



**menus:**

- passed hors d'oeuvres
- cocktail & dinner stations
- seasonal buffets
- seasonal plated dinners
- small plates
- corporate catering



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## seasonal plated dinner menus

Below are samples of some of our favorite served dinners for each season. Let us create a custom menu for your special occasion.

### Winter

Roasted Beet Soup  
with a Warm Salad of Wild Mushrooms & Lobster

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Grilled Rib Eye & Braised Short Ribs  
With Buttermilk Onion Rings, Pommes Anna,  
Marrow Foam, Creamed Baby Spinach

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Caramelized Apple Tart with Vanilla Ice Cream,  
Caramel Sauce & Apple Chip

### Spring

Fresh Spring Pea Soup with Seared Salmon and Pea Shoot & Mache Salad

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Pan Roasted Cod with Red Onion Rhubarb Marmalade & Fennel Confit.  
Herb & Garlic Mash, Grilled Market Vegetables

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Individual Strawberry Shortcakes

### Summer

Tomato Tarte Tatin with Baby Arugula Salad,  
Parmesan Tuiles, Tomato Chips

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Red Snapper with Caramelized Fennel, Olives & Tomatoes,  
Wild Rice, Israeli Couscous & Brown Basmati Rice,  
Grilled Asparagus

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Peach Blueberry Crisp with Vanilla Ice Cream

### Autumn

Seared Sea Scallops with Caramelized Fennel, Celeriac, Pear Puree & Balsamic Shallots

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Roasted Chicken Breast with Brioche, Leek & Cranberry Crust, Apple Cider Sauce, Sweet Potato & Butternut Squash Puree, Roasted Root Vegetables

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Maple Mascarpone Cheesecake