



The Catered Affair
at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Seasonal Menus

You are invited to experience The Catered Affair's culinary interpretation of the four seasons at The Boston Public Library. Our chefs have selected New England seasonal ingredients and used them to prepare meals that draw upon the freshest of local ingredients harmoniously, for the date and season you have selected for your celebration.

Reeducate your taste buds. We have created a series of menus as nature intended; menus that bring together those sublime seasonal combinations that, once celebrated, bring forth good memories of food experiences gone by.

Our menus may be entirely customized to suit your taste and are priced per-person, including food, equipment, linen rentals and staffing. If your special event is a wedding, and you are considering a seasonal menu for wedding guests, please add \$10 per person, to cover more extensive setup requirements.

Incorporate the best of Spring, Summer, Fall or Winter to your event at The Boston Public Library. Your guests will taste the difference.

6.25% MA State and .75% City Tax, plus 6% Administrative Charge will be added to your bill. All prices are per person, and are subject to change without notice.

**Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.*



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PRIVATE ENTERTAINING
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Seasonal Menus - Spring and Summer

PLATED DINNER 1

Menu 1 Beef

\$93 per Guest Dinner

\$103 per Guest Wedding

Hors d' Oeuvres

Tomato and Olive Tart with Garlic Aioli
Mini Kobe Beef Burger
Diver Scallops Wrapped in Bacon
Chicken in Romaine with Lime Hot Sauce
Baby Artichoke Fritter with Hollandaise

First Course

*Asparagus, Fava Bean and Citrus Salad w/ Spring Herbs, Toasted Almonds,
Star Anise and Blood Orange Vinaigrette*

Entrée

Herb Crusted Filet of Beef
Truffled Spring Pea Ravioli
Roasted Baby Carrots and Pea Shoot Salad

Dessert

Strawberry Charlotte
White Chocolate Mascarpone Mousse
Strawberry Mint Salsa

French Roast and Decaffeinated Coffee and Assorted Teas

“It’s Spring
Fever. That is
what the name
of it is. And
when you’ve got
it, you want –
oh, you don’t
quite know what
it is you do
want, but it just
fairly makes
your heart ache,
you want it so!”

Mark Twain

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Seasonal Menus - Spring and Summer

PLATED DINNER

Menu 2 Beef

\$85 per Guest Dinner

\$95 per Guest Wedding

Hors D'Oeuvres

Brie and Raspberry Feuille De Bricke
Lemon Chicken Wrapped in Snow Peas
Beef, Portabella Mushroom and Roasted garlic on a Rosemary Skewer
Maine Crab Cakes with Double Mustard Mayonnaise
Fried Picholine Olives Stuffed with Duck and Smoked Gouda

First Course

"Soup and Salad"
Chilled Ginger Snap Pea Soup and Tower of Spring Baby Greens with a Trio of Marinated Vegetables
White Balsamic and Herb Vinaigrette

Entrée

Bistecca Florentine
Tart of Caramelized Onions, Truffles and Fontina
Israeli Aruccola and Cured Tomato
Barolo Jus

Dessert

Peach Tarte Tatin
Crème Fraiche Ice Cream
Raspberry Coulis

French Roast and Decaffeinated Coffee and Assorted Teas

“O Summer
Friendship,
whose flat-tering
leaves shadowed
us in our
prosperity, with
the least gust,
drop off in the
Autumn of
Adversity”
Philip Massinger

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Seasonal Menus - Spring and Summer

PLATED DINNER

Menu 3 Beef

\$95 per Guest Dinner

\$105 per Guest Wedding

Hors D'Oeuvres

Brie, Pear and Almond Flowers
Wild Mushroom Chopsticks
Spicy Corn Fritter with Pineapple Chutney
Asian Meatballs on Snow Pea Picks
Mini Griddled Lobster Salad Sandwich

First Course

Grilled Eggplant and Heirloom Tomato Tart
Salad of Mache, Frisse and Baby Arugula
Aged Balsamic Vinaigrette

