



Sample Menu
Fall / Winter 2011

BUFFET ITEMS

Pastrami Lamb Filet on Sun-Dried Tomato Crouton

Filet of lamb rubbed with our own blend of spices, roasted and served on a sundried tomato and garlic crouton. Drizzled with basil oil and studded with a Parmesan Crisp



Red Curry Chicken

Red curry spiced grilled chicken blended with mango, apple and coconut served on a plantain chip



Artisanal Goat Cheese and Beef Carpaccio

Thinly sliced filet of beef rolled with locally farmed goat cheese and topped with black olive tapenade placed on a delicate crouton



Powder Vine-Ripened Tomato Bruschetta

New Jersey Beefsteak tomato slowly cooked with garlic, saffron and extra virgin olive oil served on a fresh herb crostini and topped with fried basil



Salmon Gremolata

Fresh marinated Chilean salmon delicately blended with a medley of ripe cherry tomatoes, cuquillo olives and fresh basil. Served on a black peppercorn papadum wafer



Gruyère Cheese Soufflé

Mini cheese soufflé filled with Gruyère cheese served hot with a chive Boursin cheese dip



Peanuts and Habanero Pepper Chicken Wings

Chicken wings made easy, marinated in a delicious roasted peanut and pepper salsa and cooked to perfection





Pigs in a Blanket

Petit sausages wrapped in a flaky pastry and served with a Pommery mustard dipping sauce



Free Range Chicken Wonton

Flavorful Chinese delicacy, blend of chicken, roasted corn, julienne of carrot, cilantro, seasoned with tamari and cayenne pepper served with a chipotle crème fraîche



Toasted Mozzarella Bruschetta

Grilled eggplant, sun-dried tomatoes, melted mozzarella and fresh basil on garlic country bread. Drizzled with extra virgin olive oil



Red Pepper and Portobello Quesadilla

Made to order quesadillas with grilled red peppers, Portobello mushrooms, caramelized Vidalia onions and jalapeño Monterey jack cheese, topped with a tomatillo-cilantro salsa



Honey Laced Goat Cheese and Roasted Red Pepper

Stunning flavors of sweet and sour served over a fava bean pancake topped with a fried baby artichoke chip



Pastrami Salmon On Biscuit

A flower of salmon delicately placed on a mascarpone scallion pancake



Caribbean Shrimp Cocktail

Perfectly poached Jumbo shrimp served with a mango jalapeño cocktail sauce



Fresh Salmon Tartar

Finest grade salmon diced and drizzled with our Asian lime dressing and topped with fried pickled ginger. Served on mini papadum wafer





French Cantaloupe Veloute

Shaved Prosciutto di Parma and fresh mint floating on a delicate purée of French melon. Served in a shot glass



Tuscan Cucumber Barrel

Mini carved cucumber filled with a blend of Beefsteak tomato, mozzarella and olives, delicately dressed with a tapenade and topped with fried basil



Diver Sea Scallop Ceviche

Fresh Sea Scallops marinated with extra virgin olive oil and lime, then blended with a colorful brunoise of avocado, tomato and cilantro. Served on demi spoons



BBQ Air Dried Black Angus

Dried aged strip loin steak marinated with honey cilantro BBQ sauce and grilled a la minute



Cilantro-Jack Duck Strudel

Roasted duck magret blended with roasted corn, cilantro-jack cheese and grilled jalapenos then wrapped in a light, flaky pastry dough



Wild Mushroom Wrap

Sautéed wild mushrooms blended with port wine reduction and fresh herbs then wrapped in a crisp phyllo pastry



Tandoori Lamb Sausage

Tender pan-seared lamb sausage marinated in Tandoori spices and accompanied with an Indian spiced cucumber raita. Placed on bamboo skewers





Butternut Squash “Cappuccino”

Smooth blend of butternut squash served cappuccino style,
with diced winter root vegetables then sprinkled with fresh chives



Caribbean Seafood Cake

Caribbean seafood cake made with a blend of fresh scallops, lump crabmeat, shrimp and calamari, then topped with a homemade banana and cilantro salsa



Butternut Squash “Cappuccino”

Velvety blend of butternut squash served cappuccino style,
with diced winter root vegetables then sprinkled with fresh chives



Tanqueray Scottish Smoked Salmon Roulade

Homemade smoked salmon spiked with Tanqueray gin and rolled with herbed Boursin cheese into a fresh whole-wheat crepe. Topped with fresh salmon roe and a sprig of dill



Saffron and Baby Vegetable Niçoise

Flavorful medley of fresh vegetables slowly cooked with saffron and black olives.
Placed on a delicate cone-shaped tuile



Lump Crab Salad

A delicate blend of spices combined with Maryland fresh crabmeat and baby artichokes served on demi spoons and drizzled with a lemon gremolata



Black Pepper Crusted Foie Gras

Duck foie gras mousse topped with cracked black peppercorn praline and placed on toasted brioche.



Kimamoto Oyster and Tequila Shot Glass

Tomato and Tequila velouté topped with a Kimamoto Oyster and a spicy multicolor tomato salsa





Yellow Fin Tuna and Truffle Tartare

Flavorful tuna tartare blended with winter truffle
and placed on a delicate cone-shaped tuile



Traditional Japanese Sushi and Rolls

Freshly prepared sushi and rolls assorted, served with a spicy wasabi,
pickled ginger and soy sauce



Bacon Wrapped Jumbo Shrimp

Fresh jumbo shrimp wrapped with apple smoked bacon and served with
our homemade barbeque dipping sauce



Homemade Lobster Sausage

Homemade petit lobster sausage with truffle, pistachio and fresh tarragon.
Served on bamboo skewers and accompanied by a velvety chardonnay sauce



Chicken Bisteeya

Slow cooked Moroccan spiced chicken with charmoula vegetables,
lemon confit and toasted almonds. Wrapped with phyllo dough into a
triangle-shaped pillow and dusted with powdered sugar



Sweet Creamed Corn Cappuccino

Creamy blend of corn served cappuccino-style, with diced potato and
bacon, sprinkled with fresh chives



Sesame Coated Foie Gras BBQ

Grilled minute foie gras, served with a lemon and honey glaze

