

# Event Catering

Off-premise catering is available for anything from casual office lunches to formal seated dinner affairs.

## Canape Selection

**Mini Lump Crab Cakes**  
with Sweet Corn and Basil

**Little BLT's**  
with Toasted Brioche and Frisee Lettuce

**Spinach Risotto Fritters**  
with Preserved Lemon Crème Fraiche

**Heirloom Gazpacho Shooters**  
with Cucumber and Basil Oil

**Wild Mushroom Spring Rolls**  
with Maple-Balsamic Dipping Sauce

**Foie Gras Torchon**  
with Rhubarb Jam and Smoked Sea Salt

**Crispy Soft Shell Crabs**  
with Pesto Mayonnaise

**Smoked Salmon Crostini**  
with Crème Fraiche and American Caviar

**“Cannelloni” of Poached Shrimp,**  
Spinach, and Smoked Bacon

**Housemade Chicken Sausage**  
with Grainy Mustard Crème Fraiche

## First Course Selection

**Mixed Endles Summer Salad Greens**  
with Dried Mission Figs, Candied Almonds, and Shaved Baby Turnips

**Baby Red Oak Leaf Lettuce**

with Beaujolais Walnut Oil, Sugared Walnuts, Blue Cheese Cream, and Pancetta Tuille

**House-Cured Norwegian Salmon**

with Jumbo Asparagus, Sherry Mustard Dressing, and Poached Quail Eggs

**Jumbo Lump Crab Cakes**

with Napa Cabbage Cole Slaw and Grilled Asparagus and Lemon Chive Butter

**Sweet Red Bell Pepper Soup**

with Poached Gulf Shrimp and Pickled Scallions

**Summer Corn Chowder**

with Lump Crab Meat, Spring Onions, and Smoked Bacon

**Raviolini of Davoncrest,**

Sweet Peas and Minted Ricotta, Morel Mushrooms, Vidalia Onions, and Parmesan Reggiano

**Heirloom Tomato and House-made Mozzarella Salad**

with Backyard Basil, Aged Balsamic Vinegar and Extra Virgin Olive Oil

**Roasted Red and Yellow Peppers**

with Nicoise Olives, Mache Lettuce and Crumbled Feta Cheese

**Traditional Caesar Salad**

with Imported White Anchovies, Parmesan Reggiano, and Sourdough Croutons

*Main Course Selection*

**BBQ'd Norwegian Salmon**

on Early Summer Corn with Backyard Basil, Crispy Onions, and a Sweet Corn Coulis

**Pan Roasted Wild Rockfish**

with Freddy's Succotash, Sauteed Asparagus and Sweet Red Pepper Coulis

**Grilled Jumbo Sea Scallops**

with Carmelized Artichokes, Roasted Shallots and Tomato-Herb Broth

**Silky Saffron Fettuccine**

with Shiitake Mushrooms, Haricot Verts, and Sage Butter

**Pan Roasted Breast of Amish Chicken**

with Ravioli of Davoncrest Sweet Peas, Golden Carrot Puree, and Minted Chicken Jus

**Tournedos of All Natural Beef**

with Potato Mousseline, Baby Spinach and Green Peppercorn Sauce

**Mustard Crusted Rack of Lamb**

with Sauteed French Beans, Roasted Garlic Cloves and Minted Lamb Jus

**Roasted Veal Tenderloin**

with Morel Mushroom Cream, Potato Mousseline, and Pickled Red Onions

*Dessert Selections*

**Mixed Summer Berries**

with Grand Marnier Zabaglione and Almond Florentines

**Housemade Profiteroles**

with Vanilla Bean Ice Cream and Bittersweet Chocolate Sauce

**Classic Baba au Rhum**

with Strawberry Rhubarb Compote and Lemon Balm Mint Ice Cream

**Semi-Sweet Chocolate Roulade**

with Pistachio Ice Cream, Citrus Salad, and Rum Caramel Sauce

**Vanilla Bean Pound Cake**

with White Chocolate Cream, Marinated Strawberries, and Candied Ginger

**Fresh Lemon Curd Tartlette**

with Summer Berry Coulis and Margarita Sorbet

**Melanie's Assorted Cookie plates**

with Chocolate Truffles, Raspberry Gelees, and Chocolate Chip Cookies