Entree

Grilled Filet of Beef with Crispy Garlic Potato Cake
Roasted King Oyster Mushrooms
Haricot Verte and Cured Tomato
Cabernet Sauce

Dessert

Decadent Chocolate Diamonds
Espresso Crème Anglaise

French Roast and Decaffeinated Coffee and Assorted Teas

“April has
put the
spirit of
youth in
everything”

William Shakespeare

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Seasonal Menus - Spring and Summer

PLATED DINNER

Menu 4 Lamb

\$110 per Guest Dinner

\$120 per Guest Wedding

Hors D' Oeuvres

Spicy Thai Vegetable Roll with Cucumber Dipping Sauce
Lobster Arancini
Wild Mushroom Profiteroles
Marinated Asparagus Wrapped in Prosciutto
Mini Yorkshire Puddings with Beef Tenderloin and Horseradish Cream

First Course

Summer Green Salad with, Fresh Oranges
Jicama, Toasted Almonds and Nasturtium Blossoms
Miso Ginger Vinaigrette

Entree

Shiitake Crusted Rack of Lamb
Sweet Corn and Asiago Flan
Summer Vegetable Cassoulet

Dessert

Lemon Curd and Fresh Berry Tart

French Roast and Decaffeinated Coffee and Assorted Teas

“An easy thing, O
Power Divine, to
thank thee for
these gifts of
Thine. For
Summer’s
sunshine,
Winter’s snow,
for hearts that
kindle, thoughts
that glow; But
when shall I
attain to this? To
thank thee for
the things I miss”

Thomas W. Higginson

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PLATED DINNER

Menu 5 Lamb

\$82 per Guest Dinner

\$92 per Guest Wedding

Hors D'Oeuvres

Smoked Salmon Lavosh with Crème Fraiche and Chives
Macadamia Nut Chicken with Apricot Dipping Sauce
Banana and Black Bean Empanadas with Cinnamon Crème Fraiche
Tartlets of Sundried Tomato and Smoked Mozzarella
Mini Burgers with Tomato Chutney

First Course

Field Green Salad with
Grilled Peaches, Blackberries and Vermont Chevre
Raspberry Lime Vinaigrette

Entree

Herb Crusted Grilled Lamb Sirloin
Crispy Truffled Potato Cake
Broccoli Rabe with Toasted Garlic, Chilies and Sunchokes
Pinot Noir Jus

Dessert

Lemon and Strawberry Semi Freddo
Lemon and Strawberry Coulis
Coconut Tuile

French Roast and Decaffeinated Coffee and Assorted Teas

“All Winter
long I dream of
my, garden, on
the first day of
Spring, I dig
my fingers
deep in to the
soft earth- I
can feel its’
energy and my
spirits soar”

Helen Hayes

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Seasonal Menus - Spring and Summer

PLATED DINNER

Menu 6 Lamb

\$82 per Guest Dinner

\$92 per Guest Wedding

Hors D' Oeuvres

Chicken and Spinach Cakes with Shiitake Thyme Relish

Mini Crispy Caesar Cups

Bresola Pears with Arugula and Parmesan

Codfish Cakes with Pineapple Salsa

Mini Pigs in a Blanket with Mustard and Sauerkraut

First Course

"Fried Green Tomato Sandwich"

Mandara Bufallo Mozzarella

Spring Herb Salad

Heirloom Tomato Vinaigrette

Entrée

Chipolte Rubbed Smoked Lamb Sirloin

Ratatouille Gratin and Crispy Snap Peas

Viogner Jus and Arugula Coulis

Dessert

Triple Chocolate Bombe with Espresso Crème Anglaise

French Roast and Decaffeinated Coffee and Assorted Teas

“I loafe and
invite my
soul at my
ease,
observing a
spear of
summer
grass”

Walt Whitman

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Seasonal Menus - Spring and Summer

