



Sample Menu  
Fall / Winter 2011

## **BUFFET ITEMS**

### *Hot Items*

#### **Whole Striped Bass**

Whole Striped Bass stuffed with fennel, sun dried tomatoes and fresh herbs, served with a Pernod sauce



#### **Rib Eye Steak**

Juicy rib eye steak cooked medium rare with a Cajun onion crust



#### **Stuffed Chicken Roulade**

Breast of chicken stuffed with wild mushrooms, roasted corn and fresh mozzarella



#### **Wild Mushroom Lasagna**

Fresh pasta layered with sautéed Shitake, Oyster and Portobello mushrooms, Parmesan cheese and Béchamel sauce



#### **Chilean Sea Bass En Croûte**

Chilean Sea Bass surrounded with puff pastry and stuffed with California spinach, wild mushrooms and basmati rice



#### **7-Hour Braised Beef Short Rib**

Tender, melt in your mouth, beef short ribs braised for 7 hours with pickled mango, Vidalia onions, baby carrots and Cabernet Sauvignon. Surrounded with a horseradish cream sauce



#### **Grilled Red Snapper**

Fresh Red Snapper marinated in lime and cilantro,



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served with roasted cappellini and saffron aioli



### **Roasted Lamb Machoui**

Roasted whole baby lamb or leg of lamb  
stuffed with couscous fresh vegetables and toasted almonds



### **Salmon Coulibiac**

Fresh salmon, spinach, rice, mushrooms and shallots enclosed in puff pastry



### **Seafood Barley Risotto**

Barley risotto with calamari, mussels, salmon and garlic confit,  
drizzled with saffron sauce



### **Milan Free-Range Chicken**

Free-Range chicken flambéed with Ricard and slowly cooked with plum tomatoes,  
Vidalia onions, olives, baby artichokes and fresh thyme



### **Vegetable Lasagna**

Fresh vegetables layered with ricotta cheese, Portobello mushrooms and  
fresh tomato sauce, topped with Parmesan



### **Prince Edward Island Mussels**

Steamed P.E.I. mussels in a saffron bouillabaisse broth



### **Striped Bass Tagine**

Striped Bass cooked slowly in a tagine clay pot accompanied by saffron broth,  
olives, prunes and Moroccan spices





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## **Salmon And Bowtie Pasta**

Flaked roasted Salmon and bowtie pasta tossed with a light tomato-basil sauce and julienne spring vegetables



### **VEGETABLES AND STARCHES**

**HOT**

## **Truffle Mashed Potatoes**

Whipped Yukon Gold potatoes with garlic confit and black truffle oil



## **Seasonal Medley Of Vegetables**

Very colorful array of steamed Brussels sprouts, baby artichokes, haricots verts, dried cherries, lentils and barley



## **Fettuccini Primavera**

Fettuccini with spring vegetables and garlic cream sauce



### **SALADS AND PASTAS**

## **Chop-Chop Grilled Chicken and Mango Salad**

Marinated chicken breast delicately mixed with a colorful blend of mango, pineapple, peppers, celery, roasted cashews, water chestnuts, bamboo shoots, confetti rice and drizzled with a Kaffir lime and green mango dressing.



## **Shrimp and Crayfish Pyramid**

Pyramid of shellfish served with an assortment of sauces such as tartar, cocktail and green sauce





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## **Vine Ripe Tomato and Crab Salad**

Individually filled vine ripe tomato with a seafood blend including crab meat, baby shrimps, calamari and tossed with cucumber, celery and French cocktail sauce



## **Charcuterie Display**

Including Jambon de Parma (Prosciutto), assortment of saucisson, pâté and cold cuts. Accompanied by condiments such as cornichons, pickles, onions, tarragon mustard and country butter



## **Jersey Tomato, Portobello and Mozzarella Salad**

Broiled Balsamic marinated yellow and red beefsteak tomato and Portobello, served with fresh Buffalo mozzarella and basil leaves drizzled with a Balsamic reduction and toasted herbed Focaccia on the side



## **Roasted Alaskan Halibut and Saffron Basmati Rice**

Flaked halibut blended with saffron rice, grilled asparagus, roasted red peppers and fresh peas. Seasoned with a light lemon-mustard dressing



## **Mango Chicken And Fresh Herb-Comté Ravioli**

Poached chicken marinated with fresh mango and tossed with homemade ravioli and julienne root vegetables then sprinkled with fresh shaved Parmesan cheese



## **Avocado and New Potato Salad**

Ripe avocados, Cherry tomatoes, Vidalia onions and New potatoes tossed with extra virgin olive oil and fresh squeezed lemon juice



## **Spiced Lamb Salad**

Lamb marinated and seared in Indian spices then tossed with fresh picked mixed greens





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## **Apple-Smoked Salmon And Cheese Tortellini**

Catskills smoked salmon and homemade cheese tortellini tossed with baby artichokes, California frisée, asparagus tips and baby carrots with Pernod dressing



## **Seafood Maftoul Couscous**

Large grain Israeli couscous flavored with saffron and lemon then tossed with calamari, bay scallops, Prince Edward's Island Mussels, baby shrimp and flaked salmon



## **Yukon Gold and Chorizo**

Yukon Gold potatoes and chorizo tossed with hard-boiled eggs, red onions and herb mousseline sauce



## **Mesclun Salad**

Mixed baby greens with shaved fennel, picked herbs and lemon vinaigrette



## **Summer Squash Casserole**

Mix of sautéed zucchini, yellow squash and eggplant combined with Kalmata olives, garlic confit and fresh herbs



## **Tomato, Fresh Mozzarella And Basil**

Sliced red and yellow tomatoes, fresh mozzarella and basil arranged on a platter and drizzled with a balsamic reduction



## **Tortellini Salad**

Cheese filled tortellini, sun-dried tomatoes and red onion tossed with basil pesto





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## **Lobster Salad**

Live Maine Lobster perfectly poached and placed on a bed of delicately seasoned grilled leek salad. Topped with a vibrant blend of julienne root vegetables then drizzled with a truffle and fresh herb dressing



## **Striped Bass a l'Escabèche**

French version of a striped bass ceviche. Blended with a colorful julienne of vegetables and marinated with coriander seeds and chardonnay.

Drizzled with aioli sauce and fresh cilantro



## **Charcuterie Display**

Including Jambon de Parma (Prosciutto) Assortment of saucisson, pâté and cold cuts  
Accompanied by condiments such as cornichon, pickles, onions,  
tarragon mustard and country butter



## **International Cheese and Bread Display**

The cheese selections will have Reblochon, Fourme d'Amber, Goat Cheese, St. André, Brie, and more. The bread display will have an assortment of specialty breads such as walnut raisin, sourdough, ciabatta, etc



## **Merguez and Chicken Couscous**

Grilled chicken and Merguez sausage tossed with figs and Moroccan couscous, then drizzled with a Harissa dressing and cilantro leaves



## **Taboulet Salad**

Fresh couscous salad with dice of different colorful peppers, tomato, parsley, lemon juice and extra virgin olive oil.