

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 stuffed with garam masala scented potato(nuts optional)
- 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 walnut oil(may be nut free)
- Honeyed goat cheese with spiced walnuts and figs
- Mussels Mariniere
- Ham and cheese palmiers-Mushroom pate
- Pesto and sun-dried 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 cheese 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(Squash) and Baby Gem vegetable Salad.
- Lobster “canonolis” with Lemon Gastrique
- Salmon with shallot truffle honey glaze
- Crab and green apple risotto

Soups

- Sangrita soup(chilled) Creamy cauliflower sans cream
- Chestnut and apple soup
- Tuscan tomato bread soup with steamed mussels
- Tortilla soup
- Root vegetable soup with lentils and Gruyere
- Panzanella soup

Salads

- Chopped lobster salad with applewood bacon, corn and arugula
- Pecorino salad
- Roasted figs with baby greens and honeyed vinaigrette
- Shaved fennel, green apple and Marcona almond salad
- Classic Iceberg 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
- Strawberry salad with mozzarella and sugared walnuts
- Avocado and mango salad
- Pesto, Roasted Peppers, Warm Mozzarella Crispy Fried Goat Cheese Salad Sundried Tomato Gnocchi, Black Olive Sauce
- Roasted brussel sprouts with citrus vinaigrette(fall/winter)
- Rigatoni(cold) stuffed with basil scented ricotta cheese, chive oil and fresh tomato

Entrees

- Handmade pasta/ravioli filled with cheese, pumpkin, squash, lobster
- (Sauces-Lamb ragu/Basil infused tomato/wild mushroom cream
- lemon cream/brown butter sage/Vanilla cream/lamb ragu/chicken Bolognese
- 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
- Chervil Roasted Cod Loin.
- Corn and Pistachio Fritters.
- Quick braised chicken with Moroccan spices
- 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.
- Pan seared sirloin steaks with choice of sauce
- Grilled tenderloin with red miso glaze
- Vegetarian gyoza(may be gluten free) with spicy dipping sauce
- Pan roasted sirloin with celery root, parsnip puree

DESSERTS

- Warm Chocolate Molten Cake wit Sugared Raspberries
- Ricotta Cream Strawberry and White Chocolate Cream Napoleon
- Aged Balsamic Nectarine Tart Tartin with Blueberry CompoteWhipped Sweet Cream Golden Raisin Bread Pudding with Bourbon Sauce
- Peach Melba Turnovers with Vanilla Bean Gelato and Bourbon 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 tort
- Fall fruit almond crumble
- Fresh berry fools(parfait)
- Chocolate Hazlenut cheesecake
- Lemon blueberry cheesecake parfaits
- Grilled honeydew with lime sugar
- Warm chocolate cheesecakes with Romeo & Juliet cookies
- Grilled honeydew melon with lime sugar
- Chocolate crepe cake