PLATED DINNER

Menu 7 Chicken

\$83 per Guest Dinner

\$93 per Guest Wedding

Hors D'Oeuvres

Asian Spoon Dumpling with Soy Ginger Dip
Shrimp Cocktail Canapes with Bloody Mary Cocktail Sauce
Cucumber Cups with Gazpacho
Chicken, Shiitake and Asparagus Wraps
Peking Duck with Hoisin and Scallions

First Course

Heirloom Tomato and Fresh Mozzarella Salad
Summer Greens
Pesto Vinaigrette, Aged Balsamic Drizzle

Entrée

Crispy Lemon Thyme Roasted Statler Chicken Breast
English Sweet Pea Risotto
Chantenay Carrots

Dessert

Trio of Profiteroles
Vanilla, Cappuccino and Chocolate
Chocolate Sauce and Caramel

French Roast and Decaffeinated Coffee and Assorted Teas

“I expect
some new
phases of
life this
Summer,
and shall
try to get
the honey
from each
moment”

Lucy Stone

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PLATED DINNER

Menu 8 Chicken

\$79 per Guest Dinner

\$89 per Guest Wedding

Hors D'Oeuvres

Caprese Salad Bites

Fried Picholine Olives Stuffed with Duck and Smoked Gouda

Cashew Chicken Spring Roll with Apricot Dipping Sauce

Ginger Lime Crab in a Cucumber Cup

Mini Beef Wellington

First Course

*Salad of Spring Field Greens with Wild Mushroom Carpaccio, Warm Goats
Cheese*

wrapped in Prosciutto

Smokey Red Pepper Vinaigrette

Entrée

Lemon Verbena Braised Organic Chicken with Morels and Asparagus

Spaghetti Squash and Basil Sautee

Viognier and Herb Pan Jus

Dessert

Fig, Plum and Pine Nut Crostada

Sweet Honey Glaze

Amaretto Ice Cream

French Roast and Decaffeinated Coffee and Assorted Teas

“Shall I
compare
thee to a
Summer’s
Day?”

William Shakespeare

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PLATED DINNER

Menu 9 Chicken

\$79 per Guest Dinner

\$89 per Guest Wedding

Hors D'Oeuvres

Spicy Lime Ginger Shrimp with Cilantro Lime Aioli
Zucchini Ribbons with Goats Cheese, Red Pepper and Mizuna
Mini Philly Cheese Steaks
Chicken and Spinach Cakes with Shiitake Thyme Relish
BBQ Pork Biscuits with Coleslaw

First Course

Baby Spinach and Endive Salad
Spiced Pecans Fresh Raspberries and Orange
Citrus Vinaigrette

Entrée

Marjoram and Lemon Marinated Roulade of Chicken with Leek and Spinach Farce Crispy Basil Polenta
Civet of Heirloom Tomato, Artichoke and Fava Bean

Dessert

Vanilla Panicotta Parfait
Raspberry and Mango Gelees
Fresh Raspberries and Crisp Tuile Cookies

French Roast and Decaffeinated Coffee and Assorted Teas

“If there
were no
tribulation,
there would
be no rest. If
there were
no Winter,
there would
be no
Summer
St. John Chrysostom

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Seasonal Menus - Spring and Summer

PLATED DINNER

Menu 10 Fish

\$102 per Guest Dinner

\$112 per Guest Wedding

Hors D' Oeuvres

Diver Scallops with Red Pepper and Pancetta
Wild Mushroom Chopsticks
Banana and Black Bean Empanadas with Cinnamon Crème Fraiche
Smoked Chicken Quesadilla with Pico De Gallo
Beef, Portabella Mushroom and Roasted garlic on a Rosemary Skewer

First Course

Asparagus Crespelle with Sheep's Milk Ricotta
Fresh Basil
Sauté of Morel Mushrooms and Fava Beans

