

ENTERTAINING IDEAS CATERING

SEATED DINNERS

Appetizers:

Rosemary roasted Bosc pears, pecorino, pancetta and toasted pignoli over baby arugula, sherry vinaigrette

Organic greens with shaved Gala apples, crumbled blue cheese, Medjool dates and pecans, champagne vinaigrette

A trio of ceviches — Ahi tuna in a sesame-ginger emulsion; bay scallops in a coconut-lime-basil marinade; salmon cured with orange zest and dill, served in square shot glasses

English pea bisque garnished with fresh crabmeat and red pepper coulis

Sliced vine ripened tomatoes, imported Buffalo mozzarella, roasted red and yellow peppers, Prosciutto di Parma, drizzled with extra virgin olive oil and balsamic syrup

Entrees:

Chesapeake crab cakes with a lemon-chive beurre blanc, crispy fingerling potatoes

Oven roasted free range chicken with wild mushroom sauce, creamy polenta

Tenderloin of beef, Syrah reduction sauce, potato and celeriac gratin, broccoli rabe

Rack of New Zealand baby lamb au jus with a carrot flan and cipollini onions

Pan seared filet of Arctic char with a Riesling sauce, artichoke risotto and grilled asparagus

Plated Desserts:

Warm strawberry rhubarb crisp with vanilla ice cream

Pear strudel with rum raisin crème fraiche

Classic apple tarte tatin with caramel sauce and whipped cream

Raspberry-almond torte with fresh berries

Dulce de leche tiramisu

(The selections listed above can be adapted to a buffet format.)