



SAMPLE PLATED DINNER PARTY MENU

Hors D'oeuvres

Lamb Lollipops with Mint Pesto

Rounds of lamb loin encrusted in herbs and cooked medium rare, served on lollipop sticks with mint pesto dipping sauce

Miniature Salmon Cakes with Lemon Aioli

Petite salmon cakes flavored with Old Bay, served with lemon aioli

Phyllo Cups with Brie, Raspberry and Almonds

Mini Greek pastry cups with imported brie, raspberry preserves, and toasted almonds

Peking Duck Pancakes

Breast of duck, crisp skin & hoisin wrapped in a steamed pancake,
Tied with a chive ribbon

Plated First Course

Arugula, Hearts of Palm and Shaved Parmesan Salad

Arugula tossed with hearts of palm, shaved parmesan cheese, grape tomatoes & avocado, drizzled with a lemon vinaigrette

Paired With

Butternut Squash and Apple Soup

A demitasse cup of non-cream based soup made with butternut squash and tart apples

Entree

Tenderloin of Beef and Maryland Jumbo Lump Crab Cake

Petite filet of beef cooked medium rare, drizzled with red wine sauce
Teamed with a Maryland jumbo lump crab cake flavored with Old Bay
Served with individual corn pudding and grilled asparagus

Sweet Endings

Apple Rose with Vanilla Ice Cream

A combination of fresh apples and puff pastry in the shape of a rose, served on a plate drizzled with raspberry coulis, garnished with a scoop of vanilla ice-cream, assorted berries and a sprig of fresh mint