DINNER MENU SELECTIONS

Plated Dinner
Includes Appetizers, Entrée with Seasonal Vegetables, Dessert and Coffee Service

Fresh Rolls and Butter

Prices are Per Person based on Entrée Selection

Appetizers
(Please Select One)

Hudson Valley Salad with Mixed Seasonal Greens, Warm Chèvre on a Toasted Crouton, Roasted Yellow Tomato Wedge, Roasted Portobello Mushrooms, Fresh Chives, Warm Tomato Vinaigrette

Bistro Salad with Mixed Seasonal Greens, Aged Goat Cheese, Roasted Pear, Smoked Duck Confit (or Pancetta) Roasted Red Pepper, Walnut Crumbs, Champagne Vinaigrette

Asian Salad with Bean Sprouts, Snow Peas, Peppers, Bok Choy, Shiitake Mushrooms, Napa Cabbage, Fried Tortilla Chips and Sesame Ginger Dressing

White Asparagus Salad with Endive, Frisse, Radicchio, Shredded Fennel, Asian Pear and Champagne Vinaigrette

Jumbo White Asparagus Salad with Royal Trumpet Mushrooms and Lightly Drizzled Champagne Vinaigrette

Baby Arugula and Frisse Salad with Gorgonzola, Shredded Fennel and Asian Pear Wrapped with Prosciutto, Passion Fruit Vinaigrette

Mixed Baby Green Salad with Dried Cranberries, Spicy Walnuts, Fried Pancetta, Blue Cheese & Polenta Crouton, Raspberry Vinaigrette

Caprese Salad Lightly Covered in Rock Salt and Basil Infused Extra Virgin Olive Oil

Tri-Color Beet Salad & Mandarin Oranges with Citrus Vinaigrette
Soup Selections:

Gazpacho
Cauliflower
Butternut Squash
New England Clam Chowder
Corn Chowder
Louisiana Corn Soup w/Crab Meat
Tomato Bisque
Lobster Bisque
Beef Barley
Artichoke & Asparagus
Cream of Mushroom
Potato Leek
Tomato Florentine
Tortellini & Mushroom
Cream of Lemon Rice
French Lentil
Vietnamese Curried Coconut

UPGRADED APPETIZERS
Additional $5.00 per person

Crab Meat & Avocado Croquette w/Watermelon Gazpacho Shooter

Cold Soba Noodle Salad with Marinated Korean Style Galbi Beef

Endive & Radicchio Salad served inside a Grilled Portabella Cup with Maple Balsamic Glaze

Red Snapper Ceviche & Tequila Gazpacho Shooter
Baby Spinach Salad, Smoked Trout, Cipollini Onions, Warm Balsamic Vinaigrette

Maryland Crab Cake served with an Arugula Salad and Heirloom Tomato Relish

Duck Leg Confit with Shaved Fennel, Frisse, Pancetta Chips and Tamarind Gastrique
Pan Seared Sea Scallops & Microgreen Salad
with Cumin Hoison Sauce

Wild Mushroom Risotto served with Shaved Pecorino Cheese

Maryland Crab Cake Served with Citrus Remoulade and Micro Greens

Smoked Salmon and Corn Custard Tartlet with Micro Greens

Seared Ahi Tuna
With Edamame Bean Salad and Shiso Vinaigrette

Pepper Seared Tuna
With Sunchoke Slaw, Baby Mache, Citrus Supremes and Yuzu Vinaigrette

Medallions of Lobster Salad
On Mixed Seasonal Greens, Fingerling Potato and Asparagus
(Additional) $8.00 per person

Lobster Ravioli
Served in Chardonnay Lobster Sauce and Sweet Pea Puree
(Additional) $8.00 per person

Lobster Tart
Served with Fava Beans, Cippolini Onions with Vanilla Bean Infused Oil Citrus Beurre Blanc
(Additional) $8.00 per person

Dinner Entrées

Pan Seared Breast of Chicken Stuffed with Wild Mushroom Mousse Demi-Glaze, Served with Sautéed Spinach and Fingerling Potatoes

Herb Roasted Chicken with Heirloom Carrots and Thyme Jus and Sweet Potato Gratin

French Cut Chicken Breast Stuffed with Sun-Dried Tomatoes and Pinenuts served in a Bordelaise Sauce with Roasted Garlic Mashed Potatoes and Broccolini

Chicken Piccata, with Fennel Radicchio, Lemon Caper Sauce and Polenta with Garlic Confit and Parmesan Cheese

Herb Crusted Salmon with Julienne Vegetables, Fire Holland Red and Yellow Pepper Coulis, and Yukon Gold Potatoes

