

Winter Dinner Parties

Appetizers

Mushrooms stuffed with creamy spinach & artichoke filling (vegetarian)

\$2.00 each

Herb Shrimp Dip

Shrimp processed with green onion, shallots, and tarragon with mayonnaise sour cream, Worcestershire sauce & a dash hot pepper sauce. Served with crackers or potato chips.

Serves 6 - \$39 Serves 8 - \$50 Serves 12 - \$72

Blini with Smoked Salmon

Lovely little buckwheat pancakes topped with smoked salmon & a dollop of sour cream with dill for garnish. Three per person.

\$5 per serving

Pureed Cauliflower Soup with Crispy Pancetta & Gremalota

(Vegetarian Version Available)

A creamy soup of cauliflower, onions, shallots, celery with chicken or vegetable broth with lemon juice with heavy cream. Garnished with toasted breadcrumbs, with lemon zest, diced pancetta & parsley.

\$4.00 per 8 oz. serving

Salads

Caesar Salad

Crisp Romaine lettuce with Colleen's garlicky dressing (no raw eggs are used) with grated Parmesan cheese and homemade croutons.

\$5.00 per person

Orange Walnut Salad with Sweet-and-Sour Dressing (Vegetarian)

Bibb lettuce, spinach, orange segments, sliced red onion with buttered walnuts & sweet-and-sour dressing.

\$6 per serving

Shaved fennel, Curly Endive & Radicchio (Vegetarian)

Shaved fennel & red onion with curly endive & radicchio with a bright citrus dressing

\$6.00 per serving

Entrees

Mustard-Thyme Pork Loin Roast

This is a truly delicious entrée complete with a delicious medley of vegetables. Lean, flavorful pork loin is rubbed with Dijon, garlic & thyme and “marinates” at room temperature. The pork is roasted over wedges of fennel, sliced carrots, onions & potatoes tossed with extra-virgin olive oil & butter.

\$134pp

Beef Bourguignon

A lovely French beef stew with bacon, chunks of beef with carrots, onions, garlic, brandy, wine, beef broth, pearl onions, sliced mushrooms. The meat is marinated in wine & vegetables overnight. The result is tender beef in a deep flavored sauce. Served with French Bread.

\$16

Salmon with Lentils & Mustard Herb Butter

Wild salmon fillets are sautéed in mustard herb butter & served over French lentils cooked with tender chopped leeks with herb butter & lemon juice.

\$18pp

Turkey Roulade

Boneless turkey breast is butterflied and filled with a delicious stuffing of bulgur, onion, celery, spinach, breadcrumbs, sage & broth. The turkey is rolled up and roasted. Served with Port Wine Gravy.

\$11pp

Spinach Lasagna (Vegetarian)

Lasagna noodles are layered with slow-simmered marinara sauce, béchamel (white sauce), organic fresh spinach with sautéed onion & garlic mixed with ricotta & Parmesan cheese.

\$10 pp

Side Dishes

Garlic Bread (Vegetarian)

Italian bread spread with roasted & fresh garlic butter.

\$6.50 per loaf

Brussels Sprouts with Pancetta

Roasted Brussels sprouts with pancetta with olive oil & balsamic vinegar.

\$4.50 per person

Broccolini (Vegetarian)

Broccolini (small florets with long thin stems that are edible) sautéed with chopped garlic, lemon zest & lemon juice.

\$4 per person

Carrots with Hazelnuts

Glazed carrots with shallots, Marsala, sugar with chopped hazelnuts & thyme.

\$4 per person

Desserts

Carrot Cake (Gluten-Free)

This cake is dense, moist and utterly delicious with finely grated carrots, honey, flaked coconut, yogurt, raisins & chopped walnuts with orange cream cheese icing sprinkled with coconut.

\$45 Serves 8

Crème Brulee

This classic dessert is vanilla baked custard topped with burnt sugar. Crack through the topping the reach the sweet, smooth filling.

\$6 each

Champagne Poached Pears

The pears are poached in a mixture of champagne, sugar, water, fresh chopped ginger & cinnamon sticks. The poaching liquid is reduced into wonderful syrup, which is drizzled over the pears.

\$6.50 each

Bread & Butter Pudding

This comforting, warm bread & butter pudding is flavored with vanilla, nutmeg and golden raisins in creamy custard. It is baked until the top is crisp & golden. Garnished with crème fraiche.

\$48 Serves 6 - 8

Vanilla Bean Cheesecake with Chocolate Crust

This is a rich, creamy cheesecake has a pretty contrasting chocolate crust.

\$75 Serves 12

Catering Fees

Delivery	Free
Pick up of items	\$15
Buffet Set-up & Tear Down/Pick up	\$35
Chef on Site	\$35 per hour, minimum 2 hr.
Assistant	\$20 per hour

Prices assume use of the customers own serving items. Disposable plates, plastic & napkins can be provided at \$1.75 per person

Rental items will be charged to the customer.

Parties of 8 or more includes an 18% gratuity.

Prices subject to change.