

We, at All in Good Taste Productions, pride ourselves on constructing menus using the finest seasonal and local ingredients. All menu options are prepared *à la minute* (cooked to order). Customized menu items may be discussed. Most of our selections can be modified to accommodate vegans, dietary restrictions and those with a gluten allergy.

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## SIGNATURE CRISPY THIN CRUST PIZZAS ★ 🚚 (available gluten free)

Offered in multiples of sixteen (16)

**\$1.50/slice**

Caramelized Onions, Taleggio and Reggiano Cheese, Basil (v)

Pesto, Mozzarella and Piave Cheese, Heirloom Tomatoes, Pan Roasted Garlic, Herbs (v)

Wild Mushroom Duxelle, Champignon and Piave Cheese, Rosemary (v)

Mascarpone and Piave Cheese, Caramelized Sauerkraut, Crispy Bacon, Rosemary

Roasted Tomato Marinara, Mozzarella and Reggiano Cheeses, Crispy Garlic, Basil (v)

Extra Virgin Olive Oil, Mozzarella and Reggiano Cheese, Marinated Cherry Tomatoes, Basil (v)

*Optional Garnishes: Roasted Red Peppers, Heirloom Tomatoes, Arugula, Crispy Lemon*

**\$.25/slice**

Additional Toppings: Mission Figs (s), Hot or Sweet Soppressata, Prosciutto, Pancetta, Jumbo Lump Crab, Grilled Shrimp, Smoked Salmon, Duck Confit

## HOT HORS D'OEUVRES

**\$2.75ea**

Crispy Phyllo Cups Baked with ★

Gorgonzola Soufflé, Granny Smith Apples, Chives (v)

Pesto Cheese Pudding, Basil Chiffonade (v)

Petite Fried Green Tomatoes, on cocktail forks, Remoulade Sauce (s)(v)

Toasted Pumpernickel, Wild Mushroom Duxelle, Champignon Cheese, Herbs (v)

Crispy Sweet Corn Fritters, Lemongrass Dipping Sauce (s)(v)

Roasted Mission Figs, Gorgonzola, Toasted Herbed Pecans (s)(v)

**\$3.75ea**

Petite Crispy Strudels with ★

Salmon, Green Onions, Piave Cheese, Tarragon

Smoked Trout, Bacon, Piave Cheese, Leeks

Grilled Artichokes, Lemon, Reggiano Cheese, Herbs (v)

Wild Mushrooms, Champignon Cheese, Shallots, Thyme (v)

Toasted Rye Reubenites, Corned Beef, Gruyere Cheese, Thousand Island ★

Petite Lamb Meatballs, Herbed Gougère, Roasted Garlic Aioli, Micro Greens

Grilled Kielbasa, Soft Pretzel Roll, Mustard Sauce

Grilled Bacon-wrapped Mission Figs, Chevre, Herbs (s)

Grilled Bacon-wrapped Medjoul Dates, Gorgonzola, Herbs

Petite Seared Perogies on cocktail fork, Caramelized Onion Confit (v)

Crispy Lemon Brined Fried Chicken Strips on cocktail forks, Molasses BBQ Sauce

Crispy Macaroni and Cheese Croquettes, Romesco Sauce (v)

Petite Cheese Raviolis, on cocktail forks, Herbed Oil (v)

Petite Wild Mushroom Raviolis, Crispy Mushroom Ragout (v)

**\$4.25ea**

Grilled Baby Lamb Chops, Cajun Pecan Barbecue

Grilled Bacon-wrapped Colossal Shrimp, Remoulade Sauce

Grilled Pesto Shrimp, on cocktail forks, Lemon Neige Sauce

Petite Jumbo Lump Crab Cakes, on cocktail forks, Sauce Vert ★

**\$5.00ea**

Baked Oyster Rockefeller

## COLD CANAPÉS

**\$1.50ea**

- Spring Rolls, Lemongrass Sauce ★ (s)(v) *offered in multiples of eight (8)*  
Carrots, Parsnips, Snow Peas, Micro Greens, Fennel, Asparagus, Red Pepper, Basil, Mint
- Summer Rolls, Lemongrass Sauce ★ (s)(v) *offered in multiples of eight (8)*  
Cucumber, Avocado, Sugar Snap Peas, Jicama, Mint, Cilantro
- Autumn Rolls, Apple Cider Sauce ★ (s)(v) *offered in multiples of eight (8)*  
Butternut Squash, Carrots, Celery Root, Fennel, Amaranth Sprouts,
- Winter Rolls, Apple Cider Sauce ★ (s)(v) *offered in multiples of eight (8)*  
Celery Root, Winter Squash, Carrots, Parsnips, Roasted Red Peppers, Snow Peas

**\$2.75ea**

- Thin Toast topped with
  - Artisan Cheese, Toasted Herbed Pecans (v)
  - Vegetarian CLT - Cucumber, Tomatoes, Micro Greens, Aioli (v)
  - BLT - Local Bacon, Tomatoes, Lettuce, Aioli ★
- Petite Herbed Gougères filled with
  - Roasted Garlic Hummus, Red Peppers, Micro Greens (v)
  - Pesto Hummus, Eggplant Caponata, Basil (v)
- Belgian Endive, Artisan Cheese, Herb Toasted Pecans, Chives (v)
- Petite Won Ton Cups filled with
  - Citrus Hummus, Marinated Julienned Vegetables, Lemongrass Sauce, Sprouts, Sesame Seeds (v)
  - Citrus Hummus, Eggplant Caponata, Basil (v)
  - Marinated Couscous, Charred Corn, Grapes, Roasted Cipollini Onion, Herb Toasted Almonds, Crispy Kale, Champagne Vinaigrette (v)
  - Guacamole, Marinated Tomatoes, Cilantro (v)

**\$3.75ea**

- Crispy Potato Cakes topped with
  - Fennel Cured Gravlax, Crème Fraîche, Chives
  - Smoked Salmon, Crème Fraîche, Dill
  - Liptauer Cheese, Local Bacon, Tomato, Micro Greens
  - Apple Compote, Crème Fraîche, Chives (v)
- Belgian Endive topped with
  - Grilled Shrimp Compote, Chives
  - Smoked Salmon or Smoked Trout Mousse, Capers, Dill
  - Fennel Cured Gravlax, Mustard Sauce, Dill

**\$4.25ea**

- Crispy Phyllo Cups, Sauce Vert, Jumbo Crab, Lemon, Shallots, Chives ★
- Thin Toasts topped with Country Style Pâté, Cumberland Sauce, Thyme
- Petite Herbed Gougères, Grilled Shrimp Compote, Microgreens ★
- Petite Herbed Gougères, Grilled Chicken Compote, Chives

**\$5ea**

- Thin Toasts topped with
  - Beef Tartare, Cornichons, Tomato Aioli
  - Elysian Fields Lamb Tartare, Cornichons, Green Onions, Dijon Aioli ★
  - Ahi Tuna Tartare, Sesame Crusted, Scallions, Wasabi Soy, Finger Chiles
  - American Caviar, Crème Fraîche, Chives
- Johnny Cakes, American Caviar, Crème Fraîche, Chives
- Crispy Potato Cakes, American Caviar, Crème Fraîche, Chives

## STATIONED HORS D'OEUVRES

**Fresh Fruit Display (v)** 🚗 **\$4.75pp**

**Fresh Vegetable Crudit  (v)** 🚗 **\$5.50pp**

A seasonal assortment of fresh vegetables accompanied by citrus hummus and pepper-cream dressing.

**Grilled Vegetable Display (v)** 🚗 **\$6pp**

**Spiced Tortilla Chips, Fresh Garden Salsa and Guacamole (v)** **\$4.50pp**

A rustic presentation usually displayed near the bar. Large stone molcajetes act as the vessel for garden salsa and traditional guacamole. Served with warm spiced corn tortilla chips.

**Sushi** **\$9pp**

An elegant presentation of spicy sushi rolls, shrimp tempura rolls, vegetable Maki rolls and seasonal vegetable rolls are displayed tiered glass disks. Additional charge for wheat grass display. Accompanied with soy sauce, lemongrass sauce, wasabi, pickled ginger, chopsticks and sushi plates. **Sushi consists of 4 pieces per person.**

**Seafood** **\$8.50ea/pp**

Displayed in white porcelain bowls on ice. A grander display in ice bowls or on an ice table for an additional cost. Alternately, any item may be added to the antipasto table.

Grilled Chilled Jumbo Shrimp, Cocktail Sauce, Roasted Shallot Vinaigrette 🚗

Marinated Jumbo Lump Crab, Citrus Vinaigrette, Sauce Vert

Jumbo Lump Crab Cakes, Sauce Vert 🚗

Oysters on the Half Shell, Scallion Mignonette, Cocktail Sauce

**Caviar Presentation** **\$7.50pp**

Price per person for presentation and accoutrements. Caviar at current market price,  oz per person.

Presented with lemon wedges, cr me fra che, chives and your choice of toast points, potato cakes and corn cakes.

**Imported and Domestic Cheese Display** 🚗 **\$7pp**

Choose three (3) cheeses, accompanied by assorted crusty breads and crostini *based on availability*

St. Andr  Triple Cr me, Gorgonzola Dolce, Fresh Chevre, T te de Moine, Pecorino, Tartufella, Morbier, Montrachet, Gruy re, White Cheddar, Aged Gouda, Humbolt Fog, Brie, Rocastin, Piave, Saint Marcellin

**Petite Sandwiches and Sliders** 🚗 **(available in cocktail sizes)** **\$5ea**

Lemon Hummus, Herbed Goug re, Eggplant Caponata, Micro Greens (v)

Grilled Chicken Compote, Herbed Goug re, Sprouts

Beef and Veal Roulade, Soft Roll, Caramelized Onion Barbecue, Asiago, Arugula ★ **\$6ea**

Beef Brisket, Soft Roll, Molasses Barbecue, Caramelized Onions

Pulled Pork, Soft Roll, Molasses Barbecue, Smoked Cheddar

Chicken Pesto Burger, Soft Roll, Caramelized Onions, Pesto Aioli, Arugula

Turkey Burger, Soft Roll, Dijon Mustard Sauce, Tomato, Watercress

House Smoked Turkey Breast, House-made Pretzel Bun, Romesco Sauce, Asiago, Tomato, Watercress ★

Grilled Shrimp Compote, Herbed Goug re, Microgreens

Seared Salmon Paillard, Soft Roll, Sauce Vert, Tomato, Watercress ★

Fried Green Tomato, Soft Roll, Remoulade Sauce, Pancetta, Heirloom Tomato, Arugula ★

Seared Vegan Roulade, Soft Roll, Tomato Avocado Compote, Micro Greens ★

House Brined Fried Chicken Breast, Soft Roll, Remoulade Sauce, Pepper Jack Cheese, Romaine

Lamb Slider, Soft Roll, Roasted Garlic Aioli, Chevre, Roasted Red Pepper, Arugula **\$8ea**

House Blend Beef Slider, Soft Roll, Horseradish Mustard Sauce, Smoked Gouda, Arugula

Beef Tenderloin, Soft Roll, thinly sliced, Horseradish Mustard Sauce, Arugula **\$9.75ea**

**Classic Antipasto Table** 🚗**\$12pp**

Organic Baby Arugula undressed  
 Local Heirloom Tomatoes, Extra Virgin Olive Oil, Sea Salt, Cracked Aged Balsamic (s)  
*roasted roma tomatoes, when fresh heirlooms are not in season*  
 Assorted Marinated Olives, Lemon, Fresh Herbs  
 Marinated Charred Peppers, Pan Roasted Slivered Garlic  
 Charcuterie of Prosciutto, Hot Soppressata, Sweet Soppressata  
 Pesto Cheese Pudding ★ Assorted Crusty Breads, Crostini  
*Choice of three (3) Seasonal Grilled and Marinated Vegetables*  
 Asparagus, Baby Carrots, Zucchini, Artichokes, Haricot Vert, Red Beets, Fennel, Portabella

**Antipasto Bellissimo**

These selections may be used to enhance the classic antipasto table, or purchased a la carte.

**Salads and Sides** 🚗**\$3.50**

Black Eyed Pea Confetti Salad, Grilled Pineapple, Julienned Radish and Carrot, Edamame (v)  
 Brown Rice, Quinoa, Lentil, Cippolini Onion, Sour Cherries, Kale, Pepitas, Roasted Shallot Vinaigrette (v)  
 Israeli Cous Cous, Cippolini Onion, Kale, Grapes, Almonds, Roasted Corn, Champagne Vinaigrette (v)  
 Wheat berry, Quinoa, Cippolini Onion, Acorn Squash, Sour Cherries, Kale, Roasted Shallot Vinaigrette (v)  
 Haricot Vert, Roasted Corn, Shaved Fennel, Charred Red Peppers, Pesto Vinaigrette (v)  
 Orzo Pasta Salad, Imported Italian Tomatoes, Roasted Garlic, Asiago, Basil (v)  
 Panzanella Salad, Roasted Tomatoes, Kalamata Olives, Grilled Asparagus, Arugula, Reggiano, Balsamic  
 Tuscan Bean Salad, Lemon Caper Vinaigrette (v)  
 Five Cabbage Slaw, Roasted Shallot Vinaigrette (v)  
 Tabbouleh, Feta, Cucumbers, Mint (v)  
 Herb Roasted Tomatoes (v)  
 Fried Green Tomatoes (v) (s)  
 Roasted Garlic Hummus, Pine Nuts, Toasted Pita (v)  
 Cheese Puddings ★ (Tapenade, Artichoke, Wild Mushroom, Hazelnut Pear, Chevre, Bleu, Pimento) (v)  
 Marinated White Anchovies, Lemon, Chives  
 Assorted Pickled Vegetables  
 Italian Cured Meats of Soppressata, Prosciutto, Calabrese, Bresaola, Coppa Secca

