



TASTEFUL SIT-DOWN DINNER

(sample)

HORS D' OEUVRES SELECTION

PLEASE SELECT FIVE OF THE FOLLOWING:

WILD MUSHROOM TARTLETS WITH MARJORAM AND WHITE TRUFFLE INFUSION

THAI VEGETABLE SPRING ROLLS WITH A HOISIN PEAR DIPPING SAUCE

WARM TARTLETS OF ROASTED VEGETABLES & GOAT CHEESE

SHRIMP AND SWEET POTATO BON BON WITH A JALAPENO SAUCE TARTARE

CHESAPEAKE CRAB & CORN CAKES WITH A LIME CREMA

POMEGRANATE GLAZED STUFFED SHRIMP

CHICKEN SATAY WITH SPICY PEANUT SAUCE

BEEF TENDERLOIN WITH SHALLOT JAM AND HORSERADISH CRÈME FRAICHE ON A GARLIC CROSTINI

SKEWER OF LAMB MARINATED IN MOROCCAN SPICES WITH A FRESH MINT CHUTNEY

FIRST COURSE

HUDSON VALLEY FIELD GREENS

ROASTED GOLDEN BEETS, FENNEL, PICHOLINE OLIVES,
& COACH FARM GOAT CHEESE

MAIN COURSE

PLEASE SELECT ONE OF THE FOLLOWING:

PEPPERED LONDON BROIL

SERVED WITH WILD MUSHROOM DEMI GLACE

or

SLOW-ROASTED ATLANTIC SALMON

SERVED WITH A MESH OF CITRUS-SCENTED FENNEL

THREE GRAIN PILAF

MÉLANGE OF ROASTED BABY VEGETABLES

CRUSTY BREADS & ROLLS WITH SWEET BUTTER

DESSERT

MOLTEN CHOCOLATE CAKES WITH A BLACK & RED BERRY COULIS

SERVED WITH FRESH PEAR SORBET

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS