

### ARTISANAL CHEESE BOARD

IMPORTED AND DOMESTIC SELECTIONS PAIRED WITH DRIED FRUITS, NUTS AND SPECIALTY BREADS AND CRISPS

### BAKED BRIE

CARAMELIZED APPLES AND NUTS

### BLUE CHEESE KETTLE CHIPS

CRUNCHY BACON, ROASTED PEPPER AND GREEN ONION

### DUO OF POACHED SHRIMP

COCKTAIL SAUCE AND TEQUILA LIME SAUCE

### CHEF SELECTED FRITTATAS

SEASONAL VEGETABLES, CHEESE AND MEAT

### DIPS AND ACCOUTREMENTS

ROASTED TOMATO AND MOZZARELLA

EGGPLANT CAVIAR

TUSCAN BEAN AND WILD MUSHROOM WITH WHITE TRUFFLE OIL

ARTICHOKE SPINACH WITH PUMPERNICKEL

PICO DE GALLO WITH TORTILLAS

MANGO SALSA WITH CORN TORTILLAS

ROASTED TOMATO HUMMUS WITH PITA POINTS

BLACK BEAN AND SOUR CREAM

### SALMON

- **POACHED SALMON WITH SHRIMP MOUSSE**  
CUCUMBER AND RADISH SALAD
- **HOUSE CURED SALMON**  
TRADITIONAL ACCOUTREMENTS
- **SALMON RILLETTE SALAD**  
WITH CAPERS, LEMON AND TARRAGON

### ANTIPASTO PLATTER

- SEASONED IMPORTED & DOMESTIC OLIVES
- MARINATED VEGETABLES
- PROSCIUTTO WRAPPED ASPARAGUS
- SELECTION OF IMPORTED MEATS AND CHEESES
- HERB SEASONED GRILLED VEGETABLES
- FRESH MOZZARELLA & SUN DRIED TOMATO
- EGGPLANT ROLLS  
WITH ROASTED PEPPERS & MOZZARELLA
- ARTICHOKE AND MUSHROOMS SALAD
- MINI EGGPLANT NAPOLEONS  
WITH SEASONED RICOTTA AND ROASTED PEPPERS