**Strudels** 🚗**\$4.75pp**

Wild Mushroom (v)  
 Grilled Artichoke ★ (v)  
 Wild Caught Atlantic Salmon

**Tarts** 🚗**\$3.50pp**

Heirloom Tomato Crostata, Gruyère Cheese, Aged Balsamic Vinegar ★ (v)  
 Alsace Onion ★ (v)  
 Asparagus (v)  
 Artichoke and Leek (v)  
 Asparagus Chevre Cheese (v)  
 Sauerkraut ★ (v)  
 English Pea Piave Cheese (v)  
 Smoked Salmon  
 Smoked Trout  
 Wild Mushroom (v)

## SOUPS

**\$3.75pp demitasse**  
**\$5.25pp bowl**

These soups are great passed during hors d'oeuvres and cocktail parties, served as a first course, or added to a plated salad course. Unless otherwise stated, soups may be served chilled or hot, depending on the season and the actual weather for your event. Soups may be accompanied by an herbed palmier for an additional \$1 charge.

Asparagus Bisque, Asparagus Tips, Crispy Leeks (v)  
Celery Root Bisque, Chive Oil (v)  
Chestnut Bisque, Chestnut Crème, Madeira ★ (s)  
Chicken Pot Pie, Herbed Pastry Dome  
Chilled Cucumber Bisque, Grated Cucumber, Lemon Juice ★ (s)(v)  
Chilled Gazpacho, Brunoise of Vegetables, Petite Croutons ★ (s)(v)  
Chilled Radish Bisque, Grated Radish, Buttermilk ★ (v)  
English Pea Soup, Pea Tendrils, Minted Oil, Crème Fraîche (s)(v)  
Lobster Bisque, Butter Poached Lobster, Lobster Cream, Crispy Leeks, Chervil (\$4.50/\$6.00)  
New England Style Clam Chowder, Cracked Pepper  
Potato Leek Soup, Crispy Leeks (v)  
Pumpkin Soup, Herbed Cream, Toasted Pepitas, Crispy Bacon (optional) ★ (s)  
*may be served in a demi pumpkin at an additional charge ★ (s)*  
Red and Yellow Pepper Bisque, Pesto Oil, Julienned Peppers (v)  
Roasted Tomato Soup, Basil Oil (v)  
Sweet Corn Vichyssoise, Crème Fraîche, Crispy Shallots (v)  
Vegetarian Chili, Sour Cream, Scallions (v)  
Wild Mushroom Bisque, Thyme Cream, Crispy Mushrooms (v)  
Wild Mushroom Farro Soup, Grated Reggiano (v)  
Winter Squash Bisque, Arugula Pesto, Crispy Leeks(s)(v)

## PLATED DINNERS

### SALAD COURSE

Design your perfect salad with any three (3) greens and two (2) garnishes as the first course of your entrée. Each Salad will be paired with a seasonal Cheese Pudding, Roasted Tomato and Crostini. Salads may be enhanced with a [soup](#), [tart](#), [strudel](#).

### ORGANIC FARM GREENS

Baby Spinach, Baby Arugula, Watercress, Romaine, Bibb, Napa Cabbage, Belgian Endive, Frisée, Mizuna

### GARNISHES

Carrots, Parsnips, Celery Root, Fennel, Kohlrabi, Radishes, Marinated Haricot Vert  
Herbed Toasted Almonds, Pine Nuts, Walnuts, Dried Cherries, Dried Cranberries

### VINAIGRETTES

Cider, Walnut, Grapeseed, Pesto, Citrus, Sesame Oil, Balsamic, White Balsamic, Red Wine, Roasted Shallot, Dijon, Pumpkin, Herbed

### DRESSINGS

Buttermilk Ranch, Caesar, Ginger, Pepper-cream, Bleu Cheese, Crème Fraîche

## ENTRÉE SELECTIONS

Paired with a starch and your choice of a [seasonal vegetable](#).

### Beef/Lamb

Beef Brisket, Caramelized Onions, Mushrooms, Cranberry Demi Glace ★ **\$32pp**  
*Yukon Gold Potato Puree*

