



# L'Hirondelle Club

— Est. 1872 —

*Banquet Packet*

## **Tray Passed Chilled Canapés**

*Asparagus, cream cheese, prosciutto di parma*

*Goat Cheese and cranberry tartlets*

*Jumbo lump crab, avocado, tomato, phyllo*

*House smoked salmon Pea Vol Au Vents*

*Prawn and Pea Crostini*

*Jumbo shrimp cocktail*

*Foie gras mousse, brioche and wine poached grapes*

*Seared tuna, pickled ginger, hothouse cucumbers*

*Cherry tomato, pesto, parmesan crisp*

*Duck Pastrami on Rye*

*Bruschetta with olive tapenade*

*Pancetta Crisps with Goat Cheese and Fig Jam*

*Spicy Salmon Tartare, Guacamole, Lime Corn Cornets*

*Prosciutto Wrapped Pears and Blue Cheese*

*Miniature New England lobster rolls*

*Watermelon with goat cheese and micro arugula*

*Seared Tuna Seaweed Salad, Wasabi Aioli, Crispy Wonton*

*Caprese skewers*

*Blinis, Beetroot, Horseradish Espuma, Dill*

*Gorgonzola crostini with pine nuts, golden raisins and parsley*

*Smoked salmon, Cucumber, Crème Fraiche, Dill*

*Mini Yorkshire Pudding, Chilled Beef, Horseradish Aioli*

*Goat Cheese Cake with Red Onion Jam*

*Baby Eggplant and Baba Ganoush*

*Chilled Shrimp and Mango Shooters*

*Blinis with Chive Crème Fraiche, Smoked Salmon Roe*

## **Hors D'Oeuvres**

*Beef tenderloin skewer with béarnaise sauce*

*Sesame chicken with honey mustard*

*Chicken sate with peanut sauce*

*Artichoke fritters with basil aioli*

*Shrimp and Grit Croquettes, Red Pepper Couli*

*Miniature beef wellingtons*

*Bocconcini mozzarella fritters with basil-sundried tomato sauce*

*Croque monsieur with Vermont maple syrup*

*Franks in a Blanket with Dijon mustard*

*Marinated lamb Kebabs, Tomato, Basil, Pesto*

*Vegetable spring rolls, sweet chili sauce*

*Turkish Spiced Meatballs, Pomegranate Yogurt Sauce*

*Herbed shrimp and chorizo red pepped coulis*

*Miniature crab cakes, remoulade sauce*

*Scallops wrapped in bacon*

*Prosciutto wrapped grilled shrimp, sherry tomato sauce*

*Shrimp tempura, ginger soy dipping sauce*

*Persillade Crusted Lamb, Mint Pesto, Pea Tendrils*

*Grilled cheese and oven dried tomato*

*Cheese Puffs, Brioche and Parmesan*

*Polenta Bites with Wild Mushroom and Fontina cheese*

*Shrimp Toast with Sesame and Scallion*

*Grilled Halloumi Cheese Bites with Peanut Dukkah and Honey*

*Fried Calamari and Zucchini Bites with Citrus Aioli*

**Selection of 2 Canapés and 2 Hot Hors d'oeuvres for 1 Hour | 24 per person**

**Selection of 3 Canapés and 3 Hot Hors d'oeuvres for 1 Hour | 28 per person**

**Selection of 4 Canapés and 4 Hot Hors d'oeuvres for 1 Hour | 32 per person**

## **Display Stations**

### **Artisan Domestic and Imported Cheese Station**

*Aged vermont cheddar, parmigiano-reggiano, maytag blue, humbolt fog, swiss, brie, goat cheese, Strawberries, blueberries, raspberries and grapes, house baked breads and crackers*

**12**

### **Fruit Skewer Display**

*Assorted Fruit Skewers, arranged on a Pineapple Palm Tree Served with Bittersweet Chocolate*

**12**

### **Antipasto station**

*A generous selection of Mediterranean meats, cheeses, and prepared vegetables; freshly baked breads, crisps, and crackers; extra virgin olive oils and vinegars*

**14**

### **Bruschettas**

*Breads, crackers, and pita chips with Fresh tomato and basil; chickpea hummus, roasted red pepper and feta, cucumber and mint, olive tapenade, white bean 12 Smoked Salmon Display House Smoked Salmon, Capers, Red Onions, Cucumber, Hard Boiled Eggs, Black Bread, Mustard Dill Sauce*

**16**

### **Whole Poached Salmon**

*Display Fresh Lemon, Cucumber, Tomato & Dill Sauce Assorted Crackers & Sliced Baguettes*

**(Serves 75-100)**

**350 Each**

### **Hot Maryland Crab Dip**

*Served with homemade pita chips and toasted French bread 14 Shrimp Cocktail Display Chilled Jumbo Shrimp Served with Fresh Horseradish Cocktail Sauce*

**24**

### **Seafood Ceviche Station**

*Shrimp, scallops and mahi mahi served in half coconuts and sugarcane chopsticks*

**24**

### **Seafood Raw Bar**

*Selected oysters on the half shell, littlenecks and iced jumbo shrimp Served with lemon and horseradish cocktail sauce*

