

Sample Dinner Menu

MEDITERRANEAN OFFERINGS

Mediterranean Passed Hors D'oeuvres

Crispy Potato Galette with Smoked Salmon and Dill Cream
Endive Spears with Lobster, Avocado and Pink Grapefruit
Roasted Artichoke Leaves with Wild Mushrooms and Parmesan
Grilled Crispy Sage Polenta with Porcini Mushrooms
Market Vegetable Crudites with Dill Cream
Roasted Eggplant with Goat Cheese, Basil and Sun-Dried Tomatoes
Dungeness Crab Cakes with Lemon-Garlic Aioli
Creamy Mascarpone Polenta with Morels and Peas
Bruschetta with Fava Beans and Prosciutto
Crisp Squash Blossoms with Melting Taleggio Cheese
Asparagus with Prosciutto and Shaved Parmesan
Spiced Prawns with Yogurt-Mint Tzatziki
Heirloom Cherry Tomatoes and Bocconcini
Porcini Mushroom Soup with Olive Oil and Fresh Thyme in Demitasse
Eggplant Soup with Rosemary Croutons served in Demitasse
Artichoke and Cannelini Bean Soup with Shaved Parmesan
Pumpkin Squash Soup with Toasted Pumpkin Seeds in Demitasse
Demitasse of Caramelized Onion-Parmesan Soup

Mediterranean Antipasti

Marinated Olives, White Beans, Porcini and Tomatoes
Italian Chilies Stuffed with Capers and Anchovy
Assorted Grilled Vegetable and Bufala Mozzarella Panini Triangles
Imported Cheeses with Chestnut Marmalade and Fruit Mustard
Grilled Figs with Honey
Heirloom Tomatoes with Bufala Mozzarella, Basil and Balsamic
Grilled Artichoke Hearts with Arugula and Lemon Vinaigrette
Yellow Watermelon with Heirloom Cherry Tomatoes, Feta and Mint

Buffet Served with Rustic Country Loaves and Extra Virgin Olive Oil

Mediterranean Salads

Mesclun Greens with Pears, Pistachios, Blue Cheese and Pomegranate Vinaigrette

Chopped Market Vegetable Salad with Parmesan and Balsamic Vinaigrette

Roasted Baby Beet Salad with Beluga Lentils, Arugula and Citrus Vinaigrette

Endive-Treviso Salad with Gorgonzola, Balsamic Glazed Apples and Candied Pecans

Heirloom Tomatoes and Bufala Mozzarella with Basil, Balsamic and Toasted Pumpkin Seeds

Penne Pasta Salad with Fresh Basil Pesto, Sun-dried Tomatoes and Bocconcini

Pasta Salad with Braised Artichokes, Ricotta, Mint Pesto and Pinenuts

Marinated White Beans with Tomato, Sage and Garlic

Mediterranean Pastas and Risotto

Penne with Tomato and Basil

Tortelli di Zucca with Brown Butter, Sage and Pecorino

Green Apple Risotto with Radicchio Treviso and Sausage

Wild Mushroom Risotto

Savory Butternut Squash Risotto

Truffled Macaroni and Cheese with Parmigianno Reggiano

Mediterranean Fish Selections

Grilled Salmon with Beluga Lentils and Arugula

Roasted Mediterranean Sea Bass with Fennel

Grilled Halibut with Roasted Pepper Romesco

Roasted Striped Bass with Lemon and Thyme

Olive Oil Poached Tuna Nicoise

Seared Maine Scallops with Meyer Lemon Vinaigrette

Grilled Moroccan Shrimp with Hummus, Tabbouleh, Salsa Verde, Yogurt and Mint

Other Mediterranean Entrees

Lemon-Garlic Chicken

Beef Tenderloin with Asparagus

Roasted Guinea Hen with Pomegranate Glaze

Roasted Rack of Lamb with Herbs de Provence

Grilled Marinated London Broil

Slow-Braised Kobe Beef Short Ribs with Caramelized Shallots and Horseradish

Prime Rib Roast with Peppercorn Jus

Other Mediterranean Entrees Cont.

Szechuan Beef with chili oil and Cilantro Sauce

Caramelized Free Range Veal Chop with Lemon-Parsley Gremolata

Mediterranean Platters of Vegetables and Sides

Grilled Vegetables with Salsa Verde

Broccoletti with Chilies, Garlic and Extra Virgin Olive Oil

Rosemary Roasted Fingerling Potatoes

Marinated French Bean Salad

Grilled Asparagus and/or White Asparagus Sauteed with Shallots

***Provençal Vegetable Tian – Layers of Roasted Vegetables with Tomato,
Thyme and Olive Oil***

Grilled Artichoke Hearts with Lemon and Tapenade

Mediterranean Cous Cous with Golden Raisins and Pinenuts

Chickpeas with Cumin, Fennel and Blood Oranges

PACIFIC RIM OFFERINGS

Pacific Rim Passed Appetizers

Duck Potstickers with Chinese Black Bean Sauce

Panko-crusted Tempura of Market Vegetables with Dashi Dipping Sauce

Vegetable Spring Roll with Spicy Apricot mMustard

Chicken, Beef and Shrimp Sates with Dipping Sauces

Miniature Crab or Shrimp Cakes with Ginger-Lime Emulsion

Spicy Tuna-Avocado in Sesame Cones with Wasabe Masago

Crab-Miso Soup served in Demitasse

Tempura Soft Shell Crab with Cilantro-Mint Vinaigrette

Shrimp Tempura with Ginger-Ponzu Sauce

Tuna Tataki Rolls with Cucumber and Ponzu

Pacific Rim Stations

Crispy Calamari Salad with Yuzu Lime Vinaigrette

Stir-Fry Five-Spice Lamb Salad in Radicchio Cups

Cashew chicken salad with crispy wontons and Pickled Ginger Vinaigrette

Tuna Carpaccio on Sushi Rice with Wasabe and Ponzu

Fried shrimp or scallops with lime and papaya salad

