

SEATED ENGAGEMENTS SAMPLE MENUS

SOUP

- Essence of Chicken Broth with Wild Mushroom Ravioