



New American Dinner Party Menu

Hors D'Oeuvres

Please choose two of the following:

- Petite Hazlenut Crusted Grilled Lamb Chops**
- Mini-Maryland Crab Cakes with Tomato Caper Remoulade**
- Thai Vegetable Spring Rolls with Hot and Sour and Spicy Mustard Sauces**
- Italian Balsamic Glazed Chicken Bites skewered with fresh Rosemary**
- Baked Apple Pizzettes with caramelized onions and Gorgonzola cheese**
- Black & White Sesame Seed Crusted Seared Tuna on wonton chip with Wasabi lime creme**

Plated Appetizers, Salads and Soups

Please choose two of the following:

- Seared Scallops**
over a Salsa Verde Risotto
- Black Peppercorn Caesar Salad**
with romaine lettuce, focaccia garlic crouton, diced tomato and shredded parmesan cheese
- Belgian Endive, Watercress, Boston Bibb and Radicchio Salad**
with a warm crostini topped with boursin cheese served with a raspberry balsamic vinaigrette
- Velvety Carrot Ginger**
ginger adds a subtle touch to this naturally creamy carrot soup
- Lobster Bisque**
traditional seafood bisque with a touch of brandy
- Puff Pastry Chicken**
Chicken served in a puff pastry box with herb au jus and tourne vegetables

Entrees

Please choose one of the following:

- Grilled Beef Tenderloin**
Grilled beef served with a cabernet wine reduction
Double baked potatoes and Sautéed baby vegetables
- Grilled Honey Soy Salmon**
Salmon fillet grilled with a honey soy glaze
Roasted Garlic Mashed Potatoes, steamed French green beans and baby carrots
- Chicken Madeira and Halibut Provencal**
juicy skinless, boneless, free-range chicken breast in a Madeira wine sauce
filet of Halibut served over a bed of sautéed tomatoes, onions, and fresh herbs
served with roasted fingerling potatoes and sautéed asparagus tips
- Saltimbocca alla Romana**
Choose Veal or chicken scallopine with prosciutto and sage in a white wine sauce
Served over a bed of sautéed spinach and homemade linguini

Dessert

Please choose one of the following:

- Warm and Soft Chocolate Cakes**
served with cinnamon ice cream
- Bananas Foster**
sautéed bananas flamed with rum and served over vanilla ice cream with a homemade caramel sauce
- Luscious Lemon Cheesecake**
Served with blackberry cassis sauce
- Peaches and Cream Cobbler**
Custard, peaches, and cream served in a buttery biscuit crust