



Event Menus

Fresh Blini

Smoked Atlantic Salmon or House Cured Grave Lax
with Fresh Made Blue Corn Blini, Dill Pancakes or Potato Blini
served with Crème Fraîche, Mustard ~ Dill Sauce
Red Onion, Imported Capers,

Carving Station

Choose from:

Sliced Filet of Beef Tenderloin, Brine Cured Roasted Free Range Turkey Breast
Three Peppercorn Crusted Roast Beef, Smoked Premium Spiral Cut Ham, Racks of Baby Lamb
Served with Whole Grain Mustards, Lingonberry Sauce, Horseradish Cream
Served with Golden Baked Risotto and Winter Mushroom Sauce, Roasted Seasonal Vegetables

Fresh Salmon, Small Plates

Roasted Salmon on Wild Rice Pancake with Tomato and Sherry Reduction
Or Cedar Planked Salmon with Horseradish Mashed Potatoes

Grazing Station

Assorted Imported and Domestic Artisan Cheeses
A Selection of Dried Fruits and Nuts, Prosciutto, Italian Dried Sausage
A Variety of California and International Olives and Cornichons
Assorted Pâtés:
Mousse of Foie Gras, Salmon Fumé, Chicken or Duck Pâté, Vegetable Pâté
Fresh Baked Breads and Crackers

Duck and Quail

Boneless Quail Stuffed with Garlic Shrimp, Wrapped in Bacon with Green Peppercorn Sauce
Orange Glazed Roasted Long Island Duck Legs with Applesauce
Duck Leg Confit with French Green Lentils
Seared, Sliced Muscovy Duck Breast and Braised Duck Legs with Scallion Crepes

Stews and Braised

Beef Bourguignon with Buttered Noodles
Cassoulet with White Beans and Duck Confit
Fisherman's Wharf Cioppino
Wine Braised Short Ribs with Garlic Mashed Potatoes
Chicken Pot Pies with Flaky Pastry Crust
Chicken Cacciatore "Hunter's Style" Mushrooms and Baked Risotto

Soups

Smokey Corn Chowder
Classic Minestrone
Wild Mushroom Soup
Roasted Tomato and White Bean Soup with Sage Pesto
Roasted Winter Squash Soup with Toasted Walnuts
Curried Butternut Squash Soup