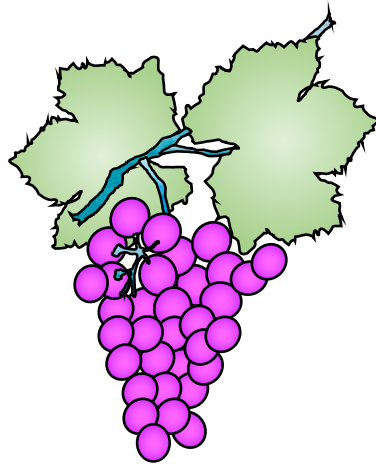
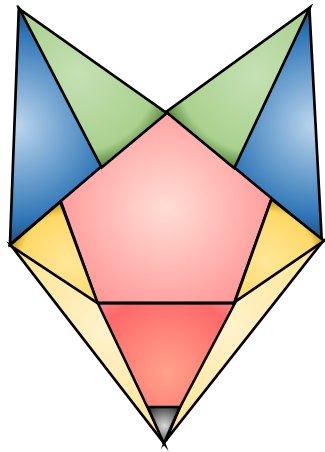


Fox Grape Catering Sample Menus



FOX GRAPE CATERING

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The fact is that it takes more than ingredients and technique to cook a good meal. A good cook puts something of himself into the preparation - he cooks with enjoyment, anticipation, spontaneity, and he is willing to experiment. -

Pearl Bailey -

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Little things seem nothing, but they give peace, like those meadow flowers which individually seem odorless but all together perfume the air.

- Georges Bernanos -

We supply all our clients, regardless of budget, with a wide range of custom paper products. These include individual menus for each of your guests at a seated affair, or standing menu cards for each dish at a buffet. If you request our miniature hors d'oeuvres we hand craft miniature Chinese take-out boxes, burger boxes, French fry boxes, lobster roll boxes... We even make small decorative paper cones and paper bags for your bar snacks, and a myriad of clever paper packages that are sure to make your event a one-of-a-kind affair.

Each of these paper items is specially designed just for you; based on our consultation. In the past our designs have been adorned with a client's own artwork, graphics taken from their party invitations or even coordinated to a client's color scheme. We've even featured a client's wedding vows, poetry, and photographs. The possibilities are endless. The examples below were taken directly from a client's own wedding invitation. For greater detail you can find close ups of each on the final page (page 15).



When we no longer have good cooking in the world, we will have no literature, nor high and sharp intelligence, nor friendly gathering, nor social harmony. - Marie-Antoine Careme -

As a full custom caterer we design one-of-a-kind menus to suite each individual client. Our menus are never fully duplicated and many of the dishes are original, one-of-kind items designed specifically to the tastes of the client, and always with the strictest adherence to their budget. The process of developing a new menu can require some back-and-forth discussion; revamping and modifying; as well as testing and tasting but it's an enjoyable and stress-free process that we feel is worth it to help tell our client's story and one that is necessary to get that story straight.

It's a personalized approach that we think has been overlooked these days.

We truly believe that we cannot tell your story without getting to know a bit about you. We certainly cannot tell your story by using someone else's menu, so we like to take the time to gather some information related to budget and preferences. The more we know about your likes and dislikes; the places you've been; and the life you've lived, the more complete story we're able to help you tell.

When designing a menu we ask for any information that can help us do this:

- What's the first meal you remember sharing together?
- What's your favorite restaurant or cuisine?
- What's your favorite weekend destination?
- Are there any special meals you remember during your travels?
- What do you and your guests love in a good meal?
- Are there any dietary restrictions we should consider?
 - Allergies
 - Special diets
 - General dislikes

We'll also be looking for:

- The time of day of your event?
- Where will the event be held?
- Number and age range of your guests (*will you require children's meals)?
- Theme (if any)?
- Approximate budget?
- Style preferred (cocktail party, buffet, stations, formal sit-down meal, family style service, small plate, chef's tasting, etc.)?

