

SUMMER MENUS
JULY 1 - OCTOBER 1

SUMMER HORS D'OEUVRES

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Roasted Red Pepper Bruschetta, Crumbled Feta, roasted red pepper, shallots and fresh parsley on toasted baguette
Vegetable Summer Rolls, shredded carrot, red pepper, cucumber, mango, Thai basil and sweet chili sauce
Tomato & Zucchini Flatbreads, toasted Flatbread, Zucchini, Tomato, Gruyere, lemon oil
Gazpacho Shooters, chilled Tomato, cucumber, and bell pepper soup, with olive oil and fresh basil
Saffron and Leek Risotto Croquettes, sofrito dipping sauce
Grilled Eggplant Caponata, served on crisp endive points
Sweet Corn Hush Puppies, roasted jalapeno remoulade sauce
Chile Lime Grilled Chicken Skewers, creamy avocado dip
Beef Tenderloin & Mushroom Skewers, pan seared with garlic and thyme, oak barrel bourbon aioli
Mojito Shrimp Skewers, glazed with fresh lime, mint and Caribbean rum
Bacon wrapped Figs, goat cheese, honey, balsamic drizzle
Crab Cake Spoons, mini lump crabcakes, citrus remoulade sauce
Adobo spiced Seared Tuna Spoons, spicy mango relish
Grilled Lamb Chops, blueberry chipotle barbecue sauce

SUMMER DINNER BUFFET

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Summer House Salad, Field Greens, chevre, cherry tomatoes, toasted cashews, tarragon-champagne vinaigrette
Heirloom Tomato Caprese Salad, sliced heirloom tomatoes, fresh mozzarella, toasted, pignolis, fresh basil & premium olive oil drizzle
Signature Caesar Salad, Hearts of Romaine, Rosemary & Sun dried tomato crouton, Pecorino cheese, roasted garlic Caesar dressing
Chicken Scallopini, herb & brioche crusted Chicken breast, sweet corn cream sauce
Herb Grilled Chicken Breast, with fresh Cucumber, Citrus & Red Pepper Relish
Whole Citrus Roasted Chicken, lemon, dijon and rosemary crust, Chardonney Herb Pan sauce
Spice crusted Beef Tenderloin, Coriander & Black Peppercorn crust, whole roasted, fresh horseradish and roasted garlic cream
Balsamic, dijon & rosemary Beef Tenderloin, grilled red onion, garlic and lemon relish
Rum, honey & ginger Grilled Flank Steak, jalapeno mango salsa
Blackened Beef Brisket, Slow roasted and served with horseradish Burgundy Au Jus
Pesto crusted Atlantic Salmon filet, served with Balsamic roasted cherry tomatoes
Maryland Crab Cakes, Lump crab meat, fresh bread crumbs, parsley and lemon, served with citrus remoulade sauce
Quinoa stuffed Bell Peppers, roasted summer vegetables and herb chevre
Summer Zucchini and chickpea Fritters, tomato bell pepper salsa, cucumber sauce
Basmati and Wild Rice Pilaf, roasted tomato, basil butter and toasted pine nuts
Roasted Baby Potatoes, fresh rosemary, sea salt & black pepper
Grilled Vegetable Couscous, grilled summer vegetables, lemon zest, fresh herbs
Rigatoni Pasta Pesto Salad, Rigatoni pasta tossed with cherry tomatoes, sweet peas and arugula pesto
Quinoa & Wild Rice Salad, sweet bell peppers, cucumber, red wine vinaigrette
Grilled Vegetable herb and balsamic marinated zucchini, squash, red bell pepper, portobello mushroom, grilled with olive oil and fresh parsley
Sauteed String Beans, roasted garlic butter, lemon zest and toasted almonds
Roasted Summer Squash Gratin, topped with slow cooked tomatoes, basil, gruyere, and toasted bread crumbs
Sweet Corn Salad, fresh sweet corn, green beans, cherry tomatoes, green onion and lemon vinaigrette

SUMMER DESSERT

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Blackberry Trifle, Fresh blackberries, house made poundcake, blackberry vanilla bean compote, fresh whipped cream
Margarita Cupcake minis, with salted tequila lime frosting
Peach Cobbler Cheesecake bites, cinnamon crumb topping
Strawberry Tartlets, sweet tart shell filled with vanilla pastry cream and summer strawberries
Signature Chocolate Truffles, hand rolled using premium chocolate & cocoa powder