Pan Seared Alaskan Caper Salmon served with Shiitake Edamame Hash and Tamarind Gastrique
Pistachio Crusted Mahi Mahi with a Grand Marnier Sauce and Mixed Julienne Vegetables

Seared Stripped Bass with Red Curry Sauce, Chives, Shanghai Bok Choy and Basmati Rice Pilaf

Teriyaki Glazed Wild Strip Bass with Baby Bok Choy and Roasted Peruvian Potatoes

Pan Seared Florida Red Snapper, a la Provencal, Haricots Verts and Rice Pilaf

Pan Seared Red Snapper in a Beurre Rouge Sauce, White Asparagus & Potato Pancake

Porcini Dusted Bronzini served with a Roasted Roma Tomato Relish Over Pappardelle Pasta

Pan Seared Sea Bass with a Romesco Sauce, Holland Asparagus, Caramelized Fennel and Saffron Rice

Chilean Sea Bass Topped with Crab Meat served in a Hollandaise Sauce, Steamed Yukon Gold Potatoes and Royal Trumpet Mushrooms

Grilled Ahi Tuna served with Salsify, Baby Carrots and a Soba Noodle Salad

Steamed Soy Ginger Halibut with Asian Vegetables Infused with Garlic Coriander Oil and Steamed Purple Potatoes

Pan Seared Black Bass served with a Pomegranate Gastrique and French Green Lentil Salad with Diced Vegetables

Pan Seared Black Cod with Wilted Frisée, Brown Butter Beurre Blanc and Fingerling Potatoes

Grilled Filet of Beef with a Wild Mushroom Demi Glace, Baby Carrots, Broccoli Rabe and Truffle Mashed Potatoes

Sautéed Filet of Beef with Lobster Ravioli and Fennel,
  Sautéed Broccoli Rabe Truffled Au Jus
  (Additional) $5.00 per person

Filet Mignon en Crepinette with Fois Gras Mousse,
  Creamed Spinach and a Red Ver Jus Reduction
  (Additional) $5.00 per person
Beef Tenderloin with Porcini Mushroom Bread Pudding, Baby Zucchini & Patty Pan Squash Perigourdine Sauce

Grilled NY Strip Steak with Potato Pancake, Baby Carrots & Wild Mushroom Ragout

Grilled Veal Chops in a Morel Mushrooms Sauce, Potato Gratin, Tri-Color Beets

Veal Osso Bucco with Creamy Polenta and Fried Vegetable Cello

Roasted Rack of Lamb, Baby Vegetables, Pomegranate Reduction, and Potato Galette

Roasted Colorado Lamb Chops with Harissa Sauce, served with Roasted Fingerling Potatoes and Haricot Vert

Lamb Osso Bucco served with Minted Israeli Couscous, Mushrooms and Carrots

Herb Crusted Loin of Lamb Topped with Gremolata, Served with Middle Eastern Couscous

Bourbon Glazed Pork Chops with Creamy White Polenta, Winter Squash, Apples & Red Beets

Double Cut Pork Chop, Caramelized Cippolini Onions and Apples, Braised Cabbage and Sweet Potato Puree

**Vegetarian Pasta Entrees:**

Ziti Ala Gremolata
Farfalle Pasta with Roasted Japanese Eggplant and Squash
Penne Pasta Santa Fe
Herb Cheese Ravioli with Wild Mushroom Cream Sauce
Baked Artichoke & Tortellini Casserole
Hot & Spicy Bean & Vegetable Stew
Mixed Grain & Vegetable Casserole
Vegetable Napoleon w/Marinara Sauce
Dinner Desserts
(Please Select One)

Crème Brulee (Vanilla, Passion Fruit or Jack Fruit)

Panna Cotta (Vanilla, Passion Fruit or Jack Fruit)

Dulce de Leche Flan

Chocolate Lava Cake w/Vanilla Ice Cream

Fresh Fruit Sorbet with Mixed Berries

Individual Apple Tart with Vanilla Whipped Cream

Tiramisu Parfait

Heavenly Chocolate Cake

White Chocolate Mousse and Marinated Berries

New York Cheese Cake

Poached Pear in a Red Wine Sauce Served with Berry Compote and White Chocolate Sauce

Petit Fours and Truffles

Per Person Price For Three Course Dinner
Chicken: $55.00
Pork: $60.00
Salmon: $60.00
Cod, Stripped Bass or Red Snapper: $63.00
Sea Bass: $70.00
Beef: $70.00
Veal: $75.00
Lamb: $70.00

Choice of 2 Entrees Add $10.00 per person Surcharge to Higher Priced Item
Choice of 3 Entrees Add $15.00 per person Surcharge to Higher Priced Item

When There Are 2 Entrée Options Available to Guests,
Both Selections will be served with the Same Starch and Vegetable