**28**

### **Raspberry Brie En Croute**

*Imported French brie, raspberry preserves wrapped with flakey pastry dough and served with sliced French bread and crackers*

**125.00 each (serves 15- 20 people)**

### **Chilled Tenderloin**

*Sliced filet mignon, grilled asparagus, and fingerling potato salad, served with dinner rolls and roasted garlic aioli*

**28**

### **Tuscan Table**

*Grilled Portobello mushroom with aged balsamic dressing, cannellini bean salad with rosemary grilled shrimp, roasted marinated yellow & red peppers , asparagus salad with red onion dressing Basil marinated cherry tomato and baby mozzarella , grilled vegetables with truffle oil dressing Chard Artichoke Salad, Plum Tomatoes with melted fontina cheese Melon and Prosciutto, Regional Italian Cheeses, Bel Paese, Parmeggiano Reggiano, Herbed Goat Cheese, Prosciutto, Coppa and Sopressata Dry Sausages and Olives, Selection of Breads, Bread Sticks and Foccacia with Flavored Olive Oil Red & Green Grapes, Strawberries*

**32**

## **First Course Lunch Cold**

### **Cold Shrimp Gazpacho**

**8**

### **Vichyssoise**

*Crème Fraiche and Chive*

**8**

### **Caesar Salad**

*Fresh Croutons and Aged Parmesan Cheese*

**10**

### **Baby Spinach Salad**

*Crispy Maui Onions, Mango Vinaigrette*

**10**

### **Wedge Salad**

*Iceberg lettuce wedge topped with dried tomatoes, bacon bites, stilton cheese and bleu cheese dressing*

**10**

### **Wheat Berry Artichoke Salad**

*Roast Red and Yellow Peppers, Meyer Lemon Vinaigrette*

**12**

### **Mesclun Greens with Pears**

*Honey Glazed Walnuts and Stilton Cheese, Raspberry Vinaigrette*

**10**

### **Cherry Tomato Salad**

*Feta Cheese, Baby Arugula and Balsamic Vinaigrette*

**8**

### **Baby Beets and Mache Salad**

*Crumbled stilton, Balsamic Vinaigrette*

**10**

### **Gulf Shrimp Cocktail**

*Avocado, Tomato Salsa, Baby Greens, Lemon and Cocktail Sauce*

**16**

**House Smoked Salmon**

*Capers, Onion, Chopped Egg, Lemon, Toasted Brioche, Mustard Dressing*

**14**

**Frisee salad**

*with smoked bacon and warm poached egg, sherry vinaigrette*

**14**

**Mozzarella Capresa**

*with reduced balsamic and pesto, arugula salad*

**14**

## **First Course Lunch Hot**

### **Mushroom soup**

**7**

### **New England clam chowder**

**8**

### **Lobster Bisque**

**10**

### **Blackened chicken spring roll**

*roasted corn, cotija, mango chutney and tiny greens*

**10**

### **Warm Artichoke Heart**

*Roasted Red Peppers, Fontina cheese and baby spinach*

**12**

### **Grilled Jumbo shrimp and Zucchini Risotto**

**14**

### **Seared Scallop**

*Lemon Risotto, Pea Jus and Micro Pea Tendril*

**18**

### **Sautéed shrimp**

*chorizo, grits, toasted almonds and cilantro shoots*

**16**

### **Jumbo Lump Crab Cake**

*Corn Salad and Red Pepper Sauce*

**21**

### **Pepper Crusted Salmon with Jumbo Lump Crabmeat**

*Fried Leeks & Citrus Butter Sauce*

**24**



**Lunch**

**Main Course Hot**

**Seared Atlantic Salmon**

*Jumbo Asparagus, Yukon Gold Potato Tower, Meyer Lemon Sauce*

**28**

**Seared Diver Sea Scallop**

*Butter Poached Potatoes, Tiny Green beans and Black Truffle Salsify Mousse*

**32**

**Jumbo Skewered Shrimp**

*Saffron Risotto, Grilled Heirloom Tomatoes, Pea Tendrils and Lemon Basil Sauce*

**28**

**Zucchini and Tomato Layered Rock Fish**

*Roast Garlic Potato Croquette, Asparagus, Baby Carrots and Lemon Emulsion*

**28**

**Pan Roasted Trout**

*Lemon Caper Butter Sauce, Tiny French beans, Garlic Whipped Potatoes*

**26**

**Grilled Atlantic Salmon**

*Caramelized Pearl onions, Fava Beans, Roast Gnocchi, Tomato Broth*

**28**

**Maryland Lump Crab Cakes**

*Pommery Mustard Sauce, Crispy Fingerling Potatoes and baby spinach*

**32**

### **Grilled Swordfish**

*Warm Wheatberry Salad, Grilled Sweet Peppers and Olive Tapenade*

**28**

### **Georges Bank Cod**

*Mussels, Arrowleaf Spinach, Cod Tortellini, Bouillabaisse Sauce*

**26**

### **Stuffed Lemon Sole**

*Filled with crab and spinach, tarragon velouté served over saffron rice and zucchini*

**26**

### **Chicken Française**

*Classic preparation with lemon caper sauce seasonal vegetables and herb risotto*

