

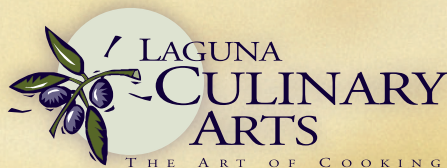
Menu Choices

Our event menus change with the seasons to ensure we are using only the freshest, seasonally available produce. We buy our products from some of the top suppliers in the area, ensuring the best quality produce, fish, meat and poultry available. All of our menus emphasize the use of fresh produce at the height of their flavor, and whole products – rather than packaged, processed products, for the most delicious and healthful results.

You may create your own menu by choosing a starter, main course, side dish and dessert from the Menu Options pages, or select a complete menu from our list of Menu Suggestions. Alternatively, you may choose from our Hors d'oeuvres Menu Options page.

Click on the topic below to view the corresponding page

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Hors d'oeuvres Menu Options

– VEGETARIAN –

Corn Cakes *with* Sundried Tomato Tapenade
Mini Mozzarella, Basil and Cherry Tomato Caprese
Artichoke Onion Croutes
Wild Mushroom Crostini

– CHEESE –

Wild Mushroom, Artichoke and Gruyere Dip
Roasted Garlic, Brie and Pomegranate Crostini
Humbolt Fog and Parsley Mousse on Parmesan Crostini *with* Sauvignon Glaze
Goat Cheese Crostini *with* Orange and Black Pepper Marmalade
Caramelized Onion and Gruyere Cheese Tartlets
Goat Cheese Quesadillas *with* Tomato-Olive Salsa

– SEAFOOD –

Hot Smoked Shrimp *with* Avocado Salsa
Mini Crab cakes *with* Tartar Sauce and Orange-Cilantro Dressing
Sesame Dusted Ahi *with* Wasabi

– CHICKEN / MEAT / TURKEY –

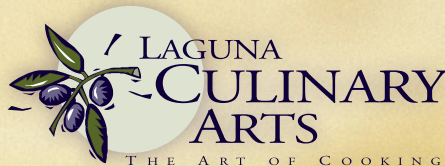
Bacon-wrapped Dates *with* Almonds
Asparagus and Proscuitto Bundles
Sausage & White bean Crostini
Pecan Smoked Chicken Salad on Endive spears
Grilled Chicken Satay *with* peanut dipping sauce
Pepper-Crusted Beef Crostini *with* Arugula
Turkey Meatballs *with* Tarragon Cream Sauce

– DESSERT –

Triple-Chocolate Fudge Brownies
Chocolate Dipped Strawberries (Spring/Summer)

Bar Cookies:

Apricot-Orange Shortbread / Lemon / Cinnamon Almond / Coconut Raspberry Oatmeal



Winter Menu Options

(January-March)

Please choose one option from each category to create your meal

– STARTERS –

Mussels *with* Shallots & White Wine Sauce
Roasted Red Pepper Soup *with* Crème Fraiche
Crab Chowder *with* Fennel or Clam Chowder
Roasted Beet Salad *with* Chickpeas, olives, ricotta salata
Warm Wild Mushroom Salad *with* herbs, pecorino & hazelnuts on greens
Roasted Pear Salad *with* endive, hazelnut & St. Agur Cheese

– MAIN COURSE–

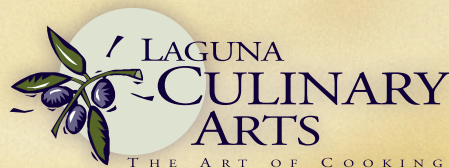
Braised Chicken *with* Red Wine, Sun dried Tomatoes & Balsamic Vinegar
Mom's Chicken Pot Pie
Pork Chops *with* Blue Cheese, Port-Soaked Figs and Caramelized Onions
Fillet of Sole en Pappiotte *with* Fresh Herbs and Artichokes
Tilapia *with* Balsamic Butter Sauce
Herb Roasted Beef Tenderloin *with* Gorgonzola Port Wine Sauce (+ \$5 per person)