### GOURMET SANDWICH PLATTER

- DINNER ROLLS
- FLAVORED WRAPS
- STUFFED SANDWICHES
- CUBANOS

### GRILLED SEASONAL VEGETABLES

### HOUSE MADE FRESH MOZZARELLA

FRESH TOMATO, ROASTED PEPPER AND ISRAELI BASIL

### GARDEN SALAD

MIXED GREENS, ROMA TOMATOES, CUCUMBER, RED ONION AND SHREDDED CARROT

### CAESAR SALAD

ROMAINE, CROUTONS AND PARMESAN

### FIELD GREEN SALAD

MESCLUN, DRIED FRUITS, MIXED NUTS & CRUMBLER BLUE

### TOMATO AND CUCUMBER SALAD

RED ONION, PARSLEY AND RICE WINE VINEGAR

### FRESH MOZZARELLA AND TOMATO SALAD

RED ONION, BASIL & AGED RED WINE VINEGAR

### MINI MAC AND CHEESE

PARMESAN FRICO

### PAN SEARED LUMP CRAB CAKES

CAPER AND TARRAGON REMOULADE

### TWO CHEESE RICE BALLS

BASIL PESTO AIOLI

### HAND CRAFTED EMPANADAS

- BEEF PICADILLO
- CHICKEN APPLE CHEDDAR
- BLACK BEAN AND ROASTED TOMATO

### BURNT-POT PORK DUMPLINGS

LIME-CORIANDER-MINT DIPPING SAUCE

### SOUTHWEST MANGO CHICKEN

ORANGE MARMALADE AND DATE NUT ROUND

### BLACK SESAME CHICKEN SKEWER

CHILI PEANUT SAUCE

### MINI BEEF BURGERS

CHIPOTLE KETCHUP

### MOZZARELLA & SUN DRIED TOMATO SKEWERS

FRESH BASIL WITH BALSAMIC DRIZZLE

**HOUSE SPICED GRILLED CHICKEN**

MANGO AND TOMATO SALSA

**BALSAMIC GLAZED CHICKEN**

SAUTÉ TRI-COLOR PEPPERS WITH HONEY AND BALSAMIC

**STUFFED CHICKEN**

MUSTARD GREENS, ROASTED PEPPER AND PROVOLONE

**RED WINE PARMESAN CHICKEN**

ARTICHOKE, SUN DRIED TOMATO AND AGED RED VINEGAR SAUCE

**GINGER SESAME CHICKEN**

BABY BOK CHOY, SNOW PEAS, CARROTS AND GREEN ONION

**PAN SEARED CHICKEN WITH WILD MUSHROOMS**

CHILI, CHOCOLATE AND RED WINE SAUCE

**LONG ISLAND DUCK TWO WAYS**

CONFIT OF LEG AND PAN SEARED BREAST WITH SAGE JUS

**GOURMET ROAST FILET MIGNON**

HORSERADISH CREAM SAUCE AND MINI BRIOCHE

**GRILLED FLANK STEAK**

- ROSEMARY SOY
- CHIMICHURRI
- ESPRESSO RUBBED

**CLASSIC BEEF WELLINGTON**

MUSHROOM DUXELLE AND PATE IN PUFF PASTRY

**ST. LOUIS RIBS**

SWEET THAI MARINADE

**CINNAMON AND CHILI DUSTED SHORT RIBS**

ESPRESSO AND CHOCOLATE SAUCE

**RACK OF LAMB**

DIJON AND HERB BREADCRUMB

**FRIZZLED ONION SALMON**

GRAIN MUSTARD AND DILL SAUCE

**SZECHUAN SALMON**

GREEN ONION, OYSTER AND HOISIN SAUCE

**MISO GLAZED ROASTED COD**

SAKE BRAISED BABY BOK CHOY

**GARLIC CHILI SHRIMP**

BELGIAN ENDIVE, CURRY AND PAPRIKA

**PENNE RUSTICA**

TOMATO, ROASTED GARLIC, BASIL PESTO AND PARMESAN

**WILD MUSHROOM PASTA**

ASPARAGUS, SHALLOTS AND TRUFFLE SAUCE

**TOASTED ORZO**

CHICKPEAS, CUCUMBER, TOMATO, FETA AND LEMON VINAIGRETTE

**MEDITERRANEAN ORZCHIETTE**

ROASTED PEPPERS, SUN DRIED TOMATO, EGGPLANT, KALAMATA OLIVES AND CAPER-TOMATO DRESSING

**PASTA PRIMAVERA**

FRESH SEASONAL VEGETABLES AND GARLIC TOMATO SAUCE

**ASIAN NOODLE SALAD**

JAPANESE EGGPLANT, SHIITAKE MUSHROOM, SNOW PEAS AND LIME SOY DRESSING

**GREEN BEANS**

ROASTED PEPPER JULIENNE, TOASTED PINE NUTS AND SHERRY VINAIGRETTE

**RATATOUILLE**

DICED EGGPLANT, SQUASH, PEPPERS AND ONION WITH HERB DE PROVENCE

**THREE PEA SAUTÉ**

SNOW PEAS, SNAP PEAS AND FRESH PEAS WITH SESAME, GINGER AND SOY

**BREADED CAULIFLOWER**

CURRY AND OREGANO DIPPING SAUCE

**ROASTED YUKON POTATOES**

DICED FENNEL, APPLE AND CARAMELIZED ONION

**SAUTÉ MUSHROOM AND ASPARAGUS**

RED BLISS POTATOES AND TRUFFLE VINAIGRETTE

**ROASTED BROCCOLI AND CAULIFLOWER**

SUN DRIED TOMATO, GARLIC AND WHITE WINE

**POTATO PUREE**

CHOPPED CHIVES, FRESH GRATED NUTMEG AND BUTTER

ASK ABOUT DESSERT SELECTIONS FROM THE METRO AREA'S FINEST BAKERIES