

Main Event

PRODUCTIONS

EVENTS @

1 4
1 8


a catered affair


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EXPRESS



Wine Pairing Menus

First Menu

FIRST COURSE

grilled rainbow trout with lemon verbena cream
on a wild rice pecan cake and potato hay
Albert Boxler, Pinot Gris Grand Cru Sommerberg Alsace 2004

SECOND COURSE

sautéed soft shell crab with butter and garlic
accompanied by gingered corn and coconut bisque
Marc Colin, Chassagne-Montrachet 1er Cru Caillerets Burgundy 2004

THIRD COURSE

apple brandied quail on a bed of sweet wilted cabbage
Bernard Faurie, Hermitage Rhone Valley 2003

MAIN COURSE

herb grilled lamb chop with pomegranate glaze
butternut squash puree on wilted kale
Chateau Pichon Longueville Baron, Pauillac Bordeaux 1996

CHEESE COURSE

Nancy's Hudson Valley Camembert — sheep's milk cheese,
Old Chatham Shepherding Creamery, New York
Purple Haze — goat's milk cheese, Cypress Grove Chevre Creamery, California
Crater Lake Blue — cow's milk cheese, Rogue Creamery, Oregon

DESSERT COURSE

pumpkin bread pudding with cinnamon chantilly
Chateau Suduiraut, Sauternes Bourdeaux 1996

Second Menu

PASSED APPETIZERS

Indonesian Chicken Satay
with spicy peanut sauce

Parmesan Asparagus Crisps
asparagus tips rolled in phyllo, sprinkled with
aged parmesan cheese and baked to a golden brown

Mango Shrimp
jumbo shrimp grilled with a spicy mango glaze
and served on bamboo tweezers

Smoked Salmon Latke
fried potato pancakes topped with nova scotia smoked salmon
and herb crème fraiche

Southern Sausage Balls
served fondue style with green-chili white gravy

SOUP

caramelized onion, fennel and champagne soup
served in a demitasse cup and garnished with herbed crostini

SALAD

fried lobster salad
with marinated grapefruit and orange pomegranate reduction
Chanson Pere & Fils Puligny-Montrachet AC – 2006

FIRST COURSE

smoked gouda grit cakes with fried quail eggs
topped with wild mushroom sauce
Tenuta Guado Al Tasso (Antinori) Bolgheri Superiore 2000

DUAL ENTRÉE

crab cakes
topped with chef's selection of garnish
slow braised bison short ribs
with ruby port glaze - on top of sweet potato puree and smothered mixed greens
Château Pichon-Longueville Baron - 2003

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