



PLATED DINNER SAMPLES

Dinner #1

Mixed Baby Field Greens
Charred Tomato Vinaigrette, Garlic Crustini & Pickled Bermuda Onions

Oven Roasted Cauliflower Puree
Curry & Mint Oils

Slow Roasted Prime Rib of "Angus" Beef
Horseradish Sour Cream, Twice Baked Potato & Candied Root Vegetables

Mesquite Roasted Filet of Atlantic Salmon
Fresh Corn Polenta & Green Apple Jus

New York Style Cream Cheese Cake
Blackberry Compote

Dinner # 2

Hand Tossed Caesar Salad
Shaved Grana Padano, Garlic Croutons

Manhattan Style Clam Chowder
Handmade Oyster Crackers

Onion Crusted Breast of Chicken
White Cheddar Hominy, Apple Wood Smoked Bacon- Sweet Pepper Relish

Pan Seared Tenderloin of Beef
Dutch Cocoa-Dried Cherry Demi Glace

Raspberry Chocolate Decadence Torte

Dinner #3

Butter Leaf Bib Lettuce
Dijon Mustard & Tarragon Vinaigrette

Traditional Cream of Mushroom Soup

Chili Rubbed "Angus" Rib Eye Steak
Black Bean Salad & Fire Roasted Tomato Salsa

Almond Crusted Filet of Sterling Salmon
Bay-Braised Cannelini Beans & Sauvignon Blanc Butter

Grand Marnier Crème Brulee

Dinner # 4

Grilled & Chilled Prawn Cocktail
Roasted Shallot Horseradish Cocktail Sauce

Tomato & Mozzarella ala Caprese
Balsamic Vinaigrette, Fresh Basil Chiffonade

Root Vegetable Chowder

Coriander Crusted Rack of Spring of Lamb
Red Pepper "Beluga Lentils" & Stewed Tomato Ragout

Pan Seared "Blue Nose Grouper"
White Truffle Cassoulet

Pan Seared New York Steak
Smoked Gouda Scallop Potatoes, Roasted Shallot Demi Glace

Roasted Pineapple Beignets
Coconut-Caramel Dipping Sauce & Nutmeg Powdered Sugar