



CHEZ VOUS

sample fall/winter menu

Menus are customed designed to satisfy the most discerning tastes.

Chef James Murcko suggests.....

Passed hors d'oeuvres

- Roasted new potatoes filled with farmhouse Cheddar and apple smoked bacon
- Crab cakes with roasted garlic and lemon aioli
- Peking duck spring roll with hoisin dip
- Artichoke fritters with béarnaise sauce
- Smoked salmon spoons with radish salad and lemon cream
- Maple glazed scallop rumaki
- Roasted beets, goat cheese and pine nuts in phyllo
- Bruschetta with grilled tuna, caper-fennel relish
- Vegetable empanada with mole sauce
- Mini pork dumpling on a spoon with chili garlic sauce
- Pecan and blue cheese cracker with cranberry chutney
- Spicy shrimp dumplings, Thai green curry dip
- Three cheese risotto fritters with lemon-caper aioli
- Grilled lemon rosemary chicken skewers with fennel aioli
- Apricot, fennel and Gruyere in phyllo
- Wild mushroom crostini with pesto
- Shrimp fritters with mustard-tarragon dip
- Roasted jalapeno, scallion and corn cakes with cilantro lime cream and pepper jelly
- Parmesan chicken skewers with pesto dip
- Moroccan spiced lamb and rice meatballs with curried yogurt dip
- Cheddar and chutney croustade
- Sesame shrimp toast



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Curried lentil fritters with mint yogurt sauce
Wasabi and lime crab salad on cucumber rounds

Stationary hors d'oeuvres

Baked brie en croute with hazelnuts and brown sugar
Stilton biscuits with beef tenderloin and chive aioli
Mini grilled Fontina cheese sandwiches with tomato coulis
Chicken quesadillas with Monterey Jack, serrano peppers,
pickled onions and adobo mayonnaise
Mini beef burgers with Stilton and roasted shallot jam
Spicy yellow dal dip with curry spiced pita chips
Grilled lamb tikka skewers with chutney dip

Grilled pizetti with assorted toppings:
Lobster, stewed leeks, chives, mascarpone and ricotta
Caramelized onions and prosciutto
Wild mushroom, Fontina and truffle oil
Fig, Gorgonzola and prosciutto

First courses

Pear salad with Belgian endive, watercress, candied walnuts and creamy Stilton Dressing
Beet, blood orange, walnut and arugula salad with citrus vinaigrette
Mesclun mix with a lemon thyme vinaigrette and pistachio crusted chevre
Belgian endive and upland cress with Gala apple, Roquefort,
candied walnuts and parsley vinaigrette
Roasted red and gold beet carpaccio with hazelnut crusted goat cheese,
frisee and citrus salad
Bibb lettuce salad with almond crusted goat cheese, pickled onions,
haricot verts, pear tomatoes and aged sherry vinaigrette
Grilled asparagus and gold beet salad on a bed of red oak lettuce, Manchego cheese and pome-
granate dressing

Roasted pumpkin soup with toasted pumpkin seeds and lime cream

Crab bisque with corn salad garnish

Three squash bisque with lime and frizzled ginger

White bean soup with chorizo and parsley oil

Fresh corn bisque with black bean salsa and red pepper cream

Butternut squash bisque with apple confit

Classic lobster bisque with lobster quenelles

Goat's milk blue cheese tart with dried cherries, spiced pecans and baby greens

Butternut squash risotto with Pecorino, apple smoked bacon and sage

Maine crab cakes, tomato-basil coulis, garnished with grilled caponata

Arugula ravioli with grilled artichokes and cipolini onions, sun-dried tomato and Asiago cream

Wild mushroom and Gruyere tart with frisee herb salad and sherry vinaigrette

Penne with gorgonzola, pancetta, roasted beets and walnuts

Chilled tea poached shrimp, spicy peanut sesame noodles, daikon relish, lotus root chips

Wild mushroom duxelle crepe torte with fresh tomato coulis

Chilled jumbo shrimp with celery root remoulade, roasted red pepper vinaigrette and arugula oil

Seared haddock atop a brandade cake with warm black truffle vinaigrette and mache

Terrine of foie gras, frisee salad, caramelized pears and grilled walnut bread

Fish entrees

Herb crusted halibut with roasted vegetable relish and red pepper jus,
roasted tri-colored potatoes, mixed braised greens

Pine nut crusted #10 scallops with arugula pesto and horseradish oil,
potatoes Anna and crisp sugar snap peas with red and yellow pear tomatoes

Grilled rosemary marinated tuna with a warm white bean salad, sautéed broccoli rabe,
oven roasted tomato and saffron aioli

Miso marinated sea bass with soy syrup and wasabi oil,
shitake and black rice pilaf and haricots verts

Prosciutto wrapped monkfish, Provençal butter, roasted potatoes,
tomato and zucchini gratin

Grilled five spice crusted swordfish, wasabi scallion butter,
sautéed baby bok choy and red peppers, crisp noodle cake



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- Pepper-seared salmon with three mustards, haricot verts and red onion offered with crisp corn risotto cake
- Oven roasted cod loin on a bed of wilted spinach and diced potatoes with parsley and pancetta
- Seared sea bass with crayfish-bourbon sauce, “dirty”rice and sautéed baby zucchini
- Chive crusted salmon with apple-Macomber turnip puree, bacon braised Savoy cabbage, bordelaise sauce

Vegetarian entrees

- Individual wild mushroom pot pies
- Marinated artichoke, roasted red pepper and chevre tart
- White bean and caramelized onion ravioli, oven roasted tomato, sautéed spinach, shaved Parmesan cheese and roasted red pepper broth
- Saffron risotto with asparagus, morels and tomato-fennel jus
- Wild rice and mushroom flan
- Individual spinach, oven roasted tomato and chevre quiches
- Black bean, corn and jalapeno cakes with fresh salsa

Fowl entrees

- Statler chicken breast stuffed with roasted pears, herbs and goat cheese with a crispy thyme potato cake, wilted spinach and jus
- Pan roasted chicken breast stuffed with pancetta, chard and ricotta, aged balsamic glaze, herbed pearl cous cous, sugar snap peas
- Asiago crusted chicken breast with green olive-almond tapenade, angel hair pasta frittata, crisp asparagus spears
- Roasted chicken breast stuffed with Thai vegetables, carrot-ginger jus, braised bok choy, and shitake and black rice pilaf
- Curry crusted chicken breast with tomato-ginger chutney, dried fruit cous cous, sugar snap peas
- Cumin crusted chicken breast with fresh corn coulis and ancho chili butter, jicama slaw and black bean cake
- *Pan seared duck breast with dried cranberry gastrique, wild mushroom risotto cake and braised greens
- *Five spice marinated duck breast with fresh plum-ginger sauce,

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crisp confit spring roll, braised baby bok choy

*Herb marinated duck breast with ginger-sweet potato ravioli,
porcini mushroom sauce and seared chard

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Beef, lamb, veal, pork entrees

*Roasted tenderloin of beef with Zinfandel-shallot sauce,
macaroni and Vermont cheddar gratin, crisp haricots verts

*Grilled medallion of beef on a bed of wild mushroom ragout
topped with melted leeks, potato-Roquefort gratin, baby carrots

*Roasted tenderloin of beef with a balsamic glaze, vegetable ragout and
Alsatian onion tart

*Herb and garlic crusted beef tenderloin on a bed of olive, caper and
sun dried tomato ragout, savory wild mushroom bread pudding, crisp asparagus spears

*Grilled medallion of beef with Gorgonzola butter, wild mushroom and
Yukon gold potato hash, peppery green beans

*Ancho chili crusted beef tenderloin with grilled onion relish,
smoky bacon-bourbon sauce, corn spoon bread, julienne of vegetables

*Rosemary crusted rack of lamb with dried cherry-pink peppercorn sauce,
crisp potatoes Anna and glazed baby carrots

*Grilled lamb chops with pomegranate glaze, served with braised escarole and
white bean-pancetta ragout

*Roasted top round of lamb with olive and Feta stuffing, tomato fennel jus,
roasted potatoes with garlic, lemon and oregano

*Grilled medallion of veal with lemon sage butter, potato and leek croquettes,
glazed baby vegetables

*Veal medallions with roasted shallots, arugula and soft polenta,
braised greens with sautéed peppers

*Grilled pork loin medallion with passion fruit-ginger glaze, autumn
vegetable risotto cake, sesame spinach

*Grilled pork tenderloin with dried fruit cous cous and curry oil, baby beets

Desserts

Individual ginger cakes with warm apple compote and whipped cream

Warm fruit cobbler with cinnamon ice cream

Warm banana-chocolate cakes with caramel ice cream and rum sauce

Pumpkin cheesecake with molasses crumb crust

Swedish hazelnut tart-buttery hazelnut crust, apricot jam center

Vanilla bean crème brûlée

Warm chocolate brioche bread pudding with white chocolate ice cream and raspberries

Apple frangipane tart with vanilla ice cream

Opera torte with chocolate glaze and tuille cookies

Chai spiced honey cake with mascarpone mousse

Gingerbread roulade with toffee-mascarpone filling, caramel sauce and candied ginger

Linzer torte with whipped cream

Toffee, ganache and caramel torte with crisp cookie garnish

Toasted pound cake with balsamic marinated strawberries and mascarpone crème

Brown butter and hazelnut pear tart with caramel-bourbon ice cream

Eggnog cheesecake

Alsatian apple tart- spiced apples baked in custard

Maple cheesecake with graham cracker crust

Pecan and cranberry tart with cinnamon whipped cream

Sticky toffee pudding with macerated cherries and whipped cream

*Items traditionally served medium rare

Reminder;

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase risk of foodborne illness”