

Frosty Afternoon Cocktail Buffet

Passed Hors d'Oeuvres

GRILLED JUMBO SHRIMP

brushed with lemon juice, cognac and fresh cracked black pepper

TINY SILVER DOLLAR MARYLAND CRABCAKES

lightly bound with corn custard offered with tarragon aioli

TARRAGON BUTTER-ROASTED CHICKEN AND MUSHROOM SKEWERS

Passed with Roquefort-walnut dip

BEGGARS' PURSES

roasted breast of duckling napped with plum and hoisin sauce
tucked into a delicate crepe and gathered in a knot with a fresh chive

GINGERED PUMPKIN SOUP

Dolloped with crème Fraiche and chives, served in a demitasse cup

Stationary Hors d'Oeuvres

SHORT RIBS IN POTATO CUPS

Roasted red potato cups filled with braised, shredded short ribs

GRILLED SALMON SKEWERS

Offered with a warm lemon caper sauce

PORTOBELLO MUSHROOM SLIDERS

With Gouda cheese and roasted tomatoes with thyme

WARM WHEELS OF BRIE

Topped with caramelized pears and toasted walnuts
Offered with crisp crackers and French bread slices

A VARIETY OF SWEETS AND CONFECTIONS

profiteroles, lemon raspberry bars, white and dark chocolate truffles, milk chocolate-dipped strawberries, almond cookies in sugar crust and tiny fresh fruit tartelettes

Summer Solstice Dinner

Passed Hors d'Oeuvres

GRILLED CHILI-LIME SHRIMP

With jalapeno aioli

TUNA TARTARE CONES TOPPED WITH MANGO AND AVOCADO

STRAWBERRY AND BRIE CROSTINI

With thyme honey

First Course

ZUCCHINI RIBBON SALAD

with chopped hazelnuts



RUSKS OF SEMOLINA SOURDOUGH BREAD

ORANGE AND BASIL GRILLED SALMON FILETS

On a bed of Parmesan and chive polenta

CHARCOAL GRILLED HANGAR STEAK

Rolled in peppery arugula

SAUTEED GREEN AND WHITE ASPARAGUS

Dessert

PEACH AND GOAT CHEESE TART

With honey and cracked pepper

ICED JAMAICAN COFFEE

Cinnamon ice cubes