

GOURMET MENUS

The following menus have been created for board room meetings we have done for special clients, and we would like to share them with you!

Please note that these menus have been specially customized to flow together and therefore we cannot substitute anything or make any changes to the menu. Prices vary according to market value, so please speak with your event coordinator about menu cost. Thank you!





MENU #1

Assorted Sushi

Sesame Seared Tuna Salad with Avocado, Daikon Radish & Wasabi Vinaigrette Atop a Bed of Greens

Mesclun Salad Tossed with Walnuts, Tomatoes, Bleu Cheese Crumbles & Balsamic Vinaigrette

Vegetable, Shrimp & Scallop Tempura

Stir-Fried Pork Tenderloin with Peanuts, Snow Peas & Bell Peppers with Fried Rice

Coconut Bars, Lemon Bars & Fruit Salad





MENU #2

Roasted Pork Tenderloin Stuffed with Spinach & Dried
Apricots

Salmon Struedel with Creamed Leeks with Dill Sauce

Fall Vegetable Medley – Acorn Squash, Butternut
Squash, Carrots & Potatoes

Asparagus on The Wild Side with Balsamic Vinaigrette

Pumpkin Cheesecake

Hot Spiced Apple Cider





MENU #3

Peppered Goat Cheese Bruschetta with Extra Virgin
Olive Oil & Aged Balsamic Vinegar

Green Bean & Roasted Pepper Salad Over Spring Mix
with Cranberry Vinaigrette

Sauteéd Duck Breast Over Sweet Potato Mash &
Raspberry Demi Glace

Lobster, Shrimp & Scallop Risotto with Vermouth
Basil Broth

Fresh Baked Pumpkin Pie, Apple Pie & Fruit Tartlet





MENU #4

Oven Roasted Tomato, Basil & Mozzarella Bruschetta
Served over Spring Mix

Calamari & Pasta Salad

Sauteed Baby Vegetables with Grilled Swordfish
Topped with Vanilla Bean Sauce

Sun-Dried Tomato Polenta Topped with Veal and
Balsamic Glaze Served with Wild Mushrooms &
Spinach

Strawberry Swirl Cheesecake
Toasted Hazelnut Cheesecake
Reese's Peanut Butter Cup Cheesecake





MENU #5

Spring Mix Salad With Pears, Sesame Glazed Walnuts,
Stilton Bleu Cheese & Balsamic Vinaigrette

Grilled Tuna & Avocado Caprese Salad With Cilantro
Vinaigrette

Roasted Alaskan Halibut With Oven Roasted Tomatoes on a
bed of Couscous

Roasted Leg of Lamb With Broccoli Rabe in Herbed Au Jus

Grilled Pineapple Tort With Fresh Raspberries

Chocolate, Mint & Coconut Cake Truffles





MENU #6

Mildly Spicy Mussel Soup with South Philly Bread

Calamari & Proscuitto Antipasto with Roasted Peppers & Aged Provolone

Spring Mix Salad with Black Mission Figs, Gorgonzola Cheese & Carmelized Walnuts Served with Creamy Rosemary & Roasted Garlic Dressing

Basil Ricotta Gnocci with Oven-Dried Tomatoes Topped with Sauteed Langostino & Parmesan

Mixed Grill – Lamb Chops, Filet Mignon & Pork Medallions with Assorted Wild Mushrooms & Demi Glace Served with Fingerling Potatoes

Termini Brothers Canolis, Biscotti & Assorted Cookies



MENU #7

Beef Filet and Tuna Carpaccio with Smoked Mozzarella Bruschetta
Served with watercress & Roasted Pepper Vinaigrette

Zucchini & Gruyere Cheese Quiche (half with bacon)
With Spring Mix and Buttermilk Herb Dressing

Grilled Escalor with Cockles in a Saffron Tomato Broth

Buttered Pappardelle with Parmesan Cheese

Roasted Duck served with an orange-cranberry glaze, with Winter Squash
and a Wild Rice Medley

Tomatoes stuffed with Bread Crumbs & Bleu Cheese

Warm Pumpkin Bread Pudding with a bourbon glaze
Served with homemade whipped Cream

An Assortment of Favorite Holiday Cookies



MENU #8

Boston Bib Salad with Radicchio with Haricot verts & Julienne Peppers with
Roasted Garlic Buttermilk Ranch

Smoked Whitefish Salad over Baby Greens with Pears & Vermont Cheddar &
Pumpnickel Croutons with a side of Lemon Chive Dressing

Roasted Breast of Veal Stuffed with Prosciutto & Spinach

Garam Masala* Scallops & Lobster over Acorn Squash

*Garam Masala is Coriander, Cumin, Cinnamon, Cardamom & Black Pepper. A
Very Tasty Indian Spice.

