



Hors d'oeuvres

Lollipop Lamb Chops with Merlot Mustard sauce
Beggars Purses filled with Caviar and crème Fraiche
Roasted Pear, Gorgonzola and Marscapone on Crostini with Port Wine Reduction
Smoked Duck Breast on Polenta Cakes with Morello Cherry Compote
Pouchette with Lobster and Chive filling
Veal Valentino
Mini "Steak Frites"
Crab Cigars with Lemongrass Dipping Sauce
Shrimp and Scallop Vol-au-vent
Savory Croustade filled with Cassoulet
Chorizo Sausage and Apples Puffs
Chicken Skewers with Asian Dipping Sauce
Crab Cakes with Remoulade Sauce
Chicken and Prosciutto Tortellini Skewer with Creamy Parmesan Dip
Filet and Cheddar Puffs
Chicken Satay with Spicy Peanut Dipping Sauce
Goat Cheese, Sun Dried Tomato and Pesto on Crostini
Pecan Encrusted Chicken with Apple Chutney
Peking Duck Rolls with Fresh Ginger Plum Sauce
Potato Latkes with Smoked Salmon, and Crème Fraiche
Scallops rubbed with Sundried Tomatoes wrapped in Bacon
Seared Tuna with Wasabi Cream
Shrimp wrapped with Prosciutto
Shrimp and Crab Cakes with Lemongrass Aioli
Smoked Salmon and Avocado with Chive Soy on Crispy Wonton
Smoked Salmon Crepe Pinwheels
Spinach, Wild Mushroom and Boursin Strudel
Stuffed Mushrooms with Panchetta and Parmesan
Seafood Thermidor Puffs
Grilled Asparagus wrapped in Prosciutto

Escargot in mini Brioche with Chartreuse Butter
Ahi Tuna Tartar on a crispy Chip
Spicy Shrimp skewered on a Sugar Cane
Grilled Lemon and Ginger Shrimp
Korean Lettuce Chicken Wraps

Stationery

Artisinal Cheese Display with Figs, Caramelized nuts, and Home baked Crackers and Crisps
Filet of Tenderloin, served with Truffled Mayonnaise and Horseradish Cream Sauce
Maison Gravlax with Traditional Accompaniments and Blini's
Fabulous Crab Fondue with Crostinis
Roasted Vegetable Chevre Napoleon Terrine
Tuna Tartar Acapulco Style
Antipasto Tray
Hot Artichoke and Parmesan Dip
Caramel Brie with Strawberries, Grapes and Assorted Cracker
Cheese and Pate Tray with Fruit and Assortment of Crackers
Jumbo Shrimp and Crab Claws with Mustard and Cocktail Sauce
Cheese Tort with Pesto and Pine nuts

Entrees

Salmon with Baby Bok Choy, Coconut Rice Citrus Beurre Blanc
Sliced Filet Tenderloin with Dauphine Potatoes, Bordello Sauce
Herb Lamb Chops with Creamy Flageolets
Crepe de Fruits de Mer
Filet Mignon with Roasted Shallot Sauce with Crispy Leeks
Roasted Black Cod with Red Pepper Provencal
Roasted Salmon with Thai Style Ginger, Tamarind and Kaffir Lime
Halibut with Baby Artichokes, Fingerling Potatoes and Saffron Broth
Veal Chop with Chanterelles and Spring Greens
Seared Artic Char with Roasted Fennel
Braised Short Ribs with Baby Root Vegetables
Snapper with Cucumber, Saffron and Tomatoes
Roasted Lamb with Figs, Arugula and Hazelnut Picador
Striped Bass with Sweet Corn Custard and Champagne Vinaigrette

Accompaniments

Stuffed Acorn Squash
Potato Au Gratin
Creamed Spinach
Savory Wild Mushroom Bread Pudding
Truffled Twice Baked Potatoes
Lobster Macaroni and Cheese
Risotto Cakes
Haricot Vert Almondine
Grilled Seasonal Vegetables
Pomme Puree
Baby Vegetable Saute
Celery Root Puree
Lobster Pomme de Terre
Layered Spinach Gruyere Gateau Crepe
Goat Cheese and Vegetable Terrine
Onion Goat Cheese Tart

Salads

Endive, Roquefort and Toasted Walnuts
Mesclun Salad with Toasted Walnuts and Chevre
Savory Caesar Salad with Herbed Croutons
Crab Salad Stack with Heirloom Tomatoes
Asparagus Salad with Beets, Fingerling Potatoes and Mustard Vinaigrette
Salad Maison, Baby Lettuce, Ricotta, Hearts of Palm, Pine Nuts, Herb Vinaigrette
Tuna Nicoise with Fingerling Potatoes, Haricots Verts and Olives
Shrimp and Crab Salad with Avocado, Bibb Lettuce, Citrus Grapefruit Vinaigrette
Warm Goat Cheese Salad with Belgian Endive, Arugula, Beets, Sherry Wine Vinaigrette