Sample Menu



Hor D'Ouevres

Choose three
Mini Beef Wellington with Horseradish Cream
Sweet Potato Rounds with Ginger Fig Chutney
Fresh Mozzarella Tomato Brushetta
Chick Pea Panisse Spring Vegetables
Garlic Chicken Puffs

Salad

Fresh Pickled Field Greens with Cracked Pepper Vinagerette, Scallions, Carmalized Pecans & Summer Strawberries

Main Course

Choose two

Bronzed Chilean Sea Bass 2ith Lemon Ver Blanc & Champagne Masserated Melon Salad

Carved Beef Tenderloin Au Poivre with Traditional Brandy and Green Peppercorn sauce, Chebre Duchesse Potatos Rappini

Cedar Planked Chicken Breast with Shittaki Corn Relish & Pickled Red Onions

Confit of Long Island Duck with Blackberry Demio Gloss with Garlic Spinach and Silky Whipped Potatoes