– SIDE DISHES –

Braised Baby Squash
Winter Squash Risotto *with* Radicchio & Parmesan
Lemon Rice Pilaf
Herbed Mashed Sweet Potatoes
Pear & Potato au Gratin
Roasted Vegetable Couscous

– DESSERTS –

Schooner's Brownies (chocolate – caramel cakes)
Chocolate Bourbon Pecan Pie
Individual Tartes Tatin
Chocolate soufflés *with* Caramel and Ice cream
Chocolate Bread Pudding *with* Walnuts
Spice Cake *with* Cream Cheese Frosting



Winter Menu Suggestions

Here are some of our favorite combinations:

1

Roasted Red Pepper Soup *with* Crème Fraiche
Pork Chops *with* Blue Cheese, Port-Soaked Figs and Caramelized Onions
Winter Squash Risotto *with* Radicchio & Parmesan
Schooner's Brownies

2

Roasted Beet Salad *with* Chickpeas, olives, ricotta salata
Herb Roasted Beef Tenderloin *with* Gorgonzola Port Wine Sauce (+ \$5 per person)
Pear & Potato au Gratin
Individual Tartes Tatin

3

Roasted Pear Salad *with* endive, hazelnut & St. Agur Cheese
Fillet of Sole en Pappiotte *with* Fresh Herbs and Artichokes
Lemon Rice Pilaf
Chocolate Bourbon Pecan Pie

4

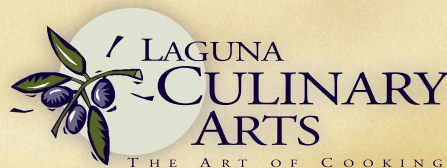
Warm Wild Mushroom Salad *with* herbs, pecorino & hazelnuts on greens
Tilapia *with* Balsamic Butter Sauce
Herbed Mashed Sweet Potatoes
Chocolate Bread Pudding *with* Walnuts

5

Mussels *with* Shallots & White Wine Sauce
Mom's Chicken Pot Pie
Braised Baby Squash
Chocolate soufflés *with* Caramel and Ice cream

6

Crab Chowder *with* Fennel
Braised Chicken *with* Red Wine, Sun dried Tomatoes & Balsamic Vinegar
Roasted Vegetable Couscous
Spice Cake *with* Cream Cheese Frosting



Spring Menu Options

(April-June)

Please choose one option from each category to create your meal.

– STARTERS –

Steamed fresh Artichokes *with* Lemon-Garlic Mayonnaise
Spinach Salad *with* Strawberries and Feta Cheese
Roasted Beet and Goat Cheese Salad *with* Mint Vinaigrette
Asparagus and Leek Soup
Pea and Basil Soup

– MAIN COURSE –

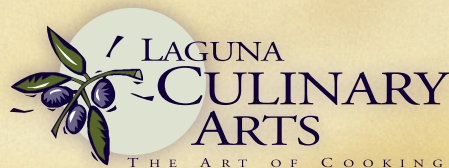
Rack of lamb *with* Pistachio Herb Crust
Herb Roasted Chicken
Hot Smoked Salmon or Salmon *with* Horseradish Green Goddess Sauce
Beef Tenderloin *with* Gorgonzola Butter
Roasted Pork Tenderloin *with* Pomegranate-Chipotle Sauce

– SIDE DISHES –

Fresh Herb Risotto or Rice Pilaf
Potato Gratin *with* Gruyere and Crème Fraiche or Steamed New Potatoes *with* Parsley & Dill
Mixed Greens *with* Tomatoes, Roasted Shallots and Balsamic-Honey Vinaigrette
Grilled Vegetable assortment – Asparagus, Zucchini, and Bell Peppers
Grapefruit, Avocado and Fennel Salad
Braised Baby Squash

– DESSERTS –

Fresh Fruit Crisp
Strawberries and Buttermilk Shortcakes
Orange Cake *with* Lime Mascarpone
Carrot-Coconut Cupcakes *with* Cream Cheese Frosting
French Lemon Tart
Chocolate Soufflés *with* Caramel and Ice-Cream



