

# OFF PREMISE CATERING

## H'ORDEUVRES

GOAT CHEESE ARANCINI / TRUFFLE BALSAMIC GLAZE  
ROASTED MUSHROOM ARANCINI  
CHORIZO & SHRIMP SKEWERS  
MINI LOBSTER ROLLS / ROASTED GARLIC DRAWN BUTTER  
THAI CHICKEN SKEWERS  
MINI CROQUE MONSIEUR OR MADAME  
OLIVE TAPANADE  
STUFFED CRIMINI MUSHROOMS

## ENTREES

PAN ROASTED FRENCHED CHICKEN BREAST / ASPARAGUS / SHITAKE / ACORN  
SQUASH / PAN JUS  
MARINATED HANGER STEAK / ROASTED RED PEPPERS / GRILLED RED ONIONS /  
BALSAMIC STEAK SAUCE  
PAN SEARED SCALLOPS / HONEY SWEET POTATO PUREE / HARICOT VERT  
CURRY CRÈME MUSSELS / POMME FRITES OR ARTISAN BREAD  
ESCOLAR (WHITE TUNA) PAN SEARED / SUMMER SQUASH COUSCOUS / LEMON  
BROWN BUTTER  
GRILLED SUMMER VEGETABLES / HORSERADISH CREAM

## SALADS

STRAWBERRY FETA SALAD / HONEY THYME VINAIGRETTE  
MIXED FIELD GREENS / ROASTED MUSHROOMS / LARDOONS / TRUFFLE  
VINAIGRETTE  
GRILLED ASPARAGUS SALAD / SHAVED GRILLED FENNEL / DRIED APRICOTS /

## DESSERTS

BLUEBERRY BREAD PUDDING / VANILLA CRÈME ANGLAISE  
FRESH BERRIES / MARSCARPONE / WILD FLOWER HONEY

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