The following menus were written to tell another story, so please understand that when you read through them. These samples are only meant to inspire you. We hope that as you read through these pages you'll get a sense of who we are and a bit more about our culinary aesthetic, but by no means are you expected to pick and choose from these menus. Certainly, if you see a dish you'd like to incorporate into your own menu we can redesign it to makes sense for you and the season of your event. If you like an entire menu we can polish and revamp it, but you are under no pressure to incorporate a single dish.

Thank you for taking the time. We know you have a lot of decisions to make, and we hope we can be of some help as you plan your day and make those arrangements.



PASSED HORS D'OEUVRES

Calimyrna Fig Tartlets
Caramelized Onions Rosemary Stilton

Fingerling Potato Nests with Osetra Caviar
Chive-Crème Fraîche

Petite Citrus Crusted Tuna Loin with Wild Mushrooms
Smoked Tomato Vinaigrette

Miniature Baby Arugula and Mimolette Soufflés
Puff Pastry Cheese Crisps

Potato and Edamame Samosas
Handmade Paper Take-Out Box

FIRST COURSE

Chanterelle and Fennel Velouté with Lobster Mousseline
Lemon Maldon Flakes Garlic Chive Meyer Lemon Oil

SECOND COURSE

Red Kyoto Carrot and Indonesian Galangal Crème Brûlée with Rosemary Foam
Fresh Herb, Microgreen and Edible Blossom Salad Strawberry Champagne Vinaigrette

THIRD COURSE

Seared Diver Scallop over Toasted Garlic-Corn Pudding
Tomato Concassé Black Forest Bacon Vinaigrette Popcorn Shoots

FOURTH COURSE

Spring Sorbet Terrine with Nasturtium Flowers
Raspberry-Rhubarb Lemon Thyme Blood Orange

FIFTH COURSE

Individual Ramp, Fiddlehead and Mascarpone Tortelloni
Morel Mushroom Ragù Preserved Lemon Pasta Dough Burrata Juniper-Cured Speck

SIXTH COURSE

Slow Braised Veal Cheeks with Rioja Jus over Baby Potato Galette
Haricots Verts Petite Celery Greens

HOME BAKED BREADS

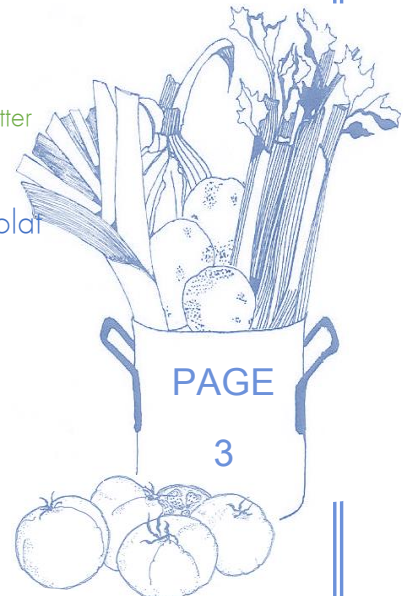
Homemade Artisan Breads and Home-Churned Butter
Honey and Herb Bread Velvet Butter Bread Hand-Churned Butter

SWEET FINISH

Godiva Chocolate Crème Brûlée with Petite Pan Au Chocolat
White Chocolate Chunk Whipped Cream

Trio of Meringues Whispers (Suspiros)
Madagascar Vanilla Bean

Tiramisu al Limoncello with Coconut Bread Lady Fingers
Mixed Berries Lemon-Currant Cookie Crumble



Sample Menus Traditional Buffet

PASSED HORS D'OEUVRES

Celery Root Custard with American Caviar
Miniature Brown Butter and Lemon-Caper Biscotti

Mushroom and Taleggio Cheese Pomponette
Pâte Brisée Pepita Tuile

Provençal Lamburger with Petite Pommes Annette
Loganberry Ketchup

PLACED TABLE BITES

Pressed and Baked Homemade Lemon Ricotta
Roasted Grapes Apple Cider-Infused Honey Crusty Bread

MAIN COURSE

Pistachio and Pomegranate Rack of Lamb
Pomegranate Jus Pomegranate and Gooseberry Jam

Whole Wild Salmon with Shallot and Dill Marinade
Mustard-Dill Sauce Magenta Spinach Microgreens Fresh Herbs