**24**

### **Poulet Rouge Supreme Chicken**

*Mushroom Risotto, Oven Dried Roma Tomato, Wild Asparagus, Natural Jus*

**24**

### **Cornish Game Hen**

*Vegetable Ragout, leek bread pudding, Rosemary Jus*

**26**

### **Roasted Poulet Rouge Half Chicken**

*Chive Whipped Potato, Haricot Verts, Heirloom Baby Carrots, Chicken Au Jus*

**24**

### **Chicken Breast Roulade**

*Prosciutto & Fontina Cheese, Mushroom Risotto & Braised Greens*

**24**

### **Maple Leaf Duck Duo**

*Roast Breast, Confit Duck Leg, Wilted Watercress, Bing Duck Jus, Parsnip Puree*

**34**

### **Sliced Fillet of Beef**

*Spinach, confit carrots, Dauphinoise Potato and Black Truffle Jus*

**34**

### **American Prime New York Steak 10oz**

*Wilted Watercress, Pommés Pureé, Peppercorn Sauce*

**42**

### **Braised Short Ribs**

*Pont Neuf Potato, Wilted Greens, Organic Baby Veg, Red Wine Reduction*

**28**

### **Baby New Zealand Lamb Shank**

*Tomato, Garlic, spinach and flageolet beans, Thyme Jus*

**30**

## **Lunch**

### **Main Course Cold**

All luncheon entrées include assorted rolls & butter

#### **Smoked Turkey & Swiss Cheese Croissant**

*Orange Cranberry Relish, Rotelli Pasta Salad & Sun Dried Tomato Vinaigrette*

**20**

#### **Poached Chicken Salad**

*Grapes, sliced melon, toasted walnuts and bibb lettuce*

**22**

#### **Cobb Salad**

*Diced Chicken, Chopped Hard Boiled Eggs, Cucumber, Tomatoes, Avocado, Bacon, Scallions, Cheddar Cheese, Baby Lettuces & Blue Cheese, Served with ranch dressing*

**24**

#### **Chef Salad**

*Greens, Swiss Cheese, Ham, Turkey, Roast Beef, Chicken, Tomato, Cucumber, Mâche, Chopped Hard Boiled Egg & Blue Cheese Served with House Vinaigrette*

**24**

#### **Trio of Salads**

*One scoop each of Elkridge chicken, shrimp and tuna salad served with seasonal fruit and house made muffin*

**18**

#### **Chilled Lobster Salad**

*Heirloom Tomatoes, Bibb lettuce, Asparagus, Mango-Pineapple Dressing*

**40**

### **Grilled Sliced Breast of Chicken**

*Field Greens, Tomatoes, Asparagus, Marinated Portobello Mushrooms*

**24**

### **Chilled Poached Salmon**

*Heirloom Tomatoes, Bibb lettuce, Hard Boiled Egg, Lemon & Tarragon Dressing*

**28**

### **Niçoise Salad**

*Grilled Ahi Tuna, Cucumber, Artichokes, Tomatoes, Baby Red & Purple Potatoes, Tiny Green Beans, Bell Peppers, Chopped Hard Boiled Egg & Nicoise Olives, Served with Herb Vinaigrette*

