

Spring



Hors D'oeuvres

Bite Size Caesar Salad

white anchovy and crouton in parmesan frico

Oil Poached Salmon

crispy potato, crème fraiche and chive oil

Piquillo Crab Relleno

smoked paprika, cilantro and jalapeno

Shrimp and Bacon Poppers

spicy chipotle aioli

Chilled Asparagus Soup

shiitake and crème fraiche

Spring Vegetable Frittata Bites

Filet Brochette

portobello, roasted cherry tomato and baby arugula

Orange Miso Scallops

shaved asparagus and white truffle infusion

Grilled Brioche and Fontina

white truffle butter with tomato bisque sauce

Thai Peanut Chicken Cannoli

daikon radish and chive

Mushroom Pâté

pumpnickel sage points and fried sage leaf

Pasta and Grain

Spring Blossom Cavatappi

grilled ramps, fresh peas, asparagus and wild mushrooms

Conchiglie Fava

fresh shucked fava beans, jersey corn, red pepper and aged red wine vinegar-fresh mint vinaigrette

Mediterranean Farro Salad

seasonal vegetables with cinnamon, coriander and cumin

Farfalle and Broccoli

shredded radicchio, cherry tomato and arugula pesto

Red Wine Pasta

sauté broccoli, diced tomato, garlic and olive oil

Entrees

Grilled Garlic Pesto Hangar Steak

caramelized cioppolini onion and roasted tomato

Blueberry Chimichurri Pork Medallions

spicy plantain chips

Moroccan Spiced Chicken

toasted spices with cucumber-yogurt sauce

Chile Coconut Chicken

green onion, peanuts, red chile paste and black sesame

Swedish Style Braised Lamb

red wine, espresso and cardamom

Pan Seared Black Sea Bass

julienne of spring vegetables with ginger nage

Fennel and Black Pepper Crusted Salmon

spiced tomato and coriander sauce

Sides and Salads

Salad of Baby Field Greens

arugula, strawberries, toasted almonds and goat cheese with strawberry-balsamic vinaigrette

Edamame, Sweet Pea and Sugar Snap Pea Salad

tarragon and red wine-dijon vinaigrette

Baby Beet and Green Bean Salad

goat cheese and sherry mustard dressing

Broccoli and Roasted Tomato Gratin

fresh mozzarella, rosemary and thyme

Roasted Red Bliss Potato and Spring Pea

fresh herbs and mustard vinaigrette

Sauté Broccoli Rabe

braised belgian endive, red pepper and caramelized onion

Red Cabbage Slaw

marinated mushrooms, baby spinach, basil and white balsamic vinaigrette