Spring Menu Suggestions

Here are some of our favorite combinations:

1

Roasted Beet and Goat Cheese Salad *with* Mint Vinaigrette
Rack of lamb *with* Pistachio Herb Crust
Grilled Vegetable assortment – Asparagus, Zucchini, and Bell Peppers
Fresh Fruit Crisp

2

Steamed fresh Artichokes *with* Lemon-Garlic Mayonnaise
Herb Roasted Chicken
Braised Baby Squash and Steamed New Potatoes *with* Parsley and Dill
Strawberries and Buttermilk Shortcakes

3

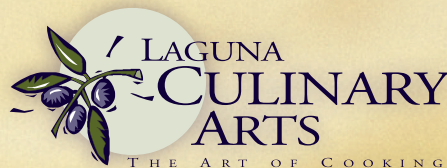
Pea and Basil Soup
Hot Smoked Salmon
Grapefruit, Avocado and Fennel Salad
Chocolate Soufflés *with* Caramel and Ice-cream

4

Spinach Salad *with* Strawberries and Feta Cheese
Beef Tenderloin *with* Gorgonzola Butter
Potato Gratin *with* Gruyere and Crème Fraiche and Grilled Vegetable Assortment
French Lemon Tart

5

Asparagus and Leek Soup
Roasted Pork Tenderloin *with* Pomegranate-Chipotle Sauce
Fresh Herb Risotto
Orange Cake *with* Lime Mascarpone



Summer Menu Options

(July-September)

Please choose one option from each category to create your meal.

– STARTERS –

Gazpacho
Corn & Blue Cheese Frittata
Grilled Shrimp *with* Tomato Tartare
Mini Salmon Cakes *with* Pommery Mustard Sauce on Greens
Crab, Mango and Avocado Salad *with* Citrus Dressing
Tomatoes stuffed *with* Fresh Mozzarella and Basil

– MAIN COURSE –

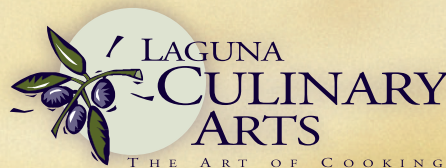
Rosemary- Garlic Roast Leg of Lamb
Latin American Fish Brochettes *with* Peanut-Tomato Salsa
Grilled Seasonal White Fish *with* Tomato Herb Salsa (eg. Halibut)
Grilled Marinated Chicken Breasts in Cilantro & Lemon
Grilled Flank Steak *with* Fire Roasted Corn Sauce

– SIDE DISHES –

Grapefruit, Avocado and Fennel Salad
Cabbage and Corn Slaw with Cilantro and Orange Dressing
Spicy Sesame Noodle Salad with Chopped Peanuts and Thai Basil
Grilled Corn on the Cob with Chili-Lime Butter
Caramelized Shallot Mashed Potatoes
Grilled Vegetable Assortment
Roasted Vegetable Couscous

– DESSERTS –

Plum & Ginger Crisp
Fresh Peach-Hazelnut Tart
Individual Nectarine Tarte Tatin
Chocolate Decadence *with* Raspberry Sauce
Grilled Peaches *with* Balsamic Glaze
Grapefruit and Pistachio Tart
Key Lime Coconut Cake



Summer Menu Suggestions

Here are some of our favorite combinations:

1

Corn & Blue Cheese Frittata
Rosemary- Garlic roasted Leg of Lamb
Caramelized Shallot Mashed Potatoes
Grapefruit and Pistachio Tart

2

Gazpacho
Latin American Fish Brochettes
Grilled Vegetable Assortment
Key Lime Coconut Cake

3

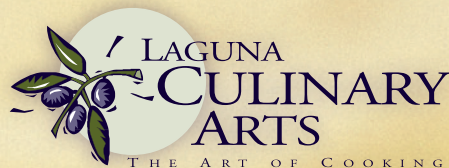
Grilled Shrimp *with* Tomato Tartare
Grilled Marinated Chicken Breasts in Cilantro & Lemon
Spicy Sesame Noodle Salad *with* Chopped Peanuts and Thai Basil
Fresh Peach-Hazelnut Tart