Grilled Greek Yogurt Marinated Butter Chicken
Poire and Citrus Poached Stone Fruits

MAIN COURSE

Sweet Cream-Poached Cauliflower Purée
Roasted Sunchokes Home-Churned Butter

Homemade Oregano Puff Pastry-Wrapped Roasted Asparagus
Sauce Salmoriglio

Citrus-Spiked Creamed Brussels Sprouts
Citrus Crème Fraîche

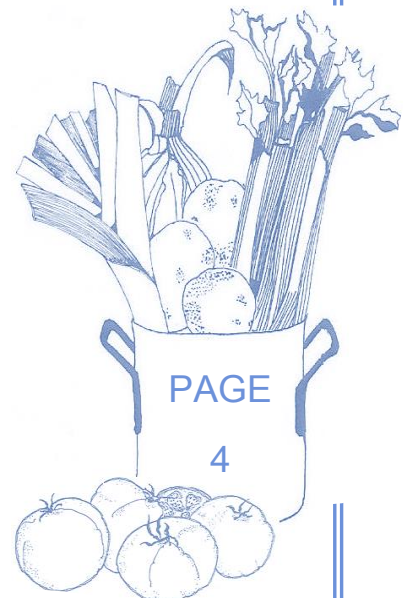
Homemade Artisan Breads and Home-Churned Butter
Herb Bâtardes Hand-Churned Cultured Honey Butter

SWEET FINISH

Hazelnut and Milk Chocolate Soufflés
Honey Nut Whipped Cream

Muscovado and Labneh Panna Cotta
Bosc Pear Gelée

Individual Peanut and Cocoa Nib Dacquoise
Chocolate Chiffon Cake Peanut Butter Mousse



APERITIVO

Hendricks Gin with Fresh Lime and Cucumber Juice
Saint Germain Purple Mint Jalapeño

Prosecco-Fried Zucchini Blossoms
Homemade Smoked Goat's-Milk Ricotta Flaked Maldon Sea Salt

Sugar Beet Risotto Arancini
Homemade Mozzarella Arrabiata Micro Beet Blossoms
Seared Diver Scallop
Soft Chive Polenta Tomato Concassé Grapefruit and Mustard Vinaigrette

PLATED SALAD COURSE

Arugula and Fresh Herb Salad
Fresh Sierra Figs Prosciutto di Parma Fresh Nettle and Marcona Almond Vinaigrette

SERVED PASTA COURSE

Hand Cut Corzetti Stamp Pasta
Smoked Homemade Goat's-Milk Ricotta Homemade Truffled Burrata Braised Lacinada Kale

TABLE BITES

Warm Mixed Olives and Cipollini Onions
Honey Gastrique

Olive Oil-Braised Tomatoes and Fennel Bulb
House-Made Pane di Matera

Selection of Locally-Made Italian Cheeses
Marcona Almonds House-Made Apricot Jam

FAMILY STYLE MAIN COURSE

Barese-Style Atlantic Cod in Parchment Boxes
Peruvian Potatoes Capers and Caperberries

Herb-Roasted Porchetta
Raw Almond Pistou Fried Brussels Sprouts

Hand-Picked Heirloom Tomatoes with Grilled Provolone
Toasted Pine Nuts Basil-Mascarpone Crema

Wood Grilled and Pinot Braised Broccoli Rabe
Black Garlic Bagna Càuda

Homemade Artisan Breads and Home-Churned Butter
Pane con le Olive Hand-Churned Cultured Butter with Olives

SWEET FINISH

Pane Vecchio in Crema
Dried Maine Blueberries Milk Chocolate Vanilla Bourbon Sauce

Smoke-Infused Budino di Cioccolata
Whipped Cardamom Cream

Tangerine Panna Cotta
Candied Citrus Prosecco Gelée



PASSED HORS D'OEUVRE

Tempura Prawns and Vegetables with Dashi and Plum Wine Sauce
Handmade Paper Take-Out Box

Baby Arugula and Pecorino Soufflés
Citrus-Pickled Parsnip "Ceviche"

