



Lunch - Winter 2007

Presented on Buffet or Seated and Served

All prices listed are per person

Side Salads

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

Fresh Garden Salad \$ 3.50

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, Mâche and Walnut Salad \$5.50

Lemon crème Fraiche dressing on the side

Cold Platters

Artisan Bread and Butter Included

Presented on a buffet platter or plated and served

Salad Nicoise \$ 12.00

Italian Yellow fin tuna is served with Ashland Farm greens, red onion, olives, capers, butter beans, haricots verts, hard boiled egg and Nicoise dressing.

Available with fresh Ahi tuna @ \$ 16.00

Epicurean Salad with Sweet Grass Dairy Goat Cheese Croutons

\$8.00

Ashland Farm greens with haricots verts, red bliss potatoes, grape tomatoes, balsamic marinated red onions, Mandarin oranges and balsamic vinaigrette on the side

The Epicurean

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Cold Platters Continued

Chicken and Almond Salad \$ 10.00

Mayonnaise based chicken salad with toasted almonds is served over Ashland Farm greens with a variety of seasonal blanched vegetables and fresh basil vinaigrette on the side. Raisin pecan bread is an accompaniment

Southwestern Grilled Chicken Breast Salad \$ 11.00 (20 Serving Minimum)

Grilled chicken breast is served with field greens, corn, bell peppers, red onion, olives and a southwestern sauce. Tomatoes, avocado, and fried wonton wrappers finish the platter

Shrimp Salad \$14.00

Our mayonnaise based shrimp salad is served on fresh baby spinach with peeled jumbo asparagus, red bliss potatoes, avocado and tomatoes

Hot Dishes

Presented in a chafing dish or plated and served
Artisan bread and butter included

Jumbo Lump Crab and Corn Cakes \$ 12.00

Served with roasted fingerling potatoes and mango salsa

Mustard Crusted Salmon with French Green Lentils \$ 12.00

This dish can be served in half portions for variety on the buffet

Vegan French Green Lentils with Mushrooms and Spinach \$ 10.00

Coq au Vin \$ 12.00

Chicken breast and thigh braised in red wine with carrots, onions, parsnips, mushrooms and garlic. Served over parsley noodles

Sesame Chicken \$ 10.50

The original fried sesame chicken fingers with our own house made honey mustard sauce. The chicken is presented in a basket with toasted cous cous salad, lettuce and tomato on the side

Italian Stuffed Chicken Breast \$ 10.50

A boneless chicken breast is stuffed with ricotta cheese and spinach, roasted and served whole over marinara sauced pasta.

Broccolini is served on the side

Vegetarian Lasagna \$ 9.00 (9 Serving Minimum)

Layers of pasta with ricotta cheese, mozzarella, parmesan, roasted eggplant and tomato sauce

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Hot Dishes Continued

Vegetarian Butternut Squash and Sweet Potato Cannelloni \$ 9.00
(9 Serving Minimum)

Layers of pasta with butternut squash, sweet potatoes, ricotta cheese and cream sauce

Vegan Bean and Pasta Stew \$ 9.00 (9 serving minimum)

San Marzano large butter beans, ragati pasta, roasted zucchini, yellow squash, onions, tomatoes and fresh herbs. Finished with an herb crust.

Braised Organic Pork Cheeks \$ 12.00

Red cabbage and fingerling potatoes

Braised Beef Brisket \$ 12.75

Apricot glazed beef brisket is slow roasted with caramelized onions, served with roasted baby carrots and Yukon mash

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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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