



Sample Dinner Catering Menu

COCKTAIL COURSE

~Assorted Charcuterie

FIRST COURSE

~Chesapeake Oyster Spoons w/ Yuzu, Serrano Chiles & Nam Pla

~Beef Tartare w/ Miso, Quail egg, Soy & Chilies

~ Pan Seared Dry Pack Scallops over Duck Confit Hash

SECOND COURSE

~Beet, yellow baby carrot & Arugula Salad w/ Roaring 40's Blue & bacon rosemary vinaigrette

THIRD COURSE

~ Whole Roasted Prime Rib w/ Fresh Grated Horseradish & Port wine & Cherry Smoked Black Pepper Demi Glace

~ Roasted Wild Caught Rock Fish w/ Seafood "Ragu" (Sautéed Shrimp, Crab, Crawfish & Oysters w/ Roasted Tomato butter Saffron jus

~ Cold Smoked Slow Roasted Goose w/ Forestiere (Wild Mushroom Sauce) w/ curry Crème Fraiche

FOURTH COURSE

~ Maple Pie

~ Coconut Cake

~Dark Chocolate w/ Cream Cheese Vanilla Frosting

~ Coffees