

HORS D'OEUVRE

CANAPÉS - TARTINES - CROSTINI – PUFFS

Spinach, Artichoke & Parmesan on Twice-Baked Potatoes

Pineapple Wrapped in Bacon

Gorgonzola, Leeks, Brioche

Fontina, Pistachios & Dried Apricot Empanadas

Feta, Walnuts, Caramelized Onions, Parsley

Olive & Goat Cheese Tartines

Goat Cheese & Chive Profiteroles

Gruyère Cheese Puffs

White Beans & Garlic Crostini with Rosemary & Tomatoes

Beet "Tartare" with Red Quinoa, Shallots & Avocado

Phyllo Triangles with Southern Greens & Brown Butter

Dates Stuffed with Almonds Wrapped in Bacon

Saffron & Cinnamon-Spiced Chicken in Phyllo

Chicken & Chorizo Skewers

Lamb Meatballs with Garlic, Chiles & Mint in Tomato Sauce

Lamb Turnovers with Herbs & Pine Nuts

Chopped Duck Salad with Peanuts & Tamarind Sauce

Spicy Tofu "Lettuce Wraps"

SEAFOOD

Crab, Artichoke & Spinach Canapés
Smoked Salmon “Pop Tarts” with Cream Cheese & Dill
Salmon Mousse Puffs
Skewered Salmon with Moroccan Spices
Shrimp in Phyllo with Tomato-Ginger Chutney
Cod & Potato Croquettes
Shrimp Beignets
Crab, Celery Root & Green Apple
Grilled Shrimp with Cumin & Red *Chimichurri* Dipping Sauce

DIPS-SPREADS-PÂTÉ

Sicilian Eggplant with Olives, Raisins & Capers
Curried Chicken Breast & Toasted Walnut Pâté
Ground Chickpeas, Roasted Garlic & *Harissa*
Sun-Dried Tomato & Basil Terrine
Hot Spinach, Artichoke & Pecorino Cheese Dip

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SALADS

Green Beans, Radicchio, Fried Onions & Whole Grain Mustard
Roasted Beets, Pounded Walnuts, Cucumber, Dill & Yogurt
Pears, Fennel, Endive, Candied Pecans, Blue Cheese
Farfalle, Asparagus, Peas, Cherry Tomatoes, Pesto

Arugula, Oranges, Dates, Almonds

Shrimp, Mango, Cilantro, Basil, Baby Lettuces

Roasted Vegetables with Whole Grain Croutons & Bacon

Charred Romaine, Feta, Smoked Walnuts, Roasted Onion, Lemon

Chickpeas, Garlic, Scallions, Parsley, Mint

Chinese Chicken Salad

Seared Escarole, Asiago Cheese, Potato Croutons & Caesar Dressing

SANDWICHES

Pulled Pork, Marinated Cucumbers, Hoisin, Scallions

Curried Chicken Salad, Walnuts, Apples, Pickled Shallots

Turkey, Bacon, Tomatoes, Avocado & Garlic Mayonnaise

Mozzarella, Oven-Dried Tomatoes & Pesto Panini

Prosciutto, Egg & Chive

Roast Beef, Caramelized Onions, Horseradish & Cheddar

Chicken, Pickled Vegetables, Cilantro & Sriracha Mayonnaise

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LUNCH & DINNER

Chicken Cooked in Red Wine (Coq au Vin)

Jerk Chicken

Buttermilk-Marinated Fried Chicken

Arroz Con Pollo

Pan-Roasted Chicken with Honey, Lime & Ginger

Six-Hour Pork Roast with Provençal Herbs and Garlic

Anchiote-Crusted Pork Tenderloin

Baby Back Ribs, Honey Barbeque Sauce

Horseradish-Crusted Beef Filet or Leg of Lamb

Seafood Paella

Salmon Grilled with Brown Sugar & Thyme

STEWES - CASSEROLES

Duck Shepherd's Pie

Braised Turkey Legs with Mole

Beef Stewed in Belgian Beer & Honey

Beef *Bourguigonne*

Cassoulet of Fresh Sausages, Tomatoes, Garlic & White Beans

Eggplant, Spinach & Goat Cheese Lasagna

Pork Stewed with Peppers & Smoked Paprika

Ligurian Fish Stew with Tomatoes & Herbs

Chickpeas & Fresh Chorizo with Potatoes & Kale

COLD

Slow-Roasted Salmon, Olive Oil & Sea Salt

Roast Beef with Fried Parsnips & Parmigiano-Reggiano

Chicken Milanese with Capers & Lemon Aioli

Cold Turkey, Chive Mayonnaise

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SIDE DISHES & VEGETABLES

Tarragon Potato Salad with Whole Grain Mustard, Capers & Egg
Roasted Root Vegetables
Skin-on Mashed Potatoes
Fried Potato Wedges
Mixed Mushrooms, White Wine, Shallots & Garlic
Braised Greens
Roasted or Steamed Green Beans
Macaroni & Cheese
Mixed Green Vegetables
Lima Beans, Red Wine Butter
Slow-Cooked Heirloom Beans

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DESSERTS & SWEETS

Vanilla Bean Cake with Chocolate Frosting
Crème Brûlée
Chocolate Mousse Cake
Valrhona Chocolate Crème Brûlée Cake
Chocolate Peanut Butter Crunch Cake
German Chocolate Cake
Warm Chocolate-Pistachio Fondant
Blood Orange *Marjolaine*
Blackberry & Kiwi Pavlova

Ricotta Cheesecake
Apple-Banana Tarte Tatin
Walnut Pecan Tart
Meyer Lemon Meringue Pie
Key Lime Pie
Ricotta Doughnuts
Butterscotch Pudding
Warm Chocolate Chip Cookies
Dried Apricot & Almond *Financiers*

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