Wild Mushroom Pierogies with Caramelized Vidalia Onions and Sour Cream on the
side

Sautéed Broccolini with Baby Carrots

Grand Marnier Cheesecake

Spiced Apple Tart

Triple Chocolate Mousse Cake

An Assortment of Delightful Cookies





MENU #9

Roasted Eggplant, Yellow Beefsteak Tomatoes, Fresh Mozzarella & Pesto
Caprisi Salad

Blackened Tuna Loin over Jicama Salad with Honey Dijon Dressing

Sauteéd Soft Shell Crabs & Rock Shrimp in a Vermouth Lemon Butter
Sauce

Jerk Pork Tenderloin with Fried Niños (little bananas) & Mango Sauce

Parmesan, Cauliflower, Mushroom & Parsley Salad

Gratineéd Gnocchi with Spinach, Ricotta & Provolone Cheese

Apricot Fruit Tart
Blueberry Fruit Tart
Pear Fruit Tart





MENU #10

Butternut Squash & Rum Soup
with Pumpernickel Croutons

Gorgonzola & Grape Pizza
a Tuscan Classic with Vin Santo and a little Fontina*

Lobster Salad on Baguette Slices
over Balsamic Spring Mix Salad with Avocado, Tomatoes & Red Onion

Stuffed Eggplant over Marinara
with Rice, Mozzarella, Roasted Garlic & Herbs

Potato Crusted Pacific Halibut
with Sun Dried Tomato Pesto Sauce

Grilled Sumac Fillet with Pomegranate Demi-Glace
and Bacon wrapped Lady Apples

Anne's Famous Homemade Pumpkin Rolls
Assorted Fancy Candies

**Vin Santo (wine of the saints) is a specialty of the Italian Wine Culture made from hand picked rotten grapes hung from the rafter of vinsantaie and dried for approx. 3 months before fermenting the grapes into wine.*



MENU #11

Cajun Deep Fried Turkey Caesar Salad

Injected and Peanut Oil Fried

Oyster Gumbo

Seasoned with Gumbo Filé (ground sassafras leaves) and served with white rice

Blackened Grouper

with Honey Mustard Butter Sauce

Pan Fried Flank Steak

with Oyster and Cremini Wild Mushroom Ragout

Hush Puppies

Creole Zucchini Squash Sauté

New Orleans King Cake and Pecan Pies

straight from New Orleans!





MENU #12

Eel and Avocado Sushi

with Dried Shitaki Mushroom Sauce

Oriental Seafood Salad

*With #1 tuna, lobster, octopus and fresh shrimp
Served with steak house dressing & soy wasabi vinaigrette*

Pork Tenderloin Pad Thai with Vegetables

Pad thai is a thin rice noodle dish

Grilled Asparagus & Peppers

Steamed Napa Cabbage Wrapped Monkfish

with Ponzu Sauce (a citrus soy) over Steamed Organic Brown Rice

Fresh Oranges and Fried Bananas with Honey





MENU #13

English Cucumber, Ugliripe Heirloom Tomato
& Dill Salad over Spring Mix
with Herbed Ranch Dressing

Bourbon BBQ Salmon over Spinach Parmesan Potato Salad

Roasted Grilled Prime Rib with
Roasted Vidalia Onion Chutney and Rosemary Sauce
First roasted and sliced, then grilled for a unique taste and texture

Warm Grilled Portabellas, Asparagus, Peppers
& Garlic Broccoli Rabe
With fresh mozzarella on top

Chocolate Covered Strawberries
Raspberry, Papaya & Limoncello Sorbet
Assorted Cookies