4

Crab, Mango and Avocado Salad *with* Citrus Dressing
Grilled Seasonal White Fish *with* Tomato Herb Salsa
Cabbage and Corn Slaw *with* Cilantro and Orange Dressing
Grilled Peaches *with* Balsamic Glaze

5

Tomato stuffed *with* Fresh Mozzarella and Basil
Grilled Flank Steak *with* Fire Roasted Corn Sauce
Grilled Corn on the Cob *with* Chilli-Lime Butter
Chocolate Decadence *with* Raspberry Sauce



Fall Menu Options

(October – December)

Please choose one option from each category to create your meal.

– STARTERS –

Apple Salad *with* Dried Cherries, Walnuts & Mixed Greens
Shrimp & Avocado Salad *with* Orange Dressing
Persimmon & Pomegranate Salad
Butternut Squash Soup
Cauliflower Soup *with* Pecorino & Truffle Oil

– MAIN COURSE –

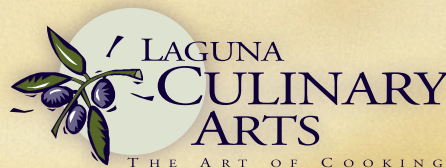
Cornish Game Hens *with* Blackberry Pinot Noir Glaze
Herb Roasted Turkey Breast
Sage Seared Pork Cutlets *with* Apples
Salmon en Croute *with* Hollandaise
Filet of Sole and Vegetables en Papillote
Rib eye Steaks *with* Gorgonzola Butter (+ \$5 per person)
Pinenut herb Crusted Rack of Lamb *with* Pomegranate Reduction Sauce (+\$5 per person)

– SIDE DISHES –

Wild Mushroom Risotto
Sautéed Green Beans *with* Almonds & Blue Cheese
Tuscan Mashed Potatoes
Pumpkin Spinach Scalloped Potatoes
Curried Sweet Potato Apple Pilaf
Roasted Root Vegetables

– DESSERTS –

French Apple Tart
Poached Pears *with* Crème Anglaise
Chocolate Soufflés *with* Caramel and Ice-Cream
Cranberry Walnut Clafouti *with* Bourbon Whipped Cream
Berry Chocolate Tart *with* Pecan Crust (+ \$5 per person)
French Lemon Tart



Fall Menu Suggestions

Here are some of our favorite combinations:

1

Shrimp & Avocado Salad *with* Orange Dressing
Cornish Game Hens *with* Blackberry Pinot Noir Glaze
Roasted Root Vegetables
Berry Chocolate Tart *with* Pecan Crust (+ \$5 per person)

2

Butternut Squash Soup
Herb Roasted Turkey Breast
Tuscan Mashed Potatoes
Cranberry Walnut Clafouti *with* Bourbon Whipped Cream

3

Butternut Squash Soup
Sage Seared Pork Cutlets *with* Apples
Curried Sweet Potato Apple Pilaf
Individual Chocolate Soufflés

4

Apple Salad *with* Dried Cherries, Walnuts & Mixed Greens
Hazelnut herb Crusted Rack of Lamb *with* Pomegranate Reduction Sauce
Pumpkin Spinach Scalloped Potatoes
Poached Pears *with* Crème Anglaise

5

Persimmon & Pomegranate Salad
Salmon en Croute *with* Hollandaise
Sautéed Green Beans *with* Almonds & Blue Cheese
Chocolate Soufflés *with* Caramel and Ice-Cream

6

Cauliflower Soup *with* Pecorino & Truffle Oil
Filet of Sole and Vegetables en Papillote
Wild Mushroom Risotto
French Apple Tart

7

Shrimp & Avocado Salad *with* Orange Dressing
Rib eye Steaks *with* Gorgonzola Butter (+ \$5 per person)
Tuscan Mashed Potatoes
French Lemon Tart

