

sample dinner menu

All menus can be custom designed to satisfy the most discerning taste

Seated dinner

Passed hors d'oeuvres

vegetable pakoras with tikka masala dip
crab cakes with spicy red curry aioli
duck confit spring rolls with plum ginger dipping sauce
tuna tartare on a crisp wonton
crisp Yukon gold potato slices with smoked mozzarella, sun-dried tomato and basil
seared sea scallop with orange sesame dip
mini Cuban sandwich triangles

First course

spring pea ravioli in an Asiago cream with grilled jumbo shrimp,
oven roasted tomato and pea tendrils
freshly baked breads

Entrée

grilled medallion of beef, herb roasted garlic butter,
wild mushroom and Yukon gold potato hash, crisp haricots verts

Dessert

double lemon tart with strawberry sauce and sweetened crème fraiche
coffee, decaffeinated coffee and brewed teas

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Buffet dinner

Passed hors d'oeuvres

grilled shrimp with mole dipping sauce
cheddar and chutney croustade
roasted new potatoes filled with farmhouse Cheddar and apple smoked bacon
crab cakes with roasted garlic and lemon aioli
maple glazed scallop rumaki
duck confit spring rolls with plum ginger dipping sauce

Dinner buffet

roasted tenderloin of beef with cognac sauce and shallot jam
herb crusted sea bass with tomato fennel relish
mushroom ravioli with grilled vegetables, sun-dried tomato cream and parmesan
caramelized onion risotto cakes
crisp asparagus
salad with roasted pears, spiced pecans and crumbled stilton
baskets of warm bread and butter

Dessert buffet

warm chocolate brioche bread pudding with whipped cream
petit crème brûlée
chocolate dipped strawberries
fresh berries and whipped cream

coffee, decaffeinated coffee and brewed teas

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Dinner stations

Passed hors d'oeuvres

tomato, feta and cucumber bruschetta
baby roasted potatoes filled with Taleggio cheese and topped with fresh chives
ginger duck wrapped in sesame crepes
chile-lime grilled shrimp, mole sauce
cashew chicken spring roll with ponzu dipping sauce
North Carolina pulled pork on toasted corn bread round

Carving station

roasted duck breast on brioche toast with cranberry relish
peppercorn crusted tenderloin of beef with chipolte aioli
baby lamb chops with tomato mint relish
mini mac & cheese in demitasse cups

Seafood station

grilled sea scallops with roasted tomato oregano jam
crab cakes offered with spicy curry aioli
lobster Americaine herbed pearl cous cous
maple glazed seasonal baby vegetables

Dessert station

gingerbread roulade with toffee-mascarpone filling, caramel sauce and candied ginger
triple chocolate cake with raspberry coulis and whipped cream
coffee, decaffeinated coffee and brewed teas