



## Formal Dinner

### BUTLERED HORS D'OEUVRES (choice of four cold and four hot hors d'oeuvres)

#### Cold Canapés

Smoked Salmon Rosette with Crème Fraîche, Purple Potato Croûton  
Lobster Medallion on Fried Plantain Chip with Mango Salsa  
Ahi Tuna Tartare on Japanese Porcelain Spoons, Ginger Lime Dressing  
Ceviche of Jumbo Diver Scallops on Japanese Porcelain Spoons  
Miniature Smoked Salmon Napoléon, Vodka Crème Fraîche and Sevruga Caviar  
Beef Carpaccio on French Baguette, Black Truffle Aioli  
Terrine of Foie Gras, Port Glaze on Walnut Raisin Bread  
Roasted Chicken and Apple Salad on Belgian Endive  
Heirloom Tomato Bruschetta  
Wild Mushroom Bruschetta on Garlic Crostini  
Tomato and Buffalo Mozzarella with Basil, Rosemary Focaccia  
Roasted Pepper Salad on Belgium Endives

#### Hors D'oeuvres

Maryland Crab Cake, Lemon Mustard Sauce  
Jumbo Coconut Shrimp, Light Ginger Curry Sauce  
Jumbo Lump Crab Cigar, Mango Salsa  
Goujonnette of Boston Sole, Sauce Gribiche  
Crabmeat and Corn Fritter, Mango Salsa  
Moroccan Spiced Baby Lamb Chop, Mint and Mango Chutney  
Beef or Chicken Satay, Peanut Sauce and Scallions  
Miniature Thai Chicken Croquette, Ginger Dipping Sauce  
Peking Duck Spring Roll, Hoisin Sauce  
Wild Mushroom and Risotto Cakes, Tomato Coulis  
Brie en Croûte

### APPETIZERS (choice of one)

#### Salads

Traditional Caesar Salad with Parmesan Cracker and Herbed Croûtons  
California Mesclun, Shaved Fresh Hearts of Palm and Orange Segments, Citrus Vinaigrette  
Mizuna Greens with Blue Cheese, Poached Pear and Toasted Walnuts, Truffle Dressing  
Mesclun, Roasted Baby Beets and Goat Cheese, Sherry Shallot Vinaigrette

#### Cold Appetizers

Lobster and Haricots Verts, Truffle Vinaigrette  
Terrine of Foie Gras with Duck Confit and Bean Salad, Raspberry Vinaigrette  
Tomato and Buffalo Mozzarella, Black Olive Croûtons, Balsamic Reduction and Basil Oil  
Crabmeat Salad with Heirloom Tomatoes, Arugula and Chive Oil  
Gâteau of Roasted Beets, Goat Cheese and Micro Greens, Shallot Vinaigrette  
Traditional Smoked Salmon with Red Onions and Capers on Toast Points  
Napoléon of Smoked Salmon, Crème Fraîche, Caviar

### **Hot Appetizers**

Wild Mushroom Beggar's Purse on Arugula with Pear Tomatoes, Balsamic Vinaigrette  
Creamy Truffle Risotto, Wild Mushrooms and Asparagus Tips  
Maryland Crab Cake with Chunky Guacamole, Tomato and Pepper Coulis  
Fricassée of Wild Mushrooms, Gnocchi, Asparagus Tips and Marscarpone  
Herb and Goat Cheese Ravioli, Sautéed Porcini and Pearl Onions, Madeira Sauce

### **Intermezzo**

Champagne or Citrus, Garnished with a Mint Sprig, and served in Martini Glass

## **ENTREES (choice of one)**

### **Beef Selections**

Filet Mignon with Wild Mushroom Sauce, Asparagus Bundles, Glazed Baby Carrots and Whipped Potatoes  
Roasted Tenderloin of Beef Périgourdine, Lyonnaise Potatoes, Haricots Verts Bundles and Glazed Baby Carrots  
Individual Beef Wellington with Bordelaise Sauce on a Bed of Wilted Spinach, Medley of Seasonal Vegetables

### **Veal Selections**

Herb-crusted Rack of Veal au Jus with Asparagus, Glazed Baby Carrots and Truffled Mashed Potatoes

### **Lamb Selections**

Roasted Rack of Colorado Lamb au Jus with Lyonnaise Potatoes and Vegetable Medley  
Roasted Rack of Lamb with Syrah Reduction, Creamed Polenta with Blue Cheese, Roasted Tomatoes and Fava Beans