Herb Crusted Filet of Beef Tenderloin, Demi Glace <i>Celery Root Potato Puree</i>	<b>\$45pp</b>
Beef Braciolo, Thyme, Prosciutto, Fontina, Tomato Demi Glace <i>Wild Mushroom Risotto</i>	<b>\$39pp</b>
Beef Daube <i>Ricotta Gnocchi</i>	<b>\$37pp</b>
Lamb Tagine <i>Roasted Corn, Currant and Pepita Spiced Cous Cous</i>	<b>\$45pp</b>
Osso Bucco of Elysian Fields Lamb, Gremolata ★ <i>Sautéed Brown Butter Spaetzels with Scallions</i>	<b>\$62pp</b>
Prime Rib of Beef <i>Dauphinoise Potatoes</i>	<b>\$49pp</b>
Rack of Domestic Lamb, Demi Glace <i>Roasted Garlic Whipped Potatoes</i>	<b>\$48pp</b>
Rack of Elysian Fields Lamb, Demi Glace <i>Roasted Garlic Whipped Potatoes</i>	<b>\$61pp</b>
Roulades of Beef, Veal, Wild Mushrooms, Porcini Tomato Glace ★ <i>Dauphinoise Potatoes</i>	<b>\$35pp</b>
<b>Poultry</b>	
Breast of Chicken stuffed with Caramelized Onions, Demi Glace <i>Sautéed Lentils with Crispy Leeks</i>	<b>\$36pp</b>
Breast of Chicken stuffed with Spinach and Leeks, Demi Glace <i>Sautéed Brown Rice with Crispy Shallots</i>	<b>\$36pp</b>
Breast of Chicken stuffed with Wild Mushroom Duxelle, Demi Glace <i>Sautéed Brown Rice with Crispy Leeks</i>	<b>\$36pp</b>
Grilled Tuscan Poussin, Lemon, Rosemary <i>Roasted Herbed New Potatoes</i>	<b>\$38pp</b>
Grilled Herbed Pancetta wrapped Quail <i>Roasted Herbed Fingerling Potatoes</i>	<b>\$39pp</b>
Whole Roasted Stuffed Poussin ★ <i>Creamy Polenta with Mascarpone, Sautéed Cannellini Beans, Demi Glace</i>	<b>\$39pp</b>
Roasted Ballontine of Chicken, Apricots, Leeks, Spinach, Demi Glace ★ <i>Roasted Herbed Fingerling Potatoes</i>	<b>\$38pp</b>
Roasted Chicken or Turkey Pot Pie with Pearl Onions, Root Vegetables and Peas <i>Puffed Pastry Dome</i>	<b>\$37pp</b>
<b>Pork</b>	
Cajun Pecan Barbecued Rack of Center Cut Pork <i>Spoonbread</i>	<b>\$27pp</b>
Grilled Pork Tenderloin, Demi Glace <i>Dauphinoise Potatoes</i>	<b>\$31pp</b>
Slow Roasted Ginger Rosemary Pork Loin, House-made Sauerkraut <i>Garlic Whipped Potatoes</i>	<b>\$27pp</b>
Roulades of Ham and Pork, Molasses Sweet Onion Barbecue Sauce <i>Smoked Gouda Grits</i>	<b>\$33pp</b>
Roasted Pink Peppercorn Crusted Pork Loin, Au Jus <i>Celery Root Potato Gratin</i>	<b>\$27pp</b>
<b>Vegetarian</b>	
Fresh Ricotta Cheese Raviolis, Wild Mushrooms Ragout, Shaved Tartufello	<b>\$27pp</b>
Fresh Goat Cheese Raviolis, Pesto Oil, Crispy Lemon and Shallots, Toasted Pine Nuts	<b>\$25pp</b>
Vegan Quinoa Roulade, Ratatouille, Red Pepper Coulis, Avocado ★	<b>\$26pp</b>

## Seafood

Arctic Char, Chardonnay Caper Fumet <i>Sautéed Farro, Beans and Greens</i>	\$29pp
Fresh Ricotta Cheese Raviolis, Sautéed Colossal Crab, Sauce Americane, Crispy Leeks ★	\$38pp
Herb Roasted Market Fish, Tomato Fumet (Barramundi, Snapper, Grouper, etc.) <i>Toasted Brown Rice, French Green Lentils with Shallots and Capers</i>	\$MPpp
Grilled and Smoked Halibut, Cucumber Tomato Salsa <i>Toasted Brown Rice, French Green Lentils with Shallots and Capers</i>	\$40pp
Whole Poached Lobster, Sauce Americane <i>Freshly Made Angel Hair Pasta</i>	\$72pp
Jumbo Lump Crab Cakes, Sauce Remoulade ★ <i>Barley and French Green Lentils with Pancetta Vinaigrette</i>	\$33pp

## SEASONAL VEGETABLES

Sautéed or Marinated Sugar Snap Peas with Julienne Carrots  
Sautéed or Marinated Haricot Vert with Julienne Parsnips  
Sautéed or Marinated Asparagus Tips with Leeks  
Assorted Grilled Vegetable Terrine, Herbs, Sprouts  
Grilled Marinated Beets and Cipollini Onions  
Roasted Tomatoes  
Fried Green Tomatoes

