

# Menu Selections

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## Butler-passed Hors D'oeuvres

Assorted Crostini

Mushrooms Stuffed with Andouille Sausage, Potato,  
Cilantro

Maine Lobster Risotto Cakes

Artichoke & Goat Cheese Quiche

Shitake & Leek Spring Rolls

Thai Samosas

Beef Teriyaki Satay

Beef Empanadas with Blue Corn

Truffle Potato Croquettes with Chive Crème Fraiche

Coconut Chicken with Pineapple Chipotle Glaze

Chicken Saltimboca Skewers

Mini Maryland Crab Cakes with Chive Crème Fraiche

Shrimp Puffs

Scallops and Bacon

Smoked Salmon Canapés

## Dips for Vegetable Crudite

(Choice of One)

Roasted Shallot and Horseradish Crème Fraiche

Pink Ginger Wasabi Aioli

Sun Dried Cranberry Green Apple Chutney

## Appetizers

Sesame Seared Blue Fin Tuna served with Chilled Thai Noodle Salad, Toasted Peanuts,  
with Mae Ploy Chile Sauce

Waters Edge Crab Cakes with a Roasted Corn Pico de Gallo

Seafood Vol au Vent with a Sauternes Cream Sauce, Spring Peas, Fresh Tarragon

Fruit De Mer Salad ~ Baby Shrimp, Scallops, Crab, Mussels, with Lemon Basil Vinaigrette

Asparagus Boursin Bisque with Crabmeat and Fresh Chives

Orecchiette Pasta with Broccoli Rabe, White Beans, Pancetta, Roasted Garlic

Penne Rigate ~Rustic Tomato Sauce

Oversized Ravioli Stuffed with Asparagus and Smoked Mozzarella, Truffle Béchamel Sauce,  
with Arugula Pesto

\*All Pasta Courses will be Served Family Style \*

## Salads

~Baby Lettuce Salad~

Red and Yellow Tomato, Carrot, Watermelon Radish, Cucumbers, Herb Crouton

~Baby Arugula Salad ~

Mandarin Orange Segments, Shaved Asiago Cheese, Candied Hazelnuts, Peppercorn Bacon,

Roasted Fennel Vinaigrette

~Tomato Mozzarella Salad~

Sliced Fresh Mozzarella, Baby Cherry Tomato, Balsamic Reduction

~Chopped Romaine and Radicchio Salad~

Marinated Artichoke Hearts, Oven Roasted Tomatoes, Kalamata Olives, Crumbled Gorgonzola Cheese,

Balsamic Roasted Red Onion Vinaigrette

~Iceberg Lettuce Wedge~

Sun dried Cranberries, Red Tomatoes, Stilton Bleu Cheese, Toasted Pine Nuts, Blood Orange Vinaigrette

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## Entrées

*Filet Mignon – Fire Grilled or Peppercorn Pan Seared*  
*Choice of Sauce:*

- *Roasted Shallot Thyme Demi Glace*
- *Wild Mushroom Confit*
- *Argo Dolce ~ Balsamic Red Onions and Black Currants*
- *Truffled Scallion Butter with Freshly Grated Horseradish*

*NY Sirloin - Fire Grilled or Peppercorn Pan Seared*  
*Choice of Sauce:*

- *Roasted Shallot Thyme Demi Glace*
- *Wild Mushroom Confit*
- *Argo Dolce, Balsamic Red Onions and Black Currants*
- *Truffled Scallion Butter with Fresh Horseradish*

*Grilled Frenched Center Cut Pork Chop*  
*Bleu Cheese Butter Port Wine Syrup*

### *Surf and Turf*

- *Filet Mignon Oscar- Fresh Picked Maine Lobster Meat, Asparagus with Sauce Béarnaise*
- *Filet Mignon Mare Bella - Jumbo Shrimp, Plum Tomatoes, Capers, Fresh Basil, Lemon Zest*

*Stuffed Breast of Chicken*  
*Wild Rice, Toasted Almonds, Wild Mushroom, Leeks*  
*Cranberry Chicken Glace*

*Tuscan Grilled Stadler Chicken Breast*  
*Broccoli Rabe, Oven Roasted Tomatoes, Roasted Garlic*

*Eggplant Puttancesca –*  
*Kalamata Olives, Red Chilies, Shaved Asiago,*  
*Chefs Selection of Pasta*

*Fire Roasted New Zealand Rack of Lamb*  
*Thyme Syrah Bordelaise*

*Stuffed Jumbo Shrimp*  
*Crabmeat Boursin and Asparagus Stuffing,*  
*Drawn Butter*

*Grilled Marinated Jumbo Shrimp*  
*Warm Sicilian Orzo Salad, Dandelion Greens,*  
*Artichoke Hearts, Plum Tomatoes, Capers, Fresh Basil*

*Pan Seared Alaskan King Salmon*  
*Sun dried Tomatoes, Kalamata Olives,*  
*Caper Berry Relish, Balsamic Reduction*

*Pan Seared Sea Bass*  
*Kalamata Olive Tapinaade, Lemon Confit,*  
*Basil Oil Drizzle*

*Sesame Seared Diver Scallops*  
*Wasabi Mashed Potatoes Rosettes, Stir Fried*  
*Vegetables, Pomegranate Tamari Soy Reduction*

*Pan Seared Monkfish*  
*Saffron Tomato Fume, Cipollina Onions, Leeks*

*Wild Mushroom Vol au Vent*  
*Green Asparagus Tips, Wild Rice Pilaf*

*Sesame Seared Tofu*  
*Thai Noodle Salad, Stir Fried Vegetables, Pickled*  
*Ginger Vinaigrette*

*Capellini Rustica –*  
*Extra Virgin Olive Oil, Plum Tomatoes, Garlic,*  
*Fresh Basil, Shaved Parmesan*