**29**

**Dinner**

**First Course Soups and Salads**

**Vichyssoise**

**9**

**Tomato Bisque**

**8**

**New England Clam Chowder**

**9**

**Shrimp Gazpacho**

**10**

**Chicken & Roast Corn Chowder**

**10**

**Lobster Bisque**

**12**

**Mushroom Bisque**

**9**

**Traditional Caesar Salad**

*Served in Reggiano Parmigiano Cheese Basket with Garlic Croutons*

**12**

**Wedge Salad**

*Stilton Cheese, tomato, bacon and cucumber, brioche crouton, ranch dressing*

**12**

**Mesclun Greens**

*Pears, Honey Glazed Walnuts & Stilton Cheese with a Raspberry Vinaigrette*

**12**

**Gulf Shrimp Cocktail**

*Avocado, Tomato Salsa, Baby Greens, Lemon & Cocktail Sauce*

**18**

**Buffalo Mozzarella**

*Pesto, Vine Ripend Tomatoes*

*Balsamic Reduction*

**16**

**Pickled Beets & Blood Orange Salad**

*Candied Pistachios, Watercress Salad, lemon Vinaigrette*

**14**

**Grilled Vegetable Terrine**

*Micro Greens, Goat Cheese Crostini, Pesto, Balsamic Glaze*

**14**

**Gazpacho and Jumbo Lump Crab Tower**

*Smoked Peppers and Avocado salsa*

**21**

**White & Green Asparagus Salad**

*Meyer Lemon, Red Pomelo Grapefruit, Vanilla Bean Vinaigrette*

**14**

**Beet & Montrachet Napoleon**

*Lamb Lettuce & Frisée, Walnut Dressing*

**12**

**House Smoked Salmon**

*Capers, Red Onions, Frisée Lettuce & Whole Grain Mustard Sauce*

**14**

**Chilled Artichoke Heart**

*Vegetable caponata, Mache and Rocket Arugula*

**12**

**Cucumber-Wrapped Mesclun Greens Bouquet with Oven Dried Tomatoes**

*Enoki Mushrooms, Endive, Tomatoes, Blue Cheese, Champagne Vinaigrette*

**15**

**Chilled Poached Lobster**

*Ginger Coconut Sauce, Pickled Beet Root, Fennel, Kohlrabi, Citrus*

**24**



**First Course**

**Appetizers**

**Crispy Pork Belly**

*Plum Mustard, Cauliflower Puree, Mustard Green*

**16**

**East Coast Scallop**

*Carrot Miso Puree, Heirloom Baby Carrot, Pea, Blood Orange*

**18**

**Jumbo Lump Crab Cake**

*Sweet Corn Maque Choux, Bacon Tomato Jam, Micro Cilantro*

**24**

**Duck Ballentine**

*Candied Kumquat, Blood Orange, Pickled beet Puree, Fennel*

**18**

**Seared Scallop**

*Lemon Risotto, Brown Butter*

**18**

**Wild Mushroom Ravioli**

*Sauteed Spinach, Pickled Wild Mushroom, Crispy Shallots, Potato & Black Truffle Cream*

**14**

**Pork Dumplings**

*Saka Kasu and Miso Broth, Kohlrabi, Mustard Green, Sesame, Scallion*

**14**

**Buffalo Fried Oyster**

*Celeriac apple Slaw, Gorgonzola*

**14**

**Sesame Seared Tuna**

*Wakame, Daikon, Edamame, Wasabi Aioli*

**18**

**Pork porchetta**

*White Bean and Smith Field ham stew, Pickled Mustard Greens*

**16**

**Cod Croquette**

*Sauce Gribiche, Micro Chive*

**12**

**Roasted Pear and Chantrelle**

*Grilled Tofu, Vegan Onion Demi, Radish and Arugula Salad*

**14**

**Wild Mushroom Stuffed Chicken Leg**

*Wilted Spinach, Puffed Rice, Chicken Au Jus*

**14**

**Roasted Sweetbreads**

*Applewood smoked bacon, Belgian Endive, Black Truffle Sauce*

**18**

**Dinner**

**Main Course Plated**

*Includes assorted rolls & butter*

**Alaskan Halibut**

*Halloumi and Pea Risotto, Mint Oil, Pickled Radish, Micro Pea Tendril*

**36**

**Pan Roast Rock Fish**

*White Tuscan Beans, Charred Baby Heirloom Tomatoes, Wilted Greens, tomato broth*

**36**

**Seared Local Stripped Bass**

*Tri Colored Fingerling Potatoes, Haricot Vert, Sauce Verge*

**36**

**Chilean Sea Bass**

*White Sweet Potato Puree, Wild Mushroom and Wheatberry, Arrowleaf Spinach, Brown Butter*

**38**

**Monkfish Wrapped in Prosciutto**

*Fava Beans, Peas, Onions, Fingerling potatoes and Pinot Noir Sauce*

**38**

**Seared Ora King Salmon**

*Jumbo Asparagus, Yukon Gold Potato Tower, Meyer Lemon Sauce*

**36**

**Pan Roasted Arctic Char**

*Braised Chard, Garbanzo Beans, Slow Roast Cherry Tomatoes, Pinot noir Butter Sauce*

**36**

**Seared Ora King Salmon Fillet**

*Garlic Mashed Potatoes, Basil & Olive Tapenade, Slow Roast Tomato Coulis*

**36**

**Jumbo Lump Crabmeat & Peppered Salmon**

*Fingerling Potatoes, Steamed Asparagus, Crispy Leeks & Lemon Butter*

**38**

**Roast Halibut Fillet**

*Pea Puree, Citrus Roasted Pee-wee Potato, Wild Mushroom, Fried Leek, Lemon Oil*

**36**

**Grilled Center Cut Swordfish with Cilantro & Lime**

*Black Bean Puree, Avocado Fried Rice, Corn Salsa*

**36**

**Shelton Farm Chicken Breast**

*Swiss chard, Chickpea, Oven Dried Cherry Tomatoes and Asparagus, Poultry Jus*

**36**

**Poulet Rouge Chicken Bacon Roulade**

*Shaved Asparagus, Roasted Marble Potato, Cipollini Onion, Buttermilk Foam*

**32**

**Pan Roasted Supreme Chicken Breast**

*Baby Spinach, Mushroom Duxelle, Pancetta & Goat Cheese, Potato Croquette, Haricots Vert,  
Natural Jus*

**34**

**Crispy Muscovy Duck Breast & Duck Leg Confit**

*Roasted Beets, Chocolate Powder, Pickled Beet, Raspberry*

**45**

**Cornish Game Hen**

*Filled with Pistachios, Grapes, Cremini Mushrooms, Wild Rice, Sauce Framboise*

**37**

**Bone-In Filet Mignon 10oz**

*Brown Butter Pommes Purée, Shitake Mushrooms, Wild Arugula, Red Wine Sauce*

**55**

**Short rib “Wellington”**

*Foie Grass, Mushroom Duxelle wrapped in Croissant dough Roasted Baby Root Vegetables, Red Wine Sauce*