## DESSERT

Seasonal Berry Crostata, Crème Fraîche ★ <i>Seasonal berries tossed lemon zest, baked in short pastry</i>	\$6.50pp
Peach and Blueberry Crostata, Crème Fraîche ★ <i>Local peaches and blueberries tossed with lemon zest, baked in short pastry</i>	\$6.50pp
Caramelized Citrus Tart, Strawberries <i>Zests and juices of lemon, lime, and orange, baked with pate brisée and caramelized</i>	\$6.50pp
Classic Lemon Meringue Pie, Blueberries ★ <i>Bright lemon custard topped high with peaks of burnt Swiss meringue</i>	\$6.50pp
Chocolate Soufflé Roll, Assorted Berries <i>Dark chocolate soufflé rolled with seasonal flavored cream</i>	\$6.50pp
Italian Plum Clafoutis, Beurre Noisette <i>Beautifully arranged prune plums baked in Italian custard with orange zest</i>	\$6.50pp
Praline Cup, Seasonal Berries and Lemon Curd Mousse <i>Delicate tuille cup of almonds and caramelized sugar</i>	\$6.50pp
Pumpkin Soufflé, Cinnamon Crème Anglaise <i>Pumpkin soufflé spiced with cinnamon and nutmeg</i>	\$7.50pp
Baked Rome Apple, Spiced Syrup, Crème Fraîche <i>Rome apple loaded with dried fruits and currants, chardonnay, and cardamom</i>	\$6.50pp
Poached Pear, Pomegranates and Crème Anglaise ★ <i>Whole D'Anjou pears filled with caramel fruit compote poached with burgundy or chardonnay</i>	\$6.50pp
Chocolate and Praline Bread Pudding, Praline, Crème Anglaise <i>Rum soaked baguettes studded and baked with Belgian chocolates</i>	\$6.50pp
Apple Asiago Pie ★ <i>Local apples tossed with cinnamon sugar and cracked pepper, baked with Asiago crumble</i>	\$6.50pp
Chocolate Ganache Pecan Tart, Caramel Sauce and Raspberries <i>Velvety smooth, chocolate ganache floats over a salted pecan crust</i>	\$7.50pp
Toffee Taboo Ice Cream Ball, Sour Cherry Sauce, Seasonal Berries <i>Vanilla ice cream rolled in our signature Toffee Taboo crumbles</i>	\$6.50pp

## BUFFETS

\$45.50pp dinner

Buffets include crusty bread and our signature Toffee Taboo. Any plated [entrée](#) may be offered as a buffet option.

### SALADS - Choose one (1) 🚗

Salad of Petite Greens, Grilled Beets, Roquefort, Herbed Toasted Pecans, Roasted Shallot Vinaigrette  
Salad of Baby Spinach, Arugula, Watercress, Crème Fraîche Vinaigrette  
Salad of Romaine, Spinach, and Napa, Herbed Toasted Almonds, Citrus Vinaigrette  
Salad of Romaine, Spinach, Belgian Endive, Napa, Walnut Vinaigrette  
Brussels Sprouts, Chestnuts, Dried Cranberries, Julienne Parsnips, White Balsamic Vinaigrette  
Tabbouleh with Marinated Tomatoes, Parsley and Mint, Lemon Vinaigrette  
Salad of Bulgur Wheat, Green Lentils, Crispy Pancetta, Warm Pancetta Vinaigrette  
Tuscan Bean Salad of Cannellini Beans, Great Northern Beans, Capers, Lemon Vinaigrette  
Marinated Grilled Haricot Vert, Shaved Fennel, Roasted Corn, Pesto Vinaigrette  
Carrot Jicama Slaw, Golden Raisins, Serrano Chiles, Coriander Dressing  
Salad of Watermelon, Feta, Thyme and Sweet Onion, White Balsamic Vinaigrette  
Seasonal Fruit Salad, Grapes, Berries, Mint Dressing

### ENTREES - Choose two (2)

#### Beef/Lamb

Beef Brisket, Caramelized Onions, Mushrooms, Cranberry Demi ★ 🚗  
Roulades of Beef, Veal, Wild Mushrooms, Porcini Tomato Glace ★ 🚗  
Marinated and Grilled Flap Steak, Chimichurri Sauce

#### Poultry 🚗

Breast of Chicken, Herbed or Mushroom Duxelle, Demi Glace  
Crispy Lemon Brined Fried Chicken ★  
Grilled Tuscan Chicken, Lemon, Rosemary  
Roasted Ballontine of Chicken, Apricots, Leeks, Demi Glace ★  
Roasted Turkey or Chicken Pot Pie with Cippolinis, Root Vegetables and Peas

#### Pork

Cajun Spiced Rack of Center Cut Pork, Pecan Barbecue Sauce  
Roulades of Ham and Pork, Molasses Sweet Onion Barbecue Sauce 🚗  
Pink Peppercorn Crusted Pork Loin