### **Seafood Selections**

Wild Striped Bass with Potato Crust and Bordelaise Sauce on a Bed of Savoy Cabbage, Pancetta and Carrots  
Roasted Halibut with Caviar Sauce, Manila Clams, Creamed Leeks and Potatoes  
Honey and Ginger Glazed Pacific Salmon with Bock Choy, Baby Carrots and Scallions in Wild Mushroom Broth  
American Red Snapper with Basil Oil and Garlic Mashed Potatoes, Asparagus and Tomato Coulis  
Roasted Swordfish Wrapped in Serrano Ham and Sage, Fingerling Potato Ragoût, Porcini Mushrooms  
and Pearl Onions, Port Wine Reduction  
Seared Tuna Steak with Ginger Sesame Glaze, Seasonal Vegetables and Wasabi Mashed Potato

### **Poultry Selections**

Roasted Free Range Chicken, Natural Jus with Foie Gras, Artichoke Ragoût, Wild Mushrooms and Fingerling Potatoes  
Roasted Spiced Duck with Bab Root Vegetables, Caramelized Quince and Bitter Orange Sauce  
Roasted Breast of Duck with Duck Confit and Summer Bean Cassoulet

### **Vegetarian Selections**

On Request

## **DESSERT (choice of one)**

Crème Brûlée  
Opera Cake  
Chocolate Tasting Plate  
Assorted Sorbets Served in a Tuille Basket  
Chocolate Mousse Served in a Chocolate Cup

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of International Teas  
Assorted Mignardises

## SEAFOOD STATION OPTIONS

### **Smoked Salmon and Gravlax**

Scotch Salmon with Capers, Onions, and Wrapped Lemon Halves  
Pumpernickel Tartines, Sauce Vert and Dill Mustard

### **Smoked Fish Station**

Salmon, Sable and Sturgeon with Capers, Onions and Wrapped Lemon Halves  
Pumpernickel Tartines, Sauce Vert and Dill Mustard

### **Pyramid of Jumbo Ice Shrimp**

Served with Traditional Mustard Sauce and Wrapped Lemon Halves

### **Lobster en Bellevue Display & Lobster Medallions**

### **Oysters & Clams**

Clams and Oysters Shucked at the Buffet with Wrapped Lemon Halves, Oyster Crackers  
and Fresh Horseradish, Mignonette and Cocktail Sauces

### **Raw Bar**

Large Iced Shrimp, Lobster Medallions, Alaskan Crab Claws, Clams and Oysters With Wrapped Lemon  
Halves, Oyster Crackers, Fresh Horseradish, Mignonette and Cocktail Sauce

### **Caviar Station**

Beluga, Oscetra and Sevruga Caviars, Chopped Egg, Onion, Crème Fraîche and Capers with Warm Blinis

### **Sushi**

A variety of Sushi and Sashimi

### **Seared Spiced Ahi Tuna**

Sliced and Served with Wasabi Mayonnaise and Served on Rice Crackers

## SPECIALTY STATION OPTIONS

### **Dim Sum**

Assorted Chicken, Pork and Shrimp and Vegetarian Selections with Chinese Mustard, Plum and Hoisin Sauces

### **Peking Duck**

Peking Duck with Cucumber, Scallions and Hoisin Sauce

### **Tuscan Display**

Lentil Salad, White Bean Salad, Baby Artichoke Salad, Mushrooms à la Grèque, Marinated Seafood Salad,  
Grilled Jumbo Asparagus, Assorted Grilled Vegetables, Prosciutto Display with Melon, Sliced Beefsteak Tomato  
with Buffalo Mozzarella, Selection of Imported Italian Cold Cuts and Cheeses  
Oven Roasted Tomatoes and Grilled Marinated Portobello Mushroom

### **Pasta**

(choice of two pastas and two accompanying sauces)

Pastas: Penne, Fettuccini, Fusilli, Rigatoni, Bowtie, Orchietti

Sauces: A La Vodka, Carbonnara, Tomato and Basil, Primavera, Pesto, Sun Dried Tomato & Grilled Chicken, Wild Mushroom  
Served with Parmesan Cheese, Freshly Ground Black Pepper

### **Carving Station**

Roasted Glazed Turkey with Fresh Biscuits and Cranberry Orange Compote  
Roasted Filet of Beef with sliced French Baguettes, Béarnaise, Horseradish or Bordelaise Sauce  
Glazed English Ham with Fresh Biscuits, Assorted Mustards and Madeira Sauce.