**45**

**Grilled Filet Mignon**

*Twice Baked Truffle Potato, Baby Vegetables Choice of Béarnaise, Peppercorn or Red Wine Demi Glace Sauce*

**45**

**Roast Prime Rib of Black Angus Beef**

*Truffle Pomme Pave, Steamed Asparagus & Roasted Tomato, Au jus*

**48**

**Grilled dry aged Black Angus Sirloin 12 oz**

*Twice Baked Cheddar, Bacon & Chipotle Potato, Sautéed Spinach & Leeks, Truffle Butter*

**45**

**Herb Crusted Colorado Rack of Lamb**

*Moroccan Couscous, Zucchini Ribbons, Masala, Date Lamb Jus*

**55**

**Roast Colorado Rack of Lamb**

*Sautéed Baby Spinach, Red Organic Carrots, Cauliflower Gratin, Lamb Jus*

**55**

**Loin of Veal Medallions**

*Lemon Risotto, Braised Chanterelle Mushrooms, Spinach & Baby Carrots, Madeira Sauce*

**47**

**Slow roast Veal Chop**

*Pomme Ponte neuf, Sauteed Wild Mushrooms, Broccolini, Veal Au Jus*

**57**

*Alternate Entrée Accompaniments (Select One of Each)*

**Vegetable Options**

*Steamed Asparagus with Roasted Tomato*

*Haricots Vert, Red Peppers, Carrot & Salsify*

*Turned Mixed Baby Vegetables with Ginger*

*Julienne Vegetables*

*Sautéed Baby Carrots*

*Sautéed Baby Spinach & Leeks*

*Grilled Zucchini, Yellow Squash, Eggplant & Tomato*

*Steamed Baby Bok Choy*

**Starch Options**

*Potato Croquette*

*Rosemary Roasted Yukon Potatoes*

*Potato Purée*

*Duchess Potato*

*Rosemary Polenta*

*Mushroom Risotto Cake*

*Lemon Risotto*

*Vegetable Risotto*

*Minnesota Wild Rice Blend with Sour Cherries Garlic*

*Mashed Potatoes*

*Leek Hash Potatoes*

*Fingerling Potatoes*

*Double Stuffed Baked Potato with: Truffle Butter, Sour Cream & Chives or Cheddar, Bacon & Chipotle*

**Dinner**

**Combination Entrées**

*includes assorted rolls & butter*

**Fillet of Sole with Jumbo Lump Crabmeat**

*Potato Croquette & Julienne Vegetables, Capers, Lemon & White Wine Sauce*

**45**

**Grilled Beef Tenderloin & Halibut**

*Duchess Potatoes, Haricots Vert, Brandy Cream Sauce Grilled*

**55**

**Filet of Beef & Jumbo Lump Crab Cake**

*Twice Baked Truffle Butter Potato, Turned Vegetables, Béarnaise & Remoulade Sauces*

**58**

**Beef Tenderloin & Grilled Shrimp**

*Leek Hash, Steamed Asparagus & Roasted Tomatoes, Peppercorn Sauce & Lemon Butter*

**57**

**Filet of Beef & Pan Blackened Swordfish**

*Fingerling Potatoes, Baby Spinach & Carrots, Avocado & Tomato Salsa*

**56**

**Grilled Filet Mignon & Lobster Tail**

*Garlic Twice Baked Potato, Haricots Vert & Red Peppers, Carrot & Salsify, Drawn Butter & Wrapped Lemon*

**(Market Price)**

**Proscuitto & Spinach Filled Chicken Breast & Roasted Salmon Fillet**

*Mediterranean Couscous, Grilled Vegetables & Lemon Rosemary Sauce Marinated*

**45**



**Grilled Chicken Breast & Grilled Shrimp Brochette**

*Carrot, haricot vert, Rosemary Polenta, Slow roast Vine Ripe Tomato*

**45**

**Filet of Beef & Baked Halibut**

*Tomato-Fennel Compote, Jumbo Asparagus, Yukon Gold Mashed Potatoes*

**57**

**Filet of Beef & Pan Blackened Swordfish**

*Fingerling Potatoes, Baby Spinach & Carrots, Avocado & Tomato Salsa*

**58**

**Veal Tenderloin & Roast Sea Scallops**

*Onion Risotto, Braised Endive, Fava Beans and veal jus*

**56**

**Dinner**

**Vegetarian Options as alternate**

**Vegetarian Shepherd's Pie Zucchini**

*Yellow Squash, Mushrooms, Carrots, Peas, Parsnips, Celery Root Whipped Potatoes*

**21**

**Grilled Vegetable Napoleon**

*Creamy Polenta Sweet Corn Cream, wilted Greens and Red Pepper Coulis*

**21**

**Stuffed Portobello Mushrooms**

*Goat Cheese, Red Peppers, Corn, Leek & Field Green*

**18**

**Vegetarian Cassoulet**

*Tuscan Beans, tomato and Smoked Tofu*

**18**

**Wild Mushroom Ravioli**

*Fresh Tomato Basil Sauce, baby Arugula, parmesan Cheese*

**21**

**Moroccan Spiced Corn Couscous**

*Red Pepper Puree, Baby Corn, Zucchini and yellow squash, Micro Pea Tendrils*

**21**

## **Dinner**

### **Carving and Action Stations**

Prepared by uniformed chef

**150 Priced Per Station**  
**Priced Per Person, Per Hour**

### **Honey Glazed Ham | 16**

*Whole grain mustard, baking powder biscuits and mango-raisin chutney*

### **Roasted Maple Glazed Turkey Breast | 18**

*Served with cranberry sauce, mustard, mayonnaise and fresh rolls*

### **Pasta Station | 16**

*Choice of two pastas and two sauces*

*Penne, cheese tortellini, mushroom ravioli or tri color rotelli*

*Fresh tomato and basil, bolognese sauce, truffle cream, pesto*

*Side garnishes of mushrooms, sun dried tomatoes, peas, broccoli,*

*And shaved parmesan cheese*

### **Grilled Pork Tenderloin | 18**

*Brandy glazed apples, sauerkraut and bacon, natural reduction*

### **Leg of Lamb | 20**

*Flavored with garlic and rosemary*

*French rolls, dijon mustard and mint jelly*

### **Roast Sirloin | 27**

*Fried onions, creamed spinach, and sautéed button mushrooms*

### **Seared Tuna | 28**

*Loin of sushi grade tuna in peppercorn crust,*

*Served with mango, tomato and avocado salsas, wonton chips*

### **Seared Tenderloin of Beef | 28**

*Mini rolls, mustard, mayonnaise and red wine sauce*

**Prime Rib of Beef | 26**

*Natural au jus horseradish cream*

**Herb crusted rack of lamb | 45**

*French rolls, Dijon mustard and mint jelly*

**Tapas Bar | 19**

*Baba ghanoush, assorted Spanish olives, hummus with toasted pita chips  
Stuffed grape leaves with rice & pine nuts, tabouleh salad, roasted peppers and feta, spanakopita*

**Steamship Round of Beef Served with Au Jus | 22**

*Assorted rolls, whole grain mustard, mayonnaise and horseradish  
Serves 100 to 150 people*

**Risotto Martini Bar | 25**

*Arborio rice, shrimp, wild mushrooms, peas, lobster, jumbo lump crab meat, parmesan cheese,  
vegetables, and oven dried tomatoes*

**Grilled Sausage Station | 22**

*Smoked lamb, chicken & apple, kielbasa, whiskey fennel, andouille & chorizo complemented with  
sauerkraut, caramelized onions, lentil salad, tomato compote, whole grain and dijon mustard*

**Latin Olé | 32**

*Tri-colored chips with a trio of salsas & fresh guacamole, jalapeño jack cheese quesadillas  
Oyster shooters with tangy cilantro cocktail sauce  
Grilled chicken or beef fajitas, corn & flour tortillas, appropriate condiments*

**Outdoor Kebob Station | 28**

*Beef, chicken, vegetables, shrimp, swordfish and tuna  
Grilled outside with assorted dipping sauces including  
Plum, soy ginger, bbq, sweet and sour sauce*

**“A Taste Of Morocco” | 27**

*Carved to order spiced skirt steak or leg of lamb  
Vegetable tabbouleh, cilantro-honey carrots, apricot, dates, raisins and nuts, cumin scented flat  
bread, olive, tomato and spiced chickpea's, minted yogurt sauce*

**Roast Duck Station | 29**

*Duck breast sliced to order with scallions, cucumbers, and candied oranges wrapped in a thin  
pancake with, ginger sauce, steamed, dumplings and sweet and sour sauce*

**Caribbean Station | 35**

*Jamaican jerk chicken, shrimp with coconut curry sauce, carved roast pork tenderloin with Smokey  
bbq sauce, rice and beans, plantain crisps and avocado salsa, tropical fruit brochettes*

**Pacific Rim | 45**

*Assorted sushi: 2 pieces total per person, California roll, spicy tuna roll, ahi tuna, shrimp, yellowtail &  
salmon, with pickled ginger, wasabi & soy sauce  
Wok fried duck & vegetables with Szechwan sauce served in moo shu pancakes*

### **New York, New York | 55**

Smoked salmon served with sweet onions, capers, eggs, sour cream & toast points

Assorted gourmet pizzas, Chinese roasted glazed suckling pig

Black Angus New York strip loin in pepper crust, silver dollar rolls, horseradish & mustard sauce

Assorted mini-cheesecakes

### **Out On The Ranch | 45**

Chili with sour cream, shredded cheddar & jack cheeses & scallions and corn bread

Barbecue baby back pork ribs, roast prime rib au jus, silver dollar rolls, horseradish & mustard

### **Russian Czar | Market Price**

Three caviars on ice, served with buckwheat blinis, lemon, chives, capers & crème fraîche, trio of tartares on Ice: beef, tuna & salmon served with potato wafer chips & toast points

### **Afternoon Tea | 27**

The classic assortment beautifully presented with a variety of teas served fresh & steaming hot. Tea Sandwiches: cucumber with dill cream cheese, smoked salmon with lemon sour cream, Asparagus with Boursin cheese & apricot chicken Salad

Breads: sun-dried cherry scones with cream, preserves & sweet butter

Orange cranberry bread, banana walnut bread

Sweets: mini lemon curd & fruit tarts, Linzer cookies, chocolate truffles

Receive your guests with that extra special glass of crisp bubbly champagne! |6 additional

### **Viennese Table | 21**

a gourmet assortment of a variety of each of the following:

French petit fours, mini crème brûlées, chocolate truffles, mini biscotti, mini cookies, tiny fruit & lemon tarts, specialty roast regular & decaffeinated coffee presented with a full host of condiments

To include: whipped cream, cinnamon sugar, citrus zest, chocolate dipped spoons & sugar stirs

Select teas with milk, lemon & honey

## **Children's Reception | 25**

Mini jack cheese quesadillas, mini pizzas, mini cheeseburgers, chicken tenders with assorted dipping sauces, tangy meatballs & fresh fruit skewers

Add our famous "make your own sundae" bar featuring three ice creams, hot fudge & butterscotch, assorted, candy bars, cookie & candy garnishes with whipped cream & the most important maraschino cherries!

## **Dinner**

### **Barbecues and Buffets**

Priced Per Person

Includes Freshly Brewed Coffee and a Selection of Teas  
**(Minimum of 25 people)**

## **THE LUNCH DELI BUFFET**

### **Soup of the day**

#### **Salad bar**

Baby organic greens with fresh tomatoes, olives, sliced onions, shredded carrots, cucumbers crumbles, herbed croutons, black olives, house vinaigrette, ranch dressing and bleu cheese dressing

### **Deli meat tray**

Roasted turkey, honey roasted ham and roasted beef American cheese, provolone cheese and sharp cheddar cheese Sliced tomatoes, sliced onion, leaf lettuce and pickle chips Mayonnaise, horseradish, whole grain Dijon mustard  
Marble rye, thick cut white and wheat berry bread

### **Two Compliments**

Mediterranean pasta salad  
German apple and potato salad  
Housemade potato chips  
Tuna salad  
Chicken salad

### **Dessert**

Tray of Cookies and brownies

**The Lunch Buffet**  
(Minimum of 15 Persons)

**Salads**

Haricots Vert Hearts of Palm & Red Peppers  
Mixed Field Greens Champagne Vinaigrette  
Yukon Gold Potato Salad  
Homemade Cole Slaw

**Pre-Made Wraps**

Italian Wrap  
Proscuitto, Roasted Peppers, Fresh Mozzarella, Tomato & Arugula  
Olive Oil & Aged Balsamic

Chicken and Beef Fajita Wrap  
Chicken Breast and Prime NY Sirloin, Peppers & Onions  
Spicy Tomato Salsa

Seared Tuna Wrap  
Pepper Crusted Ahi Tuna & Cucumbers  
Avocado Relish

Mediterranean Grilled Vegetables Wrap  
Assorted Vegetables Marinated in Herb Olive Oil

**Desserts** Fresh Fruit  
Salad Brownies &  
Blondie's Assorted  
Mini Cookies Lemon  
Bars

**Beverages**

Freshly Brewed Regular & Decaffeinated Coffee  
Select Hot Teas, Iced Tea



### **Classic Bar-B-Que**

Iceberg, Roasted Tomato, Croutons and Blue Cheese  
Dressing  
Classic Yukon Gold Potato Salad and Cole  
Slaw  
Grilled Corn on the  
Cob  
Brown Sugar & Bacon Baked  
Beans  
Southern-style Pulled  
Pork  
Grilled Chicken Breast with house Herbs  
Grilled Burgers & All Beef  
Franks  
Crispy Lettuce, Tomatoes, Onions and  
Cheese Warm Seasonal Cobbler with Fresh  
Cream  
Assorted Cookies, Brownies & Lemon Bars

**38**

### **The Bbq**

Watermelon, Red Onions & Feta with Champagne  
Vinaigrette  
Peruvian Blue Potatoes with Red & Yellow Peppers, Scallions, & Herb  
Vinaigrette  
Simple Mixed Greens  
Salad  
Grilled Summer  
Vegetables  
Grilled Flank Steak with Caramelized Onions and  
Mushrooms  
Chicken Sausages with Fennel and Green  
Beans  
Grilled Salmon and Asparagus with Gremolata  
Fresh Berries, Fluffy Cream Cheese, & Sweet  
Biscuits  
Banana Pudding

**46**

### **Crab Boil**

Maryland Crab

Clam Chowder

Caesar salad with house made croutons and shaved parmesan  
cheese

Steamed blue Crab with old bay, Drawn Butter &  
Lemon

Corn on the Cob, Boiled New Potatoes, Mixed

Green Salad with Champagne Vinaigrette

Grilled Chorizo Sausage

Marinated Sirloin and Chicken

Skewers

Fresh Berries, Whipped Cream & Sweet Cornmeal

Cakes

Chocolate

Brownies

**150**

### **Clambake**

New England clam

chowder

Grilled Asparagus Platter with Tomato

Relish

Mixed Green, Classic Caesar Salad, Cole Slaw and Cucumber

Salad

Baskets of Cornbread for the

table

Steamed 1 1/4 Pound Lobster, Grilled Chorizo, Parslied New Potatoes & Corn on the

Cob

Grilled Chicken Breast with garden

herbs

Key Lime and Coconut Cream Pies, Chocolate

Brownies

(Minimum of 15 persons)

**95**

## The Buffet

### Salads

(Selection of Three)

Mesclun Greens, Pear, Gorgonzola, Pecans and Raspberry Dressing  
Fried Polenta, Wilted Baby Spinach and Dried Cherry Tomatoes

Couscous Chorizo & Peppers

Arugula Tomato & Feta Cheese

Sliced Tomatoes Fresh Mozzarella & Basil

Pasta Salad Fresh Vegetables & Balsamic Vinaigrette

Calamari salad lemon-garlic OVOO, olives, tomatoes and grilled zucchini

Couscous, fresh mint & pine nuts

Caesar Garlic Croutons & Shaved Parmesan Cheese

Caesar salad

### Entrées

(Selection of Three)

Grilled filet mignon and grilled scallions, red wine demi

Chicken pinwheel prosciutto & Swiss cheese, roasted red pepper sauce and polenta

Grilled Chicken Spicy Barbequed Chipotle Marinade

Scaloppini of veal wild mushrooms & truffle sauce

Roast pork loin garlic, rosemary & lemon

Beer battered cod tartar sauce

Baby lamb chops mint sauce

Spicy Jamaican chicken on the bone with mango & pineapple chutney

Chile rubbed swordfish kabobs lemon butter sauce

Seared salmon scallion grapefruit butter

Accompanied with Roasted Red Bliss Potatoes & Seasonal Vegetables, Rolls & Butter

### Desserts (Selection

of Two) Mixed Fruit

Cobbler

Chocolate Croissant Bread Pudding with Whipped Cream, Espresso Chocolate Cake

New York Cheesecake

Rustic Apple Blossom with Crème Fraiche

Carrot Cake

### Beverages

Freshly Brewed Regular & Decaffeinated Coffee

Select Hot Teas, Iced Tea

## **Brunch**

### **Freshly Squeezed Orange & Grapefruit Juice |**

*Assorted Muffins, Danish & Croissants Fruit Preserves, Sweet Butter  
Fruit Skewers Strawberry, Pineapple & Honeydew Melon*

**12**

### **Chilled Poached Salmon Platter |**

*Mesclun Greens Tomato, Cucumbers, Red Onion, Croutons, Carrots  
Champagne Vinaigrette, Russian & Blue Cheese Dressings*

**18**

### **Traditional Eggs Benedict |**

*French Toast Maple Syrup  
Bacon, Sausage & Hash Browns*

**21**

### **Granola Parfait with Seasonal Berries**

*Fresh Fruit Tart  
Scones with Lemon Curd  
Freshly Brewed Regular & Decaffeinated Coffee  
Select Hot Teas, Iced Tea*

**8**

### **Sunrise Brunch Buffet**

*Freshly Squeezed Orange & Grapefruit Juice  
Assorted Muffins, Danish & Croissants Fruit Preserves, Sweet Butter  
Deviled Eggs  
Macedonia Fruit Salad  
Bibb Lettuce & Romaine Hearts Bacon, Garlic Croutons, Beef Steak Tomatoes, Bermuda  
Onions, Crumbled Stilton Cheese & Balsamic Vinaigrette  
House Made Smoked Salmon Traditional Garnishes*

**25**

### **Omelets**

*Made to Order  
Red & Green Peppers, Mushrooms, Asparagus, Bacon, Tomato, Onion, Spinach,  
Cheddar & Swiss Cheeses*

**16**

### **Chef Attended Carving Station**

*Filet of Beef, Virginia Baked Ham, or Maple Glazed Turkey  
Sliver Roll Rolls, Mustard  
Fillet of Sole Jumbo Lump Crab & Lemon Butter Sauce Breast of Chicken Prosciutto,  
Mozzarella & Sun Dried Tomatoes Seasonal Vegetables & Roasted Yukon Gold Potatoes*

**48**

### **Fresh Fruit Tarts & Lemon Bars**

*Freshly Brewed Regular & Decaffeinated Coffee Select Hot Teas, Iced Tea*

**8**

## **DESSERTS ACTION STATIONS**

The following stations require an attendant fee of **\$150.00** per station.

Priced Per Person

### **Banana Foster's**

Fresh bananas sautéed in butter and brown sugar flambéed with spiced rum and served over vanilla ice cream

**11**

### **Liquid Nitro**

Strawberry Daiquiri infused Liquid Nitrogen

Topped with kiwi, pineapple, mango, fresh strawberries, banana and whipped cream

**15**

### **Cherries Jubilee**

Sweet cherries flambéed with brandy served over vanilla ice cream

**11**

### **Ice Cream Bar**

Two flavors of ice cream scooped to order served with a selection of chocolate and rainbow sprinkles, Oreo cookie crumbs, toasted nuts, berries, caramelized pineapple and toasted coconut, hot caramel sauce and hot chocolate fudge

**12**

### **Crepes**

House made chocolate and vanilla crepes filled to order

with a selection of sweet lemon ricotta cream or hazelnut chocolate ganache and strawberries, bananas and orange segments

**11**