Olive Oil-Braised Forest Mushrooms in Scallion and Porcini Dust Crêpes
Country Bacon Pave d'affinois

Butter Poached Lobster Ravioli
Tarragon and Dill-Frond Pasta Dough Grated Ricotta Salata Lobster Sauce Micro Mizuna

TEETOTALERS' BEVERAGE AND BAR SNACKS

Almond Cocktail Cookies
Black and White Sesame Maldon Salt Flakes

Cinnamon-Apple and Berry Iced Tea
Citrus Berry Purée Pear Purée

FIRST COURSE

Winter Vegetable and Ruby Swiss Chard Terrine
Pickled Blackberries Honeyed Nut Clusters Kale-Pesto Palmiers

SECOND COURSE

Seafood Bisque
Steamed Maine Lobster Broiled Pacific Prawns Seared Local Bay Scallops

THIRD COURSE

Salmon in Hand-Crafted Parchment Paper Origami Boxes
Petite Vegetables Roasted Meyer Lemon Bay Laurel and Roasted Caper Butter

FOURTH COURSE

Rolled Maltagliati Pasta with Olive Oil-Braised Campari Tomatoes
Preserved Lemon Pasta Dough Homemade Goat's-Milk Ricotta

FIFTH COURSE

Tawny-Braised Short Ribs with Cape Gooseberry Glaze
Caramelized Onion, Sunchoke, and Potato Purée Pickled Carrot Butter
Micro Celery Greens

SWEET FINISH

Twenty-Layer Crêpe Cake
Dark Rum and Orange Crêpes Poivre Timut Chantilly Cream

Pain Perdu Soufflé
Dried Maine Blueberries Dark Chocolate Vanilla Bourbon Sauce

Individual Mixed Berry Pavlovas
Vanilla Glaze Vanilla Pastry Cream Vanilla Meringues



AMUSE BOUCHE

Kumamoto Oysters with Asian Pear Pearls
Celery and Apple Aspic Volcano Orange Dust

FIRST COURSE

Morel Mushroom Velouté with White Truffle Sabayon
Sautéed Root Vegetables Brown Butter and Lemon-Caper Biscotti

SECOND COURSE

Carrot Noodles, Zucchini Ribbons, and Raw Asparagus
Shaved Parmigiano Reggiano Hearts of Palm Rémoulade

THIRD COURSE

Squid Ink Pasta Involtini
Smoked Salmon Smoked Homemade Cream Cheese Alaskan Salmon Roe Caviar

PALETTE CLEANSER

Homemade Goat's Yoghurt
Lemon Verbena Oil Mint Dust Micro Chin Rose

FOURTH COURSE

Apple Butter-Roasted Winter Vegetable Baklava
Celery and Sour Apple Brunoise Toasted Walnut Butter

FIFTH COURSE

Veal Ossobuco over Bone Marrow and Saffron Risotto
Gremolata Red Orach Leaves Preserved Lemon

HOME BAKED BREAD AND HAND-CHURNED BUTTER

Homemade Artisan Breads and Home-Churned Butter
Miniature Banneton-Baked Boule House Made Sweet Cream Butter

SWEET COURSE

Lapsang Souchong-Infused Chocolate Pots De Crème
Whipped Cardamom Cream

CHEESE COURSE

Goat Cheese Mousse with Malbec Caramel
Miniature Parmesan Popovers Strawberry Compote Marcona Almonds



MINIATURE PASSED HORS D'OEUVRES

Tropical-Chip Crusted Lump Crab Cakes
Chayote, Coconut and Mango Slaw Red Pepper and Cherimoya Mayonnaise

House-Ground Wagyu Beef Burgers with Homemade Elderberry Ketchup
Pumpkin-Nutmeg and Black Sesame Buns Havarti Black Truffle Tater Tot

Citrus-Vanilla Poached Lobster Rolls
Vanilla Aioli Side Split Herb Buns Baby Arugula

Black Cod En Papillote
Petite Vegetables Julienne of Baby Vegetables Asian Caramel Sauce

ANTIPASTO AND PINZIMONIO

Antipasto de Salumi with Handmade Herb Focaccia Bread and Marinated Olives
Selection of Cheeses Herbed Bocconcini Chunked Pecorino and Charred Provolone
Roasted Pepper and Sautéed Artichoke Salad Pepperoncini Baby Tomatoes and Roasted Garlic
Rosemary-Infused Honey Homemade Fig Jam Toasted Marcona Almonds and Candied Pistachios
Selection of Salumi Homemade Duck Jerky Homemade Country Mustard

Pinzimonio with Seasoned Olive Oil and Celery Rémoulade
Baby Vegetables Seasoned Maldon Salt Flakes Fried Brussels Sprout Leaves

Individual Grilled and Chilled Pacific Prawns
Brandied Marie Rose Sauce Smoked Lemon Dust

SWEET FINISH

Caramelized Honey Pots De Crème
Cardamom Whipped Cream Blackberries

Pretzel Profiteroles
Homemade Caramel Ice Cream Butter Bourbon Sauce

Godiva Chocolate Crème Brûlée
Petite Pan Au Chocolat White Chocolate Chunk Whipped Cream

TEETOTALERS' BEVERAGE AND BAR SNACKS

Petite Parmesan Crackers in Handcrafted Paper Bags
Maldon Salt Flakes

Pear and Lemon-Ginger Iced Tea
Citrus Berry Purée Pear Nectar

Cucumber Water
Fresh Mint

Fresh Squeezed Lemon-Limeade
Berry-Blush Syrup



CHEESE TRAY AND CHARCUTERIE BOARD
WITH ARTISANAL TOASTS AND FRESH FRUITS

Wedges of Hard, Semi-Ripened, and Soft-Textured Cheeses

Honeycomb Homemade Preserves Artisanal Toasts Tower of Fresh Seasonal Fruits

Nut Crusted Saint Agur Bleu Cheese

Candied Pistachios Flaked Sea Salt

Brie En Croute

Pecans Muscovado Caramel Homemade Puff Pastry Sweet Egggy Glaze

French Bûcheron Chèvre Terrine

Asparagus Wild Leeks Baby Shiitake Mushrooms Baby Heirloom Carrots

Pain Perdu Chaud

Imported Petite Basque Candied Pecan and Caramelized Shallot Bread

Miniature Panini-Style Grilled Taleggio Cheese Sandwiches

Apricot-Onion Jam Escarole Honey-Herb Bread

Mascarpone and Gruyere Mac-N-Cheese

Crunchy Butter Crumb Topping

Savory Homemade Cream Cheese Cheesecake

Roasted Garlic Black Garlic Fresh Herbs Vegetable Brunoise

Parmesan and Sweet Potato Gnocchi

Smoked Sweet Cream Charred Provolone

Twisted Cheese Straws

Homemade Puff Pastry Asiago Himalayan Pink Salt

Selection of Dry-Cured and Deli Style Meats and Sausages

Mixed Olives Capers Homemade Whole Grain Mustard

Crème Brûlée au Foie Gras

Toasted Ficelle Pickled Blueberries

Pork Confit Rillettes

Pickled Apricots Cornichons

Baby Heirloom Tomato and Pattypan Squash Verrines

Crispy Candied Pork Belly Mascarpone Sabayon

TEETOTALERS' BEVERAGE AND BAR SNACKS

Vegetables Escabèche

Baby Spring-to-Summer Vegetables Grapefruit Vinegar

Mango, Meyer Lemon and Berry Iced Tea

Citrus Berry Purée Mango Nectar

SWEET FINISH

Pain Perdu Soufflé

Dried Maine Blueberries Dark Chocolate Vanilla Bourbon Sauce

Meringue Whispers (Suspiros)

Madagascar Vanilla

Pomegranate Panna Cotta

Candied Citrus Champagne Gelée



MINIATURE PASSED HORS D'OEUVRES

Miniature Bison Burgers with Loganberry Ketchup
White Velvet Sesame Buns Black Truffle Pommes Dauphine

Miniature Mongolian Lamb Dumpling (Khuushuur)
Handmade Paper Take-Out Box

Miniature Fried Shrimp and Lobster Po' Boy
Side Split Butter Buns Teeny Tiny Sea Salt French Fries

RAW BAR STATION

Shuck-to-Order Raw Bar with Three Classic Sauces
Courte Bullion Steamed Prawns Moonstone Oysters
Jonah Crab Claws Cherrystone Clams Razor Clams with White Wine and chiles de árbol
Kumquat Mignonette New England Style Cocktail Sauce Green Goddess Sauce

New England Style Clam Chowder Shooter
Fresh Dill Cherrystone Clams Homemade Common Crackers

Classic Rhode Island-Style Clam Cakes
Spiced Rémolade Del's Lemonade Shooters

Black Forest Bacon-Wrapped Diver Scallop on Toasted Garlic-Corn Pudding
Tomato Concassé Black Forest Bacon Vinaigrette Popcorn Shoots

SIDES AND CARVING STATION

Beef Tenderloin with Bordeaux, Veal, and Bone Marrow Sauce
Charred Spring Onions Béarnaise Sauce Mushroom Garlic Sauce Homemade Fluffy Dinner Rolls

Mesclun and Fresh Herb Salad with Goat Cheese Profiteroles
Meyer Lemon and Tangerine Vinaigrette Shaved Pecorino Romano

Green and White Asparagus with Butter-Poached Eryngii and Made-To-Order Fried Eggs
Tarragon Oil Nettle and Marcona Almond Pesto

Flowering Savory and Maplewood-Smoked Mascarpone Agnolotti
Baby Carrot Pasta Dough Petite Basil

Homemade Artisan Breads and Home-Churned Butter
Three Cheese-Lemon Bread Sunflower Seed Bread Hand-Churned Cultured Butter

TEETOTALERS' BEVERAGE AND BAR SNACKS

Cocktail-Inspired Petite Palmiers in Paper Bags
Meyer Lemon Shrub Ginger-Galangal Walnut-Fennel-Absinthe

Tower of Candied and Spiced Nuts in Paper Cones
Curry-Spiced Virginia Peanuts Honeyed Nut Clusters Chili Chickpeas Candied Nuts

Wild Spring Berry Iced Tea
Mixed Berry Purée Citrus Fresh Mint

Cucumber Water
Citrus Mint



P A S S E D H O R S D ' O E U V R E S

Stone Fruit, Watermelon and Berry Verrines
Mascarpone Cream

Potato and Edamame Samosas
Handmade Paper Take-Out Box

S A N D W I C H E S

Citrus-Vanilla Poached Lobster Rolls
Baby Greens Vanilla Aioli Side Split Olive Oil Buns

Crème Fraîche-Poached Chicken Salad
Baby Greens Roma Tomatoes Caramelized Shallot and Candied Walnut Buns

Grilled Pork Tenderloin and Triple Crème Brie Sandwiches
Campari Tomatoes Apricot-Cherry Confit Three-Cheese Bread

Charred Fontina Cheese with Roasted Artichoke Hearts and Bell Pepper Sandwiches
Roma Tomatoes Basil Hummus Honey and Winter Herb Rolls

S A L A D S

Mixed Greens and Fresh Herb Salad with Orange Muscat and Berry Gelée
Crispy Kale Chips Marcona Almond Vinaigrette

Creamy French Fingerling Potato Salad
Meyer Lemon Loads of Fresh Herbs

Heirloom Tomatoes and Haas Avocados with Crispy Tofu
Pickled Serranos Ginger-Lime Dressing

T E E T O T A L E R S ' B E V E R A G E

Cinnamon-Apple and Berry Iced Tea
Citrus Berry Purée Pear Nectar

S W E E T F I N I S H

Take-Away Cookies in Handmade Paper Bags
Lemon Curd Sablés Hazelnut Chocolate Sablés



STATIONARY HORS D'OEUVRES

Marinated Niçoise, Picholine, and Kalamata Olives
Charred Halloumi Homemade Grill Bread House-Dried Baby Heirloom Tomatoes

Green Chickpea and Butter Bean Hummus
Baby Cucumber, Pattypan Squash and Haricots Verts Toasted Homemade Country Miche

PASSED HORS D'OEUVRES

Moroccan Za'atar Lamb Burgers
Blackberry-White Fig Ketchup Tiny Olive-Feta Rolls
Accompanied by Chilled Honey-Carrot Soup with Spicy Za'atar Cream and Purple Chive Blossoms

Panini Pressed Mozzarella and Asiago Pressato Sandwiches
Shallot-Apricot Jam on Pecan-Shallot Bread
Accompanied by Chilled Plum and Galangal Soup with Tarragon-Honeydew Syrup and Lavender Wands

Shrimp "Corn-Dogs" with Lightly Fried Jalapeño-Blue Corn Batter
Sweet Gingered Damsun Plum Sauce

PLATED SALAD COURSE

Asparagus, Shiitake Mushroom and Labneh Terrine
Microgreens Rustic Homemade Ficelle Croutons Citrus-Pesto Oil

BUFFET-STYLE MAIN COURSE

Char-Grilled Flank Steak with Bulgogi-Style Marinade
Summer Melon and Fresh Mint Relish

Grilled and Chilled Pork Tenderloin with Bacon Wrapped Haricots Verts
Guava Glaze Poire and Citrus Poached Stone Fruits

House-Made Ravioli with Grilled Prawns and Preserved Lemon and Absinthe Brodetto
Three Cheese Ravioli Skillet Fried Eggplant Ravioli Three-Cheese Ravioli

Roasted Asparagus and Cheese-Stuffed Cherry Peppers
Port Wine-Almond Sauce

Risotto of Grilled Local Sweet Corn and Grape Tomatoes
Micro Opal Basil and Orange Dust

Heirloom Tomatoes Gratinée
Fontina Cheese Herbed Bagna Cauda

Homemade Artisan Breads and Home-Churned Butter
Honey Herb Bread Candied Pecan-Shallot Bread Hand-Churned Butter

COFFEE SERVICE AND DESSERT BAR

Freshly Brewed Coffee and Tea Service

Trio of Summer- Celebration-Inspired Sorbets
Passion Fruit Sorbet Strawberry Rosé Water Sorbet Saturn Peach Sorbet

Homemade Honey and Vanilla Goat Milk Ricotta Gelato
Poached Summer Stone Fruits



PASSED AND PLACED HORS D'OEUVRES

- Classic New England Clam Cakes
Spiced Rémolade Fully Homemade Tartar Sauce
- Buttermilk Battered Fried Chicken Medallions
Huli-Huli Dipping Sauce Miniature Summer Nectarine Waffles
- Warm Mixed Olives and Cipollini Onions
Honey Gastrique
- Olive Oil-Braised Tomatoes and Fennel Bulb
Toasted Country Miche
- Apple Braised Bacon Profiteroles (Inspired BLT)
Heirloom Tomatoes Arugula Pesto Sirach Mayonnaise

TABLE TREATS

- Fromage Fort Mousse
Mixed Olives Toasted Pecans Strawberry Compote Crostini

FAMILY-STYLE SALAD COURSE

- Classic Caesar Salad
Crusty Country Bread Croutons Romaine Hearts

MAIN COURSE

- Grilled Pancetta and Fresh Herb Crusted Pork Tenderloin
Wild Beach Plum Chutney Herbes de Provence
- Seared Chicken Breast with Olives and Capers
Wood-Grilled Meyer Lemons Kalamata Braised Kale
- Hand Cut Corzetti Stamp Pasta
Homemade Smoked Goat's-Milk Ricotta Purple Basil Grilled Haas Avocado

SALADS AND SIDES

- Baby Greens and Fresh Herb Salad
Grilled Asparagus Seared Eryngii Nettle and Marcona Almond Pesto
- Heirloom Tomatoes with Mascarpone Sabayon
Marcona Almonds Burrata
- Homemade Artisan Breads and Home-Churned Butter
Honey and Spring Herb Bread Candied Pecan and Caramelized-Shallot Bread
Hand-Churned Sweet Cream Butter

GELÉE AND BAR SNACKS

- Assorted Cocktail Gelée Shots
Espresso Martini Cosmopolitan Cucumber-Lime Margarita



PASSED HORS D'OEUVRES

Trio of Petite Crêpes

- Crème Fraîche-Poached Chicken Breast with Orange Cream in Orange-Rum Crêpes
- Fresh Pomegranate and Lady Apple Glazed Pork Tenderloin in Citrus-Herb Crêpes
- Wild Mushrooms and Country Bacon in Scallion-Porcini Crêpes

SALAD COURSE

Heirloom Tomato "Crème Brûlée" Tart with Mixed Baby Greens
Baby Heirloom Tomatoes Relish Asian Pear Vinaigrette Asian Pear Dust

SURF AND TURF BRUNCH ENTRÉE

Lobster Eggs Benedict with Blood Orange Hollandaise Sauce
Crispy Pancetta Orange and Crème Fraîche Biscuits China Rose Micros

Black Forest Bacon Wrapped Beef Tenderloin Fillets
Over Fingerling Potato, Taleggio Cheese and Forest Mushroom Galette

Individual Baby Carrot Custards with Fennel and Lemon Relish
Baby Carrot Oil Carrot Dust

Spanish Olive Oil-Fried Potato Croquetas
Saffron Aioli

Anjou Pear and Dried Cherry Clafouti
Crème Fraiche

HOMEMADE SCONES AND HAND-CHURNED BUTTER

Homemade Scones and Hand-Churned Honey Butter

- Cinnamon, Pecan, and Currant Cream Scones
- Chocolate Chip-Toffee Scones
- Strawberry-Honey Scones
- Hand-Churned Sweet Cream honey Butter

MINIATURE DESSERT SELECTION

Twenty-Layer Crêpe Cake
Dark Rum and Orange Crêpes Orange-Kissed Chantilly Cream

Buttermilk Pudding
Walnut Soup Fresh Berries

Pain Perdu Soufflé
Dried Maine Blueberries Milk Chocolate Toasted Pecans



Sample Menus Additional Images



PAPER BAGS FOR BAR SNACKS
(SEVERAL SIZES OFFERED)



FRENCH FRY BOXES
(ABOUT AS TALL AS YOUR PINKY)



PAPER CONES FOR BAR SNACKS
(PLACED IN WIRE TOWERS)



SANDWICH/LOBSTER ROLL BOXES
(ABOUT THE LENGTH OF YOUR INDEX FINGER)



TAKE OUT BOXES
(ABOUT AS TALL AS YOUR INDEX FINGER)



BAR MENU
AND BAR DRINK TAGS



HAMBURGER BOXES
(THE BURGER ITSELF IS ABOUT TWO BITES)



ENVELOP
(FOR THIS CLIENT WE OFFERED THEIR
CROSSWORD ANSWERS - SEALED INSIDE)



MENU PICKS FOR CHEESES



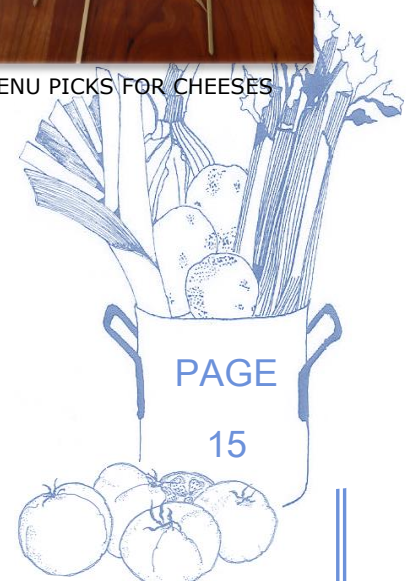
GUEST MENU CARDS
(THIS CLIENT WANTED A PERSONALIZED
CROSSWORD FEATURED ON THE BACK)



STANDING BUFFET MENU CARDS
(IN A MYRIAD OF SIZES)



EXAMPLES OF 6 DIFFERENT DESIGNS,
BUT WE'VE MADE HUNDREDS. WE'LL
COORDINATE WITH YOU TO CREATE
YOUR OWN PERSONALIZED DESIGN.



PAGE

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