Entrée

Herb Roasted Seabass
Provençal Vegetable Stacks
Nicoise Olive and Tomato Relish

Dessert

Fresh Fig and Blueberry Clafoutis

French Roast and Decaffeinated Coffee and Assorted Teas

“Everything
is blooming most
recklessly; if it were
voices
Instead of colors,
there would be an
unbelievable
shrieking into the
heart of the night”
Rainer Maria Rilke

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Seasonal Menus - Spring and Summer

PLATED DINNER

Menu 11 Fish

\$90 per Guest Dinner

\$100 per Guest Wedding

Hors D' Oeuvres

*Mini Kobe Beef, Mushroom and Swiss Sliders
Cherry Tomatoes with Green Herb Hummus
Chicken and Smoked Cheddar Turnovers
Robiola Pizza with White Truffle Oil
Shrimp Satay with Pistachio Pesto*

First Course

*Baby Greens with Mango, Hearts of Palm, Toasted Pistachios
Champagne Vinaigrette*

Entrée

*Corn and Crab Crusted Cod
Warm Summer Succotash Salad
Lobster Chive Vinaigrette*

Dessert

*Chocolate Bavarian
Caramelized Bananas and Double Vanilla Ice Cream
Chocolate Sauce*

French Roast and Decaffeinated Coffee and Assorted Teas

“The
summer
night is like
a perfection
of thought”

Wallace Stevens

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Seasonal Menus - Spring and Summer

PLATED DINNER

Menu 12 Fish

\$103 per Guest Dinner

\$113 per Guest Wedding

Hors D' Oeuvres

Maryland Crab Cakes with Cajun Remoulade
Mini Burgers with Tomato relish
Crispy Asparagus Spears with Parmesan
Petit Croque Monsieur
Lemon Chicken Wrapped in Snow Peas with Cilantro Lime Aioli

First Course

Rustic Artichoke and Goats Cheese Tart
Summer Herb Salad
Sun Dried Tomato Vinaigrette

Entrée

Seabass Panzanella
Crispy Fennel and Parmesan Tuille
Gazpacho Vinaigrette

Dessert

Florentine Cookie Basket with a Trio of Sorbets

French Roast and Decaffeinated Coffee and Assorted Teas

“It was one of those perfect Summer days- the sun was shining, a breeze was blowing, the birds were singing and the lawnmower was broken”

James Dent

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Seasonal Menus - Spring and Summer

PLATED DINNER

Menu 13 Fish

\$95 per Guest Dinner

\$105 per Guest Wedding

Hors D' Oeuvres

Mini Griddled Lobster Salad Sandwiches
Tartlets of Sundried Tomato and Smoked Mozzarella
Fresh Fig and Chevre Barquette
Asian Chicken Salad in Crisp Wonton Cups
Steak Au Poivre Crostini

First Course

Roasted Red and Yellow Beet and Chevre Tower
Spring Greens
Citrus Vinaigrette

Entrée

Artichoke Crusted Halibut
Saute of Morel Mushrooms, Green and White Asparagus, Baby Carrots
Heirloom Potato Confit and Tomato Fondue

Dessert

Strawberry Rhubarb Tart
Crème Fraiche Ice Cream

French Roast and Decaffeinated Coffee and Assorted Teas

“I loafe and
invite my
soul at my
ease,
observing a
spear of
summer
grass”

Walt Whitman

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Seasonal Menus - Fall and Winter

PLATED DINNER

Menu 1 Beef

\$100 per Guest Dinner

\$110 per Guest Wedding

Hors D' Oeuvres

Tomato and Olive Tart with Garlic Aioli
Mini Kobe Meatloaf Crostini
Buffalo Shrimp Tart with Celery and Shrimp Salad
Quail En Croute
Porcini Stuffed Mushrooms with Camembert

First Course

Salad of Fall Greens with Baby Red and Gold Beets
Orange Segments and Warm Brie Croque
Citrus Vinaigrette

Entrée

Red Wine and Thyme Braised Beef Short Ribs
Creamy Parmesan Polenta
Roasted Root Vegetables
Horseradish Gremolata

Dessert

Parisian Gala Apple Tart
Double Vanilla Ice Cream
Warm Caramel Sauce

French Roast and Decaffeinated Coffee and Assorted Teas

“Summer
ends and
Autumn
comes, and
he who
would have it
otherwise
would have
tides always
and a full
moon every
night”

Hal Borland

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Seasonal Menus - Fall and Winter

PLATED DINNER

Menu 2 Beef

\$73 per Guest Dinner

\$83 per Guest Wedding

Hors D' Oeuvres

Wild Mushroom Risotto Stacks with Truffle Aioli
Black Bean and Smoked Cheddar Fajitas
Lime and Chili Grilled Shrimp with Cilantro Aioli
Quail En Croute
Asian Meatballs on Snow Pea Picks

First Course

Wild Mushroom Cappuccino
Smoked Duck Dumplings
Black Truffle Sabayon

Entrée

Wood Grilled Hanger Steak
Ragout of Wild Mushrooms, Cippolini Onions and Fingerling Potatoes
Brocollini and Sweet Garlic Infusion

Dessert

Warm Chocolate Almond Bread Pudding
Crème Anglaise

French Roast and Decaffeinated Coffee and Assorted Teas

“Laughter is
the sun that
drives Winter
from the
human race.”

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Seasonal Menus - Fall and Winter

PLATED DINNER

Menu 3 Beef

\$95 per Guest Dinner

\$105 per Guest Wedding

Hors D' Oeuvres

Wild Mushroom Chopsticks
Mini Monte Christos
Codfish Cakes with Pineapple Chili Salsa
Cashew Chicken Spring rolls with Apricot Dipping Sauce
Mini Yorkshire Puddings with Beef Tenderloin and Horseradish Cream

First Course

Vanilla Scented Kabocha Squash Bisque
With Autumn Vegetable Timbale
Poached Lobster

Entrée

Herb Crusted Beef Tenderloin
Porcini and Asiago Flan
Fall Vegetable Sautee

Dessert

Pumpkin Cheesecake
Cranberry Compote

French Roast and Decaffeinated Coffee and Assorted Teas

“Autumn is
the bite of a
Harvest
Apple”

Christina Petrowski

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PLATED DINNER

Menu 4 Lamb

\$82 per Guest Dinner

\$92 per Guest Wedding

Hors D'Oeuvres

Roasted Yukon Potato Cups with Ratatouille
BBQ Duck Fajita with Smoked Cheddar
Maryland Lump Crab Cakes with Cajun Remoulade
Chicken and Spinach Cakes with Shiitake Relish
Beef, Portabella Mushroom and Roasted garlic on a Rosemary Skewer

First Course

Salad of Winter Greens with Roasted Pears
Dried Cranberries, Candied Pecans
Great Hill Blue Cheese
Cranberry Port Vinaigrette

Entrée

Braised Colorado Lamb Shank
Truffled Chive Gnocchi
Caramelized Baby Carrots and Acorn Squash
Port Wine Thyme Glaze

Dessert

Bartlet Pear Croustada
Cinnamon Ice Cream
Warm Caramel Sauce

“Oh, the
long and
dreary
Winter!
Oh, the
cold and
cruel
Winter!”

Henry Wadsworth Longfellow

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PLATED DINNER

Menu 5 Lamb

\$113 per Guest Dinner

\$123 per Guest Wedding

Hors D'Oeuvres

Robiola Pizza with White Truffle Oil
Fried Picholine Olives Stuffed with Duck and Smoked Gouda
Shrimp Satay with Pistachio Pesto
Chicken in Romaine Leaves with Lime Hot Sauce
Shui Mai with Soy Ginger Dipping Sauce

First Course

Caramelized Onion, Wild Mushroom and Gruyere Tart
Baby Herb Salad
Balsamic Brittle

Entrée

Herb Crusted Rack of Colorado Lamb
Buttercup Squash and Asiago Sformatta
Roasted Green and White Asparagus
Garlic and Parsley Persillade

Dessert

Individual Chocolate Caramel Trifle
Crisp Florentine Cookie

“Winter is
an etching,
Spring is a
watercolor,
Summer is
an oil
painting and
Autumn a
mosaic of
them all”

Stanly Horowitz"

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PLATED DINNER

Menu 6 Lamb

\$85 per Guest Dinner

\$95 per Guest Wedding

Hors D' Oeuvres

Tomato and Olive Tart with Garlic Aioli
Potato Boxes with Whole Grain Mustard Mashed and Sweet Sausage
Lobster Arrancini
Chicken and Cilantro Quesadilla with Pico De Gallo
BBQ Pork Biscuit with Coleslaw

First Course

Roasted Pumpkin and Lobster Risotto
Served in a Mini Roasted Pumpkin

Entrée

Espresso Roasted Lamb Sirloin
Creamy Potato and Parsnip Galette
Honey Roasted Baby Gold Beets, Carrots and Parsnips
Pomegranate Molasses

Dessert

Beaujolais' Pear Tart
Cinnamon Whipped Cream

French Roast and Decaffeinated Coffee and Assorted Teas

“Now is the
Winter of our
Discontent.
Made glorious
by this sun of
York”

William Shakespeare

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Seasonal Menus – Fall and Winter

PLATED DINNER

Menu 7 Chicken

\$80 per Guest Dinner

\$90 per Guest Wedding

Hors D' Oeuvres

Tartlet of Sundried Tomato and Smoked Mozzarella
Mini Kobe Meatloaf Crostini
Smoked Salmon Lavosh with Crème Fraiche
Chicken and Smoked Cheddar Turnovers with Pear Relish
Macadamia Nut Chicken with Orange Dijonnaise

First Course

Pumkin Agnollotti
Roasted Pumpkin Sage Brown Butter
Aged Parmesan

Entrée

Wild Mushroom Stuffed Eberly Farms Chicken Statler
Lemon Roasted Asparagus, Fingerling Potatoes
Sweet Garlic Jus

Dessert

Warm Ginger Bread
Sauteed Allison's Orchard Apples
Cider Sabayon and Warm Caramel

French Roast and Decaffeinated Coffee and Assorted Teas

“Autumn is the
second Spring,
where every leaf
is a flower”

Albert Camus

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The Catered Affair
at THE *B*OSTON PUBLIC LIBRARY

PRIVATE ENTERTAINING
WEDDINGS
CORPORATE EVENTS
GALAS & CELEBRATIONS

Seasonal Menus - Fall and Winter

PLATED DINNER

Menu 8 Chicken

\$80 per Guest Dinner

\$90 per Guest Wedding

Hors D' Oeuvres

Blue Cheese and Cranberry Beggars Purse
Mini Kobe Beef Sliders with Swiss Cheese and Mushrooms
Citrus Scone with Smoked Salmon and Caviar
Mini Eggs Benedict with Hollandaise and Asparagus
Banana and Black Bean Empanadas

First Course

"Deconstructed Caesar Salad"
Baby Romaine lettuce with Creamy Garlic and Lemon Dressing
Parmesan Flan and Asiago Crisp

Entrée

Pecan Crusted Chicken
Compote of Wild Mushrooms, Sweet Potatoes and Smoked Bacon
Crisp Green Beans
Gingered Molasses Glaze

Dessert

Roasted Apple and Cranberry Bread Pudding
Cinnamon Whip Cream and Warm Caramel Sauce

French Roast and Decaffeinated Coffee and Assorted Teas

“Art is a staple,
like bread or
wine or a warm
coat in Winter.
Man’s spirit
grows hungry
for art in the
same way his
stomach growls
for food”

Irving Stone

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Seasonal Menus - Fall and Winter

PLATED DINNER

Menu 9 Chicken

\$80 per Guest Dinner

\$90 per Guest Wedding

Hors D' Oeuvres

Brie Pear and Almond Flowers
Steak Au Poivre Crostini
Maine Crab, Wild Mushroom and Parmesan Tart
Mini Reuben
Gingered Chicken Cakes with Cilantro Lime Aioli

First Course

Salad of Boston Lettuce, Frisée and Endive
Crisp Gala Apples, Dried Cranberries, Grafton Farms Cheddar
Dijon Vinaigrette

Entrée

Moroccan Spiced Roast Chicken
Herb Spaetzle
Caramelized Root Vegetables
Pomegranate Glaze

Dessert

Warm Valhrona Chocolate Cake
Caramel Ice Cream
Chocolate Ganache

French Roast and Decaffeinated Coffee and Assorted Teas

“In the midst
of Winter, I
finally learned
there was in
me an
invincible
Summer”

Albert Camus

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Seasonal Menus - Fall and Winter

PLATED DINNER

Menu 10 Fish

\$94 per Guest Dinner

\$104 per Guest Wedding

Hors D' Oeuvres

Brie and Raspberry Feuille De Bricke
Asian Meatballs with Snow Pea Picks
Lobster Fajitas with Mango Chili Salsa
Quail En Croute
Asian Chicken Salad in Crisp Wonton Cup

First Course

Roasted Winter Vegetable and Goats Cheese Tower
Herb Salad and Aged Sherry Vinaigrette

Entrée

Apple and Maple Butter Glazed Halibut
Root Vegetable Puree
Salsify and Endive

Dessert

Bittersweet Chocolate Tart
Caramelized Bananas
Espresso Crème Anglaise

French Roast and Decaffeinated Coffee and Assorted Teas

“Small cheer
and great
welcome
makes a
merry feast”

William Shakespeare

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Seasonal Menus - Fall and Winter

PLATED DINNER

Menu 11 Fish

\$80 per Guest Dinner

\$90 per Guest Wedding

Hors D' Oeuvres

Butternut Squash Risotto Stacks with Red Pepper Aioli
Mini Yorkshire Puddings with Beef Tenderloin and Horseradish Cream
Smoked Salmon Roulade with Wasabi Tobiko
Chorizo Empanadas
Chicken and Spinach Cakes with Shiitake Relish

First Course

Salad of Fall Greens with
Mango, Hearts of Palm and toasted Pistachios
Champagne Vinaigrette

Entrée

Grilled King Salmon
Roasted Beet Farrotto
Warm Broccoli Rabe and Artichoke Salad
Blood Orange Vinaigrette

Dessert

Crème Bruleé Tart
Mixed Berry Compote

French Roast and Decaffeinated Coffee and Assorted Teas

“If Winter
comes, can
Spring be far
behind?”

Percy B Shelley

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PLATED DINNER

Menu 12 Fish

\$96 per Guest Dinner

\$106 per Guest Wedding

Hors D' Oeuvres

Blue Cheese and Cranberry Beggars Purses
Beef, Portabella Mushroom and Roasted garlic on a Rosemary Skewer
Diver Scallops Wrapped in Bacon
Peking Duck Rolls with Hoisin and Scallions
Fried Country Cured Olives Stuffed with Sausage and Goats Cheese

First Course

Salad of Field Greens
Roasted Red and Gold Beets
Fresh Oranges, Spiced Almonds and Chevre Crostini
Citrus Vinaigrette

Entrée

Miso Roasted Black Cod
Gold Beet Risotto Galette
Edamame and Pea Shoot Salad
Teriyaki Beurre Blanc

Dessert

Beaujolais' Pear Tart
Cinnamon Whipped Cream

French Roast and Decaffeinated Coffee and Assorted Teas

“Winter came down to our home one night. Quietly pirouetting in on silvery-toed slippers of snow, and we, we were children once again.”

Bill Morgan, Jr

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