with Ground Almonds with Crème Anglaise

Lemon, Raspberry or Mango Mousse with Fresh Berries

Selection of Sorbets

Warm French Apple Tart with Lightly Whipped Cinnamon Cream

Individual Carrot Cake with Pecans

thyme



events
