

# Sample Menu

## Hors D'Oeuvres

### Cold Hors d'Oeuvres

Tomato Tartlet  
Salmon Pinwheels On Toast Rounds  
Cucumber Rondelles with Lump Crab Salad  
Grilled Chicken with Black Olive Tapenade  
Poached Asparagus wrapped in Prosciutto  
Belgian Endive with Petite Ratatouille  
Carpaccio of Beef on Bruchetta  
Dill Shrimp on Parmesan Shortbread  
Roasted Artichoke and Prosciutto Crostini  
Lobster Medallions with Cracked Mustard  
Seared Duck Breast Tartlet with Merlot Confiture  
Strawberry and Cracked Pepper Herb Cheese on Toast Point

### Hot Hors d'Oeuvres

Maryland Crab cake with Spicy Remoulade  
Hibachi Beef with Garlic Herb Demi Glace  
Spinach and Boursin Filo Triangles  
Cashew Chicken Spring Roll  
Beef Tenderloin Kabob  
Chicken Wellington  
Caramelized Onion and Gorgonzola Profiterole  
Panchetta Wrapped Shrimp Skewers  
Wild Mushroom Duxelle in Filo  
Scallops Wrapped in Bacon  
Seared Petite Lamb Chop Ratatouille Tart  
Coconut Shrimp

## Reception Displays

Imported Cheese Display  
Featuring Brie, Boursin, Goat Cheese, Cheddar, Swiss, Maytag Blue,

Smoked Gouda, and Havarti  
Garnished with Walnuts, Dates and Berries Served with Sliced Baguettes and Water Crackers

Breads and Dips

Assorted Toasted Pita and Specialty Breads to include Herbal Flat Bread and Ciabatta, Hummus, Baba Ghanoush, Boursin Cheese, Wild Mushroom and Brie Fondue With Grilled Eggplant, Zucchini, Yellow Squash and Peppers

#### Fruit Display

Seasonal Fruits and Berries Presented with Soft Whipped Cream and Brown Sugar

#### Sushi Display

A lavish presentation of California, Avocado, Salmon, shrimp, and Tuna Rolls, served with Soy Sauce, pickled Ginger, Wasabi, and Chop Sticks

## Reception Action Stations

#### Pasta Bar Station

Cheese Tortellini with Alfredo Sauce, Mushroom Ravioli with Basil Pesto and Penne with Marinara Sauce Served with cracked Black Pepper, grated Parmesan, Red Pepper Flakes, Pignola Nuts, Grissini Sticks, and Focaccia Bread

#### Salmon Strudel

Salmon with Herb Cheese and Julienne Vegetables in Filo Dough served with Lemon Beurre Blanc and Roasted Pepper Coulis

#### Peking Duck

Thinly Sliced Roasted Duck Served in a warm Pancake Wrapper with Julienne Leek and Hoisin Sauce

## Appetizers

#### Shrimp Cocktail

Grilled Jumbo Shrimp Served with Your Choice of Cocktail Sauce or Mango Chutney

#### Crab Ceviche

Jumbo Lump Crabmeat in a Martini Glass With Gazpacho Relish

#### Mushroom Ravioli

Ravioli Filled with Exotic Mushrooms, Sun-Dried Tomato Tapenade

#### “Devils on Horseback”

Plump Dates wrapped in Bacon, presented on Toast Points and kissed by Mango Chutney

## Salads

### Classic Caesar Salad

Crispy Romaine with Toasted Garlic Croutons, Parmesan Cheese and Caesar Dressing

### Mixed Field Greens

A Medley of Hand-Selected Field Greens Topped with Julienne Carrots, Teardrop Tomatoes, and Toasted Pecans

### Walnut Greens Salad

Field Greens topped with crumbled Bleu Cheese, candied Walnuts, and poached Pears. Offered with a Balsamic Vinaigrette

### Goat Cheese and Smoked Salmon Salad

Served with Upland Cress and Mustard Seed Vinaigrette with a Toasted Brioche Spear

### Baked Brie and Greens

Baked Brie, served warm over Microgreens, served with fresh Raspberries and Champagne Vinaigrette

### Grilled Mushroom and Lobster Salad

Grilled Portobello, Oyster, Shiitake Mushrooms, and Poached Lobster tossed with Shallot Vinaigrette

## Main Courses

### Roasted Garlic Lemon Chicken

Served on a Bed of Sautéed Spinach and Mushroom Chardonnay Beurre Blanc

### Grilled Atlantic Salmon

Succulent Filet of Salmon with fresh Herbs

Served with Roasted New Potatoes and topped with A Lemon Dill Cream Sauce

### Chicken Chesapeake

Boneless breast of Chicken filled with Lump Crab Meat, Lemon, and Parsley resting on a bed of Lemon-Scented Basmati and Cayenne Butter

### Grilled Tenderloin

Fire Roasted Filet Mignon served with Chive Risotto Potatoes and a Zinfandel Reduction

Herb Crusted Halibut

Filet of Halibut topped with Bread Crumbs and fresh Herbs drizzled with a Beurre Blanc, served aside Gruyere Au Gratin Potatoes

Chesapeake Lump Crab Cake

Traditional Crab Cake topped with a spicy Remoulade and served aside roasted Corn and Poblano Wild Rice

Duet of Filet Mignon and Crab Cake

Grilled Filet of Beef paired with Jumbo Lump Crab Cake Garnished with Parisian Rosemary Potatoes

Macadamia Nut Crusted Sea Bass

Chilean Sea Bass with a Macadamia Crust, set atop a bed Rice and accompanied with Spinach and Tropical Fruit Coulis

Beef Filet Foie Gras

A Tenderloin of Beef stuffed with Foie Gras Served with Truffled Mashed Yukon Potatoes, Roasted Tomato and Wilted Frisee

Grilled Sea Scallops

Sea Scallops served on a bed of Shiitake and Asparagus Slaw, Accompanied with Caviar Butter

## Desserts

Apple Almond Tartlet

Spiced Apples, baked in an Almond Frangipani and served with Crème Anglaise

Fruit Tart with Vanilla Pastry Cream

Fresh glazed seasonal Fruit atop a silky Pastry Cream

Silky Marble Mousse

Served with a Pecan Brittle and fresh Berries

Fresh Fruit Cornucopia

Fresh fruit marinated in Grand Marnier and served with a flaky Cornucopia and Chantilly Cream

Chocolate Hazelnut Praline Torte

Served with Crème Anglaise and Raspberry Coulis