

Appetizers

Appetizers—Wild mushroom tart with gruyere and herb salad-Cracked pepper potato chips with caramelized French onion dip-Roast eggplant with green goddess dip-Samosas-Chicken wing with lime curry butter-Crab cakes with smoky chipolte sauce-Artichoke puff pastry bites-Virginia ham with apple chutney on cornbread rounds-BL Tomatoes-Cheese and chive bread-Tomato tart with feta cheese and basil infused olive oil-Honeyed goat cheese with spiced walnuts and figs-Mussels Mariniere-Ham and cheese palmiers-Mushroom pate—Pesto and sundried tomato cheese terrine-Baked brie in phyllo cups-Crab, apple and mango salad on cumin apple chips—Blini with dill and smoked salmon-Pecan and goat cheese “marbles”-Zucchini poppers with sour cream dip-Artichoke bruschetta-Roasted dates with pancetta and almonds-Tuna stuffed piquillo peppers-Roasted potato slices with romesco sauce-Asparagus fries with smoked paprika aioli-Greek salad skewers-Hoisin beef and scallion rolls-Poblano and ham quesadillas-Marinated Buffalo chicken wings with maytag blue dip-Grilled chicken in lettuce cups-Shrimp “margarita” with avocados and tomatoes-Apple, fennel and cheese straws--Chilled Asparagus Soup, with Heirloom Tomato Crab and Avocado Timbale Grilled Courgette and Baby Gem Salad. Pesto, Roasted Peppers, Warm Mozzarella Grilled Courgette and Baby Gem Salad. Pesto, Roasted Peppers, Warm Mozzarella Crispy Fried Goat Cheese Salad Sundried Tomato Gnocchi, Black Olive Sauce

Salads

Chopped lobster salad with applewood bacon-Corn, arugula, Pecorino salad-Roasted figs with baby greens and honeyed vinaigrette-Shaved fennel, green apple and Marcona almond salad-Classic Iceburg wedge with creamy bacon, blue cheese and roasted garlic dressing-Leeks vinaigrette-Spinach and avocado salad with mustard vinaigrette-Roasted eggplant with green goddess dressing-Shaved root vegetable salad-Grilled Panzanella salad-Cucumber and Feta salad-Fatoush salad-Winter salad with yogurt lemon dressing

Entrees

Handmade pasta/ravioli filled with cheese, pumpkin, or mushroom-(Sauces-Lamb ragu/Basil infused tomato/wild mushroom cream-lemon cream/brown butter sage) Thai grilled skirt steaks—Glazed loin of pork with apple chutney—Chicken with 40 cloves of garlic---Chicken a la Normandie—Shrimp with Lemon, capers and feta-Garlicky pork or chicken pineapple skewers—Roasted chicken with peaches, basil and

ginger—Chicken with apples, gin and coriander-lemon roasted chicken with cous cous-Spiced chipolte chicken breasts with sweet potatoes-Quick braised chicken with Moroccan spices--Chervil Roasted Cod Loin. Corn and Pistachio Fritters. Citrus Coulis Indian Spiced Halibut with Main Shrimp Biryani. Mini Onion Bhajis Char Grilled Sliced Sirloin Steak. Chimichurri Sauce, Roasted Fingerling Potatoes, Baby Arugula Lamb Cutlets, Cheddar and Chive Crust. Creamed Leeks and Bacon. Baby Red Potatoes Javanese Chicken Satay. Spicy Peanut Sauce, Coconut Rice, Garlic On Choy.

DESSERTS

Warm Chocolate Molten Cake, Sugared Raspberries, Ricotta Cream Strawberry and White Chocolate Cream Napolean, Aged Balsamic Nectarine Tart Tartin. Blueberry Compote, Whipped Sweet Cream Golden Raisin Bread Pudding, Bourbon Sauce Peach Melba Turnovers. Vanilla Ice Cream, Sherry Sauce—Pear Clafouti-Nutella crepes banana foster or strawberry coulis-Little lemon cakes—Individual banana foster cakes-Chocolate cake with white chocolate frosting and peppermint crush—Lemon, chocolate mousse—Chocolate or strawberry soufflé—Lavendar madeleines-Honeyed phyllo torte—Fall fruit almond crumble—Vanilla bean, rum raisin, cookies and cream ice cream