



Dinner - Winter 2007

Presented on Buffet or Seated and Served

Side Salads

Served in a large bowl with dressing on the side or plated and served

Fresh Garden Salad \$ 3.50 per person

Field greens with grape tomatoes, European cucumbers and a choice of dressing (Fresh basil vinaigrette or mustard vinaigrette)

Caesar Salad \$ 4.50

A traditional mix of romaine lettuce, Caesar dressing and croutons

Heart to Heart Salad \$ 5.00

Hearts of palm, artichoke hearts, European cucumbers, red and yellow bell peppers, grape tomatoes, and scallions dressed with aged sherry vinaigrette. Served on a bed of butter lettuce

Spinach Salad \$ 4.50

A mix of fresh baby spinach, hard boiled eggs, bacon and lemon poppy seed dressing

Arugula Salad \$ 5.00

Baby arugula with Parmesan Reggiano, olives and balsamic vinaigrette

Poached Pear, Mache and Walnut Salad \$ 5.50

Lemon crème Fraiche dressing on the side

First

For passed canapés and additional items, please refer to Reception menu or call for *assistance in planning a special menu*

Main

Served in a chafing dish at the buffet or plated and served

Roasted Chicken Breast with Port Wine Sauce \$ 17.00

Springer Mountain Organic Chicken from Georgia. Served with shallot mashed potatoes, and oven roasted root vegetables

Sourwood Honey Rubbed Chicken Breast \$ 17.00

Springer Mountain Organic Chicken Breast with gnocchi, snow peas, chantrelle mushrooms and roasted shallots. The chicken is served atop the vegetable medley with Madeira glaze and a touch of red pepper oil

The Epicurean

Catering – Fine Wine – Restaurant
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Main Courses Continued

Poulet a la Moutard \$ 15.00

Boneless and skinless chicken thighs are prepared with Dijon mustard, crème fraiche and chardonnay. Served with parsley papperdelle and roasted baby carrots

Seared Duck Breast (Magret) \$ 24.00

Served pink in the center with spiced butternut squash puree and blackberry glaze

Sea Bass en Papillote \$ 20.00

Idaho potatoes, buttered leeks, tomatoes, olives and fresh thyme

Shrimp and Polenta \$ 20.00

Pesto jumbo shrimp and polenta topped with fresh tomatoes, basil and aged balsamic vinegar

Black Angus Filet Mignon \$ 28.00

8 ounces of the finest quality beef tenderloin served with béarnaise sauce on the side, roasted fingerling potatoes and a medley of blanched vegetables

Tenderloin Tips Bordelaise \$ 18.50

Bite sized tenderloin of beef tips, mushrooms, pearl onions, natural jus and spaetzle

Braised Short Ribs \$ 25.00

Slow braised beef short ribs are served with spinach mashed potatoes and red wine infused carrots

Osso Bocco \$ 30.00

Braised Veal Shank and risotto Milanaise

Lamb Loin \$ 24.00

Seared until pink in the center, served with a sweet onion tart and vegetable bouquet

Short Ribs and Tarragon Sea Bass \$ 28.00

Shallot mashed potatoes and vegetable bouquet

Vegetarian Pie \$ 15.00

Parsnips, carrots, butternut squash, fingerling potatoes, chanterelle mushrooms, truffle cream sauce and topped with a butter crust

Vegan Polenta and Portabella Mushroom \$ 13.00

Finished with tomato confit and broth. Topped with fresh herb micro greens

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SWEETS for BUFFET

MINIATURE DESSERTS

Available for individual purchase – minimum order 24 per selection

- CREAM PUFF** \$1.25
- CHOCOLATE ECLAIR** \$1.50
- WHITE CHOCOLATE ÉCLAIR WITH CHOCOLATE MOUSSE AND BRICKLE TOPPING** \$1.50
- HAZELNUT TORTE** \$1.75
- CHOCOLATE MOUSSE CUP WITH FRUIT** \$1.50
- LEMON MERINGUE TART** \$1.25
- PECAN TART** \$1.25
- KEY LIME TART** \$ 1.25
- PETITS FOURS** \$ 1.50
- FRUIT TART** \$1.25