#### Vegetarian 🚗

Alsace Onion Tart, Fromage Blanc  
Artichoke and Green Onion Strudel, Piave Cheese  
English Pea Piave Tart, Fromage Blanc  
Fig, Chevre, Gorgonzola, Walnut Tart, Fromage Blanc  
Wild Mushroom Strudel, Champignon Cheese  
Potato Leek Apple Strudel, Piave Cheese  
Roasted Asparagus, Leek and Chevre Tart, Fromage Blanc  
Roasted Corn Tart, Fromage Blanc  
Sauerkraut Tart, Fromage Blanc ★  
Vegan Quinoa Roulade, Tomato Compote ★  
Vegetarian Chili, Sour Cream, Scallions ★

#### Seafood

Arctic Char, Chardonnay Caper Fumet  
Herb Roasted Barramundi, Tomato Broth (Market Price)  
Smoked Halibut, Cucumber Tomato Salsa (Market Price)  
Salmon Strudel with Leeks and Parmesan Cheese 🚗  
Grilled Marinated Sides of Salmon, Cucumber Caper Compote 🚗  
Jumbo Lump Crab Cakes, Sauce Vert ★ 🚗

**STARCHES - Choose one (1)**

Celery Root Potato Gratin, Garlic Cream, Gruyère Cheese 🚚  
Dauphinoise Potatoes, Gruyère Cheese ★ 🚚  
Ricotta Gnocchi, Browned Butter, Herbs ★ 🚚  
New Potato Salad with Green Onions, Lemon and Thyme, Herbed Dressing 🚚  
Sweet Potato Salad with Apricots and Toasted Pecans, Lime Dressing 🚚  
Orzo Salad with Roasted Tomatoes, Asiago and Chiffonade of Basil 🚚  
Sautéed Brown Rice, Wild Rice, Quinoa, Leeks  
Marinated French Green Lentils, Brown Rice, Wild Rice, Leeks  
Sautéed Spaetzels, Browned Butter, Herbs  
Spoonbread ★  
Steamed Basmati Rice  
Napa Style Gemelli Pasta with Montassio Cheese Sauce 🚚

**SEASONAL VEGETABLES - Choose one (1):**

Creamy Four Cabbage Casserole, Savoy, Brussels Sprouts, Sauerkraut, Green Cabbage  
Sautéed or Marinated Sugar Snap Peas with Julienne Carrots  
Sautéed or Marinated Haricot Vert with Julienne Parsnips  
Sautéed or Marinated Asparagus Tips with Leeks  
Assorted Grilled Vegetables, Herbs  
Grilled Marinated Beets and Cippolinis Onions  
Roasted Tomatoes 🚚  
Fried Green Tomatoes 🚚

## BRUNCH BUFFET

**\$24.50pp**

All brunch buffets include a buffet version of your customized [organic farm green salad](#) and three (3) selections from the following list. Consider the optional enhancements to create your perfect brunch.

Farm Fresh Scrambled Eggs, Chives

Baked Eggs Mornay, Wild Mushroom Duxelle, Mornay Cheese Sauce ★

Chicken Pesto Sausage Frittata, Caramelized Onions, Spinach, Pesto, Tomatoes, Asiago Cheese ★ 🚚

Vegetarian Frittata, Leeks, Carrots, Zucchini, Mushrooms, Tomatoes, Smoked Gouda Cheese 🚚

Grilled Chilled Marinated Side of Herb Crusted Salmon, Sauce Vert, Cucumber Salsa 🚚

Smoked Trout and Bacon Strudel, Piave Cheese, Leeks 🚚

Sausage Strata, Caramelized Onions, Roasted Peppers, Chicken Pesto Sausage, Gruyere Cheese 🚚

Vegetarian Strata, Caramelized Onions, Roasted Peppers, Zucchini, Mushrooms, Asiago Cheese 🚚

Breakfast Quiche, Crispy Crust, Egg Custard, Bacon, Sausage, Herbs, Piave Cheese

Cinnamon French Toast Casserole, Maple Syrup 🚚

Crispy Peppered Bacon and House-made Pork Sausage Patties

Crispy Bacon and Chicken Pesto Sausages

## ENHANCEMENTS

**\$3.75pp**

Roasted Potatoes, Green Onions, Herbs, Roasted Tomato Platter

Roasted Herbed Potatoes, Asparagus, Whole Grain Mustard

Petite Blueberry Muffins, Date Scones, Sour Cream Coffee Cake 🚚

Mini Assorted Bagels, Whipped Butter, Whipped Cream Cheese, Seasonal Jam 🚚

**\$5.25pp**

Thinly Sliced Scottish Smoked Salmon Platter, Sliced Tomatoes, Capers, Red Onion, Lemon, Cucumber 🚚

Organic Buckwheat Granola, Plain Yogurt, Wildflower Honey, Dried Fruits, Assorted Nuts

Sliced Fresh Fruit, Lemon Curd, Assorted Berries

House-made Sourdough English Muffins, Assorted Crusty Breads, Whipped Butter, Seasonal Jam

## **SIGNATURE PAELLA BUFFET PRESENTATIONS**

Our paella pans bring a fun and interactive experience to any event, featured as a separate station, or added to any buffet. Our small paella (30") serves 50 guests and our large paella (43") feeds 85 guests generously.

### **CLASSIC SPANISH PAELLA**

**\$26.25pp**

An assortment of sweet, hot and chorizo sausage, chicken, pork and assorted shellfish. Aromatic vegetables and saffron add to the enticing aroma. This dish can also be made vegetarian.

### **CREOLE STYLE JAMBALAYA**

**\$25.25pp**

A creole style dish, originating in south, but prepared with French influences. Assorted peppers, onions, garlic and tomato create a soulful base for a rich stew of chicken, andouille, green beans, crawfish and shrimp. This dish can be made vegetarian.

### **SAUTEED SHRIMP SCAMPI STYLE**

**\$24.50pp**

Jumbo shrimp sautéed with butter, garlic and white wine, finished with cream. Accoutrements of Baby Peas, Roasted Peppers, Reggiano and Herbs.

### **SHRIMP AND GRITS**

**\$23.50pp**

A southern classic with Andouille sausage, roasted tomato, onions, kale, and plenty of shrimp. Served with cheesy grits.

### **LAMB TAGINE**

**\$24.50pp**

Tender braised lamb with apricots, chickpeas, artichokes, and Moroccan spices. Served with a spiced confetti couscous with vegetables and raisins.

### **BEEF DAUBE**

**\$23.75pp**

An earthy version of beef stew, braised with carrots, onions, celery, tomatoes, and porcini mushrooms in a robust beefy glaze.

### **CRISPY FRIED LEMON BRINED CHICKEN**

**\$22.50pp**

An assortment of legs, thighs and breasts are brined with lemon, herbs, and spices. Fried crisp in our paella pan and served directly from our paella pan. It's fun and delicious! Molasses barbecue sauce and buttermilk dressing served on the side.

### **HARVEST CHICKEN STEW**

**\$23.25pp**

Our version of chicken pot pie. Roasted root vegetables, organic chicken, onions, leeks, mushrooms, and peas simmer in velvety smooth veloute. Garnished with puff pastry domes. This dish can be made vegetarian.

### **COCONUT GREEN CURRY (v)**

**\$20.25pp**

A fragrant inspiration from Thailand in which crushed kaffir lime leaves, ginger and shallots are blended together and cooked with coconut cream. Shrimp and chicken may also be added at an additional cost.

### **NAPA STYLE GEMELLI PASTA WITH MONTASSIO CHEESE (v)**

**\$17.50pp**

A rich, creamy comfort food with all the toppings. Accoutrements include caramelized onion, roasted peppers, sweet sausage, crispy mushrooms, baby peas, cheese and herbs.

**ASSORTED PETITE PASTRIES** 🚚 (available gluten free)

**\$1.25ea**

Pastries are petite, generally averaging 2 bites in size. Perfect way to end cocktail parties, buffets, stationed or passed.

**Bar Cookies**

Callebaut Chocolate Brownies with Chocolate Ganache Icing ★

White Chocolate Pistachio Blondies ★

Toffee Taboo Brownies ★

Raspberry Crumble Bars

Blueberry Crumble Bars

Peach Almond Squares

Apple Asiago Squares

Apple Galette

Pear Galette

Concorde Grape Almond (s)

**Shortbreads (glazes are optional)**

Cardamom

Orange, Orange Glaze

Lemon, Lemon Glaze

Lime, Lime Glaze

Citrus, Citrus Glaze

Chocolate Sea Salt

Autumn Spice, Cider Glaze

Pecan

**Cookies**

Sour Cream Walnut Cookies

Pine Nut Cookies

Oatmeal Cherry Cookies

Chocolate Chip Cookies

White Chocolate Chip Cookies

Smore's Cookies

Sugar Cookies

**Cupcakes**

**\$1.50ea**

Vanilla, Vanilla Bean Buttercream

Citrus, Orange Buttercream, Crystallized Citrus Rinds

Coconut, Coconut Buttercream, Toasted Coconut

Lemon, Swiss Meringue, Lemon Curd

Angel Food, White Chocolate Buttercream, Sugar Pearls

Spiced Clove, Ginger Buttercream, Crystallized Ginger

Chocolate Taboo, Chocolate Ganache, Toffee Taboo Shard

Red Velvet, Cream Cheese Frosting, White Chocolate Curls

Banana, Cream Cheese Frosting, Caramelized Banana Dust

**\$1.75ea**

**Petite Tarts**

Lemon, Burnt Swiss Meringue ★

Key Lime, Graham Cracker (s)

Citrus Ricotta Cheesecakes, Phyllo, Sour Cherry ★ (s)

Strawberry Pretzel

Coconut Cream, Toasted Coconut

Pecan Pies, Crème Fraîche