



## **DINNER PARTY MENU**

### **APPETIZERS**

#### **VEGETARIAN**

##### **Goat Cheese Mushroom**

Cremini Mushroom with dill Goat Cheese, Toasted Panko and herbs

##### **Vegetarian Croque Monsieur Bites**

Melted Gruyere Cheese, Sautéed Mushrooms, caramelized shallots, Bechamel

##### **Leek and Asparagus Mini Quiches**

Caramelized Shallots, Gruyere Cheese

##### **Greek Skewers**

Feta cube, tomato, Kalamata olive, cucumber, Basil Chiffonade

##### **Red and Orange Beet Tartare**

Micro Greens, Goat Cheese, Walnut, Balsamic Glaze

##### **Italian Eggplant Caponata on Crostini**

Grilled Eggplant and Plum Tomato, Green Olives, Caramelized onions, Capers

##### **Olive Tapenade Crostini**

Black and Green Olives, Olive Oil, Capers, Fresh Parsley and Thyme

### **FISH / SEAFOOD**

##### **Seared Scallops**

Lemon Butter Sauce

##### **Classic Jumbo Shrimp Cocktail (add \$5)**

Cocktail Sauce

##### **Scottish Smoked Salmon on Puff Pastry Bite**

Fresh Dill Creme Fraiche

##### **Grilled Shrimp Skewers**

Lemon olive oil and garlic

## **CHICKEN**

**Chicken Potsticker**  
Soy & Ginger Dipping

**Mini Chicken Quesadillas**  
Cilantro Mango salsa

**Smoked Turkey Cocktail Meatball**  
Harissa and Honey glaze

**Moroccan Chicken Phyllo envelopes**  
Cardamom and Coriander

**Smoked Turkey Croque Monsieur**  
Melted Gruyere cheese, Bechamel

## **MEAT**

**Filet Mignon on Crostini**  
Creamy au Poivre Sauce

**Lamb Meatballs**  
Tzatziki dip

**Duck Pate on Sliced Baguette**  
Dijon Mustard, Cornichons

**Mini Italian Meatballs & Spicy Marinara**  
Shaved Parmesan, Chiffonade Basil

**Prosciutto di Parma Crostini**  
Fig Spread and Ricotta

**Lamb Chops Lollipop** (add \$6)  
Mint Chimichurri Dipping Sauce

## **BUFFET SALADS**

**Beet and Goat Cheese**  
Slivered Almonds, Organic Greens, Shallot Vinaigrette

**Greek Orzo**  
Feta, Cherry Tomato, Cucumber, Red Onion, Kalamata olives

**Asian Cashew Crunch**  
Shredded Brussels Sprouts and Red Cabbage Salad with Sesame Ginger Dressing

**Farro with Kale**

Cranberries, sliced green apple, shallots and Toasted Pecans

**Mediterranean Israeli Couscous**

Cucumber, tomato, parsley, shallots, mint, jalapeño lemon dressing

**PLATTERS**

**Cold Poached Atlantic Salmon**

French Lentils, Baby Arugula, light creamy lemon sauce

**Mediterranean**

Fresh Hummus, Imported Olives, Grilled Zucchini and Yellow Squash, Imported Feta Cheese, Marinated Artichoke Hearts, sun-dried tomatoes, Pita Chips

**Mini Quiches Selection**

Quiches Lorraines and/or Vegetariennes

**Cheese and Charcuterie**

Imported Cheeses, Charcuterie, Cornichons, Assorted olives, marinated artichokes, Fresh and Dried Fruit, Assorted nuts and Artisan crackers

**Simple Grilled Shrimp Skewers**

Lemon and garlic

**Smoked Fish**

Alaskan Smoked Salmon, White Fish Salad, radishes, Cream Cheese, Scallions, bagels

**Assiette de Crudités**

Artichoke and Tahini Lemon Dip

**HOT ENTREES**

**Coq au Vin**

Braised Organic Chicken in a Cabernet Wine Sauce, Mushrooms, Carrots, Pearl Onions

**Hachi Parmentier**

Oven Baked Premium Short Ribs, layered with Yukon Mashed Potatoes, Gruyere, Cabernet Wine Sauce

**Aubergine Parmigiana**

Oven Baked Sliced Eggplant, Chunky Tomato, Melted Gruyere, Basil and Parmesan

**Boeuf Bourguignon**

Braised Prime Beef in a Cabernet Wine Sauce, Mushrooms, Carrots, Pearl Onions

**Saumon au Champagne**

Pan Seared Atlantic Salmon Filet, Julienne Vegetables, Golden Yukon Mashed Potatoes, Butter Champagne Sauce

**Grilled Teriyaki Salmon**

Pan Grilled Salmon, Hoisin glaze, Basmati Rice

**Trites aux Amandes**

Pan Fried Trout Filet, Toasted Almonds, Grilled Asparagus, Parsley Lemon Butter Sauce

**Filet Mignon Sauce Champignons**

Shiitake Portobello, Creamy Cognac Sauce, Roasted Potatoes

**Souris d'Agneau au Jus**

Braised Lamb Shank, Grilled Asparagus, Spicy Harrisia Jus

**Glazed Balsamic Chicken**

Braised Chicken Thighs, PlumTomato, Balsamic reduction, Roasted Potatoes

**PASTAS**

**Pasta Pesto with Asparagus and Green Peas**

Shaved Parmesan, Basil Pesto

**Farfalle aux Champignons Sauvages**

Butterfly Pasta tossed with Shiitake, Portobello, in a creamy Cognac Sauce

**Penne Primavera**

Organic seasonal vegetables, garlic and olive oil

**Pesto Pasta with Shrimp and Asparagus Florets**

Shaved Parmesan, Basil Pesto

**DESSERTS**

Mini Cremes Brûlées

Mini Mousses au Chocolat

Assorted French Cookies

Fruit Salad with Mint and Citrus

Red Organic Berries with creme Fraiche