



SAMPLE MENUS

FEBRUARY 2013

Sample Menus

Appetizers

Salads

Entrees

Vegetarian Entrees

Sides & Vegetables

Desserts



SAMPLE MENU 1

APPETIZERS

Spring Onion Tartlets with Tomato Marmalade
Serrano chips with Manchego and Quince Paste

SALAD

Mixed Greens with Red Onion, Shaved Carrots, Toasted Pine Nuts
Roquefort and Aged Balsamic Vinaigrette

ENTREES

Beef Tenderloin - Green Peppercorn Sauce
Porcini Crusted Monk Fish - Lobster Sauce
Yukon Gold Potato Gratin with Shallot Confit and Gruyere
Braised Green Beans

DESSERT

Tiramisu

SAMPLE MENU 2

APPETIZERS

Salmon Mousse with Dill Creme Fraiche on Potato Blinis
Italian Sausage Crostinis with Taleggio Cheese and Fennel Seeds

SALAD

Butter Lettuce with Red Seedless Grapes, Gorgonzola and a Creamy Walnut Dressing

ENTREES

Chicken Piccata - Pan Fried Chicken Scaloppine with Lemon, Capers, Shallots, White Wine
Salmon - Potato Crusted with Champagne and Dill Buerre Blanc Sauce
Mashed Potatoes - Roasted Garlic and Parmesan
Pan Seared Broccolini

DESSERT

Basil Trifle - Champagne and Tangerine Pastry Cream with Strawberries,
Mango, Banana, Pineapple, Kiwi, Short Bread and Basil Coulis



APPETIZERS

Spring Onion Tartlets with Tomato Marmalade

Serrano Chips with Manchego and Quince Paste

Ahi Tuna Tartare with Toasted Pumpkin Seeds, Shallots, and Chives on a Garlic Crostini

Smoked Ham Mousse with Gruyere on Sprouted Sourdough Crouton

Warm Gougeres (Profiterolles) with Herbed Goat Cheese and Tomato Confit

Salmon Mousse with Dill Crème Fraîche On Potato Blinis

Crab Cakes with Old Bay Rouille and Larosa Whole Grain Mustard

Baked Polenta Cups with Taleggio Sausage, Stewed Tomatoes, and Shaved Parmesan

Spinach and Artichoke Mousse with Garlic Pita Chips

Seared Halloumi Cheese with Heirloom Tomato and Basil Oil

Flatbread Topped with Mint, Feta, Ground Lamb

Marinated Lamb Skewers with Tzatziki Sauce

Prosciutto Wrapped Bread Sticks with Artichoke Parmesan Tapenade

Seared Ahi Tuna with Black and White Sesame Seeds, Taro Root Chips, Sesame Dressing

Parmesan Cups with Tomato Marmalade and Green Onion Pesto

Italian Sausage Crustinis with Taleggio Cheese and Fennel Seeds

Puffed Pastry with Oyster Mushrooms, Bacon and Brie

Pancetta Wrapped Shrimp with Roasted Red Pepper Aioli

Coconut Lemon Grass Soup Shooters with Shitake Mushrooms, Green Onion and Cilantro



SALADS

Mixed Greens 1

with Red Onion, Shaved Carrots, Toasted Pine Nuts, Roquefort and Aged Balsamic Vinaigrette

Classic Caesar Salad

with Garlic and Parmesan Croutons

Butter Lettuce

with Red Seedless Grapes, Gorgonzola and Creamy Walnut Dressing

Mixed Greens 2

with Early Girl Tomato, Basil, Shaved Purple Carrots, Haloumi Cheese Croutons and a Banyuls Vinaigrette

Baby Arugula

with Crispy Serrano, Shaved Manchego, Chile Spiked Crouton, Quince Dressing



ENTREES

Beef Tenderloin*

Peppercorn Sauce

Chicken Piccata

Pan-Fried Chicken Scallopine with Lemon, Capers, Shallots, White Wine and Oyster Mushrooms

Braised Short Ribs

Porcini-Crusted Monk Fish*

lobster sauce

Bavette Steak

Butter-Bean Ragout, Grilled Peppers and Herbed Pesto

Pan Seared Halibut*

Lobster Sauce

Salmon

Potato-Crusted with Lemon and Dill Beurre Blanc

Bacon-Wrapped Pork Loin

Applewood Smoked Bacon with Apple Brandy Sauce

Braised Lamb Shank

Creamy Gorgonzola Polenta and Lamb Jus

Rack of Lamb*

Garlic Crusted with Herbs

Chicken Parmesan

Lasagna

Italian Sausage, Bell Peppers, Mushrooms, Mozzarella, Asiago and Parmesan

Chicken Cacciatore

Pesto Chicken

Pastina Pasta with Mushrooms, Tomatoes and Parmesan



VEGETARIAN ENTREES

Verdi Club Pasta

Roasted Red and Yellow Peppers, Capers, Tomatoes and Cream Sauce

Pesto Risotto

Roasted Red Peppers, Oyster Mushrooms, Cherry Tomatoes and Shaved Parmesan

Eggplant Parmesan

Vegetarian Lasagna

Creamy Risotto

Roasted Vegetables with Fresh Herbs and Pecorino

Creamy Gorgonzola Polenta

Kale, Tomato and Asparagus

Manicotti

Stuffed with Pesto and Mushroom Ricotta, Creamy Tomato and Pepper Sauce



SIDES

Mashed Potatoes with Roasted Garlic and Parmesan

Creamy Gorgonzola Polenta

Yukon Gold Potato Gratin with Shallots Confit and Gruyere

Creamy Herbed Risotto

Roasted Rosemary Fingerling Potatoes

Lemon and Parmesan Orzo

Herbed Brown Rice Pilaf

Wheatberry Salad

Toasted Faro

Israeli Couscous

VEGETABLES

All Seasonal Vegetables

Seared Asparagus

Grilled Broccolini

Braised Green Beans

Zucchini, Squash and Red Pepper Medley

Creamed Spinach



DESSERTS

Tiramisu

Basil Trifle

Champagne and Tangerine Pastry Cream, Strawberries, Mango, Banana, Pineapple, Kiwi, Short Bread and Basil Coulis

Blueberry Voulevent

Darkberry and Cassis Pastry Cream, Blueberry and Balsamic Coulis, Cream Cheese Dough

Malva Pudding Cake

Roasted Chicory Root Panna Cotta

Coffee or Chocolate Pot de Creme

White Chocolate Panna Cotta

Chocolate Lava Cakes

Blueberry Cloufutis (brioche cakes)

Vanilla Creme Anglais

Assorted Cookie Plate

Cheese Cake with Blueberry Coulis