

Breakfast

Continental Breakfast

(Assorted Breakfast Breads, Pastries, Hard Boiled Egg & Spreads)

Pancetta & White Cheddar Brioche

Low Fat Granola

Vanilla Yoghurt Parfait

Greek Yoghurt with Honey & Toasted Oats

Breakfast Meats

Breakfast Poultry Meats

Egg White Omelet's (Assorted)

French Omelet's (Assorted)

Individual Frittata (Assorted)

Quiche (Assorted)

*Crêpes (Assorted)

*Pancakes (Assorted)

*Waffles

*French Toast

Breakfast Burritos (Assorted)

Breakfast Trays & Baskets

Sliced Breakfast Fruit

Assorted Seasonal Berry Tray

Seasonal Fruit Basket

* Assorted Muffin Basket

* Deluxe Breakfast Bread & Pastry Basket

* Sliced Bagels with Assorted Spreads
(Add Salmon)

Smoked Fish Tray with Classic Accompaniments

Smoked Salmon Tray with Classic Accompaniments

Gravlax Tray with Classic Accompaniments & Brioche

Pickled Herring with Poached Vegetables & Herbs

Smoked Fish and Pickled Asparagus with Onion Cream

* Items accompanied by specialized condiments

Lunch Salads

* Meyer Lemon Poached Lobster Salad with Arugula

* Grilled White Shrimp with Roasted Tomato

* Grilled Organic Cashew Chicken with Grilled Asparagus

* Seared Tuna with Poached Bliss Potato

* Assorted Marinated Seafood Salad

* Roasted baby Root Vegetable Salad & Hummus

* Classic Shrimp Salad with Celery Heart

* Classic Chicken Salad

* Roasted Turkey Breast Salad

* Classic Waldorf Salad

* Roasted Ham Salad

* Classic Egg Salad

Caesar or Baby Greens Salad with Choice of Prime

Lunch

Soups:

Roasted Corn & Chili

Lobster Bisque

Clam Chowder

Tomato Bisque

White Bean & Turnip Green

“Build Your Own” Handmade Individual Sandwiches

Petit Grilled Prime Tenderloin with Baguette & Garlic Cheese

Grilled Chicken, Caramelized Onion & Brie on Cream Bread

Rice Encrusted Tuna Loin with Pesto

Farfalle & Tomato Concassé

Classic Shrimp Cocktail with Baby Greens

Roasted & Grilled Vegetables with Chorizo & Penne Pasta

Arugula & Chevre Stuffed Chicken with Wok Seared Vegetable

Jumbo Lump Crab Cakes, Red Chard & Grilled Lemon

Grilled Miniature New York Sirloin with Braised
Tomato & Mushroom



Superior Quality

Ultimate Decadence



Canapés

Smoked Salmon with Blinis, Crème Fraiche, Classic Garnish & Sevruga Caviar
(Substitute Beluga Caviar)

Caviar Service with Blinis, Crème Fraiche & Classic Garnish
(Osetra, Sevruga) Notice needed for Beluga

Bamboo Steamed Leek Barrels with Jumbo Lump Crab & Sesame

Polenta Encrusted Grade “1” Tuna Loin with Cucumber Relish & Horseradish

Roasted Russian Bliss Potatoes with Crème Fraiche, Shallot & Truffle Oil

Steamed Ruby Potatoes with Arugula Crème & Osetra Caviar

Lobster Salad In Barquette with Micro Cutting Celery

Chinese Style Roasted Squab Breast, Mushroom Shortbread & Shallot Salad

Hudson Valley Foie Gras Torchon with Roasted Pear
Biscuits & Raspberry Compote

Crisp Jumbo Lump Crab Cakes with Braised Red Chard & Watercress Aioli

Grilled With Shrimp, Polenta & Toasted Leek

Chicken & Ricotta Mousse in Pastry

Assorted Trays

Imported and Domestic Cheese with Accompaniments

Hummus and Handmade Pita Chips

Seafood Mousse and Toasted Brioche Rounds

Classic Vegetable Crudités

Roasted Baby Root Vegetable Crudités

Sliced Seasonal Marinated Tomato Capresé

Assorted Sushi Rolls

-All Vegetable, Sashimi or Combo

Assorted Chilled Seafood Platter

Selection of Poached, Steamed and Grilled Chilled Seafood's

Grilled Thai Shrimp Brochettes with Cashew Vinaigrette

Grilled Sesame Chicken Brochettes with Olive Tapenade

Lobster Cocktail with Lemon, Horseradish & Caper Mustard

Brie in Pastry with Lingonberry & Garlic Croutons

Domestic & Imported Cheese Tray & Crackers
(Finest Selection of Cheese)

Seasonal & Exotic Fruit

a' la Carte Primes

Grilled Prime Tenderloin (10oz)

Grilled Ashley Farms Chicken Breast

Grilled #1 Tuna Loin (7oz)

Grilled Local White Shrimp (5)

Grilled Diver Scallops (4)

Grilled Pork Loin (8oz)

Grilled Local Swordfish (7oz)

Grilled Muscovy Duck Breast (9oz)

Roasted Colorado Lamb Rack (4 Bone)

SIDES

Golden Potato Gratin

Roasted Parmesan Tomato

Grilled Polenta Crouton

Melted Teardrop Tomato

Black Rice Grits

Grilled Garlic Asparagus

Carolina Gold Rice

Wok Seared Vegetable

Assorted Whipped Potato

Roasted Baby Root Vegetables

Lavender Jasmine Rice

Grilled Vegetable Bundles

Caramelized Onion Quinoa

Roasted Wild Leeks

****Sauces to be provided upon request****

Dinner Entree's

Cornmeal Encrusted Local Swordfish

Jasmine Rice, Wok Seared Seasonal Vegetables, Sesame Paint & Soy

Rice Encrusted Tuna 'Mignon' & 'Forbidden' Black Rice Grits

Grilled Vegetable Broil & Toasted Coriander Vinaigrette

Charred Prime Tenderloin, Spinach & Melted Tomato

'Anson Mills' Grits & Winter Savory Demi Glace

Roasted 'Ashley Farms' Chicken Breast with Brie & Pear

Soft Vegetable Polenta, Truffled Tomato & Arugula Vinaigrette

Grilled Veal Strip Loin & Golden Potato Chevre Gratin

Warm Arugula Wild Mushroom Salad & Caramelized Shallot Vinaigrette

Grilled New York Sirloin & Roasted Baby Vegetable

Grilled Sweet Onion, Herbed Bliss Potato & Fine Herbs

Assorted Farmers Vegetable Plate

Sweets & Confections

Miniature Cocoa Gateau with Berries & Double Cream

Assorted Cookies

Brownies

Petit Fours

Chocolate Covered Strawberries

Decadent Chocolate Torte with Berry Compote

Assorted Ice Creams (Available upon request)

Chocolate Crêpes with Raspberry Mousse

Miniature Birthday Cakes with Butter Cream