VARIETY OF ABOVE MINIATURE DESSERTS

A selection of 3 per serving \$4.75

MINIATURE DESSERTS PRESENTED IN SMALL GLASS CUPS \$2.25 each

- TROPICAL MOUSSE AND PANNA COTTA**
- CHOCOLATE MOUSSE**
- TIRAMISU**
- CRÈME BRULEE**
- ESPRESSO CRÈME BRULEE**

BROWNIES \$3.00 May be cut in half or quartered

COOKIES \$9.00 per dozen

A choice of chocolate chip, white chocolate chip, oatmeal, heath bar crunch, or peanut butter

PREMIUM COOKIES \$10.00 per dozen (Minimum of two dozen per type)

Selections include: lemon bars, double chocolate cherry, shortbread, linzer or Russian tea cakes

ALMOND MACAROON \$10.00 per dozen (Minimum order of two dozen)

CUPCAKES A choice of: chocolate, vanilla, carrot, coconut, gingerbread

\$1.00 each 1" miniature (Minimum order one dozen per type)

\$2.00 each 3½" full size (Minimum order one dozen per type)

LONG STEM CHOCOLATE COVERED STRAWBERRIES \$1.75 each

(When available)

REGULAR CHOCOLATE COVERED STRAWBERRIES \$1.50 each

RUGULAH \$1.50 each

DESSERT BAR \$7.50 per person

Available for a minimum of 40 people. Includes a selection of assorted cakes, pies, flans, fruits, etc. with selections to be determined when event is planned.

WHOLE CAKES AND PIES ARE AVAILABLE FOR ANY OCCASION

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DESSERTS

Buffet or Plated

All desserts from The Epicurean Bakery

HUNGARIAN CREAM CAKE \$6.00

A very moist white cream cake is filled with fresh strawberries, blueberries and whipped cream, then iced with whipped cream and garnished with strawberries and blueberries and served with a drizzle of raspberry sauce

CHOCOLATE RASPBERRY TORTE \$6.00

Chocolate sour cream cake is filled with raspberry preserves and fudge frosting. Presented with fresh raspberries on the top and a drizzle of raspberry sauce

CHOCOLATE MOUSSE CAKE \$6.00

Chocolate sour cream cake is filled with chocolate mousse, iced with fudge frosting, and served with a strawberry fan and chocolate curls

ENGLISH TOFFEE CAKE \$6.00

Chocolate mocha cake is filled with English toffee iced with mocha butter cream.

CARROT CAKE \$5.5

CHEESECAKE \$6.50

New York style with a choice of fruit toppings

CHOCOLATE HAZELNUT TORTE \$6.50

CHOCOLATE MOUSSE \$5.75

Served with fresh berries and whipped cream

TROPICAL FRUIT MOUSSE \$6.00

Pineapple, Mango or Raspberry Mousse

CHOCOLATE CREPES \$6.50

Chocolate crepes rolled with chocolate ganache in the center.

Served with berries and whipped cream

CRÈME CARMEL \$6.00

A traditional custard served with berries and whipped cream

PURPLE PLUM COBBLER \$5.75

Purple plums baked with grand Marnier and pecan crust

FRESH STRAWBERRIES \$5.50

Served with raspberry sauce, whipped cream and a palmier

APPLE PIE \$6.50

Served with vanilla bean ice cream

KEY LIME PIE \$5.50

FRESH FRUIT PLATE \$5.50

CRÈME BRULEE \$6.00

ESPRESSO CRÈME BRULEE \$6.50

SCOTTISH STICY PUDDING \$6.00

APPLE BEEHIVE \$6.00

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