

AUX DÉLICIES

Casual and Full Service
Catering Menus



Casual Catering



Hors d'Oeuvres

Passed:

Mini Crabcakes

with chipotle remoulade

Pigs in a Blanket

Caesar Salad Summer Rolls

Coconut Shrimp

with mango dipping sauce

Smoked Salmon Roulade

Duck in Scallion Pancakes

Chicken Satay

with peanut sauce

Mini Cheeseburgers

with caramelized onions and cornichons

Paté Champagne on Crostini

with Dijon and cornichons

Zucchini with Goat Cheese and Thyme

Shrimp Cocktail

with ginger mustard sauce

Ginger Tuna Tartar

Filet Mignon Crostini

Spinach and Shallot Stuffed Mushrooms

Stationary Platters:

Provençal Crudité Platter

with caramelized onion dip

Artisan Fruit and Cheese Platter

Shrimp Cocktail

with chili lime aioli

Charcuterie Platter

with organic salami, saucisson, prosciutto, bistro ham, cornichons, marinated mushrooms and Turkish olives



We recommend:

6-10 pieces per person for 1 to 1.5 hour cocktail parties

and 3-6 pieces per person prior to a meal

Buffet Items

Salads:

Caesar Salad

Shaved Brussels Sprouts Salad *with apples and Parmesan*

Arugula Salad *with manchego cheese, honey almonds and dried cranberries*

Boston Lettuce, Radicchio and Endive Salad *with cucumber,
tomato, red onion, avocado and sherry vinaigrette*

Garden Salad *with peppers, mushrooms, cucumber and grape tomatoes*

Quinoa Salad *with edamame, dates, grilled scallions, lemon vinaigrette*

Kale Salad *with shaved fennel, almonds, lemon vinaigrette*

Main:

Chicken Marsala

Chicken Picatta

Herb Roasted or Grilled Filet Mignon *with horseradish crème fraîche*

Herb Wrapped and Roasted Pork Loin *with apple and rosemary compote*

Grilled Salmon *with mango salsa*

Beef Bourignon

Cold Poached Salmon *decorated with cucumber scales, lemon, horseradish chive sauce*

Chipotle and Honey Grilled Flank Steak *with cilantro pesto*

Sweet Garlic and Herb Grilled Shrimp Skewers *with lemon aioli*

Sides:

Herb Roasted Creamer Potatoes

Whipped Potatoes

Basmati Rice Primavera

Wild Mushroom Polenta Triangles

Haricots Verts *with sautéed shallots*

Parmesan Roasted Cauliflower

Honey and Rosemary Roasted Carrots

Mélange Vert

Grilled Provençal Vegetables *with basil oil*

Desserts:

Petit Four Trays

Seasonal Fruit Crisps

Chocolate Homestyle Cake

Apricot Frangipane Tart

Classic Lemon Tart

Lemon Crème Fraîche Torte

Chocolate Truffle Torte

Full Service Catering



Plated First Course



Cauliflower Soup

with bacon chèvre gremolata

Field Green Salad

*with roasted beets, candied walnuts,
warm chèvre and sherry vinaigrette*

Endive Salad

*with Roquefort, pears, toasted hazelnuts and
Champagne mustard vinaigrette*

Napoleon of Beets

*Goat cheese, sherry vinegar gastrique
and candied lavender*

Gingered Tuna Tartar

*with tomato, avocado, cucumber,
sesame aioli and housemade potato chips*

Lump Crab Meat Timbale

with avocado and grapefruit

Housemade Potato Gnocchi

*with wild mushrooms, English peas,
and caramelized pearl onions*

Ricotta and Spinach Gnocchi

with oven roasted tomato sauce

Plated Entrees



Black Truffle and Celery Root Agnolotti

Ricotta Gnocchi Bolognese

Roasted Salmon

*with parsnip puree, roasted vegetables,
and carrot ginger emulsion*

Pan Seared Branzino

*with caramelized fennel, roasted tomatoes,
fingerling potatoes and black olives*

All Natural Chicken Breast

with vegetable stuffed thigh and whipped potatoes

Long Island Duck Breast

*with sweet potato puree,
Swiss chard and cherry cognac sauce*

Roasted Rack of Lamb

with farro risotto, natural lamb reduction and basil oil

Black Angus Strip Steak

with hasselback potatoes and Bordelaise sauce

Roasted Filet Mignon

*with baby bok choy, mushrooms,
miso mustard and hollandaise sauce*

Plated Desserts

Dark Chocolate Mousse and Gold Leaf Dome
with crème anglaise and raspberry macaron

Chocolate Caramel Cake
with tahitian vanilla bean crème anglaise

Apple Tart Tatin
with cinnamon whipped cream

Individual Fruit Cobbler

Chocolate Hazelnut Royale
with vanilla bean crème anglaise

Traditional Tiramisu

Lemon Raspberry Macarons
with lemon crème anglaise and raspberry coulis

Assorted Petit Fours





Catering Menu

(addendum)

First Course:

Duet Of Spring Asparagus

*sherry vinegar poached white asparagus
and tender steamed green asparagus
with Serrano ham, coddled quail egg
and sherry shallot vinaigrette*

Napoleon of Red and Gold Beets

*Laura Chenel goat cheese, micro
mustard greens, sherry gastrique
and candied lavender*

Fava Bean Flan

*Parmesan tuile, baby watercress
and verjus*

Spring Head Lettuce

*with chervil, dill and tarragon
with lemon crème anglaise
and raspberry coulis*

Sweet Corn Vichyssoise

with chives

Arugula, Manchego and Pickled Beet Salad

Catering Menu

(addendum)

Entrees:

**Roasted Salmon
with Ginger Buerre Blanc**
*organic carrot puree, sautéed breakfast
radish and baby beets*

**Seared Lamb Loin with Rosemary
Scented White Bean Crema**
*young Swiss chard, spring onions
and light lamb jus*

Roasted Rack of Lamb
*with gnocchi, summer vegetable ragout,
natural lamb reduction and basil oil*

Roasted Filet Mignon
*with miso mustard hollandaise
braised baby bok choy, wild mushrooms
and melted bone marrow*

Black Sea Bass with Buerre Rouge
*sautéed Jerusalem artichokes,
caramelized baby red pearl onions
and celery root puree*

**Pan Roasted Tea Brined
Duck Breast with Rhubarb**
*mixed baby beets, crispy smashed
peanut potatoes, green onion
and glaze de Pedro Jimenez*



Seasonal Specials

Catering Menu

(addendum)

Desserts:

Keylime Panna Cotta

*with blackberry coulis
and coconut whipped cream*

Lavender Crème Brulee

Chocolate Ganache Cake

*with caramel sauce, crème fraiche,
and caramel sugar crunch*

Passion Fruit Raspberry Mousse Dome

*with raspberry framboise anglaise,
fresh raspberries and a raspberry macaron*

Peaches and Cream Shortcake

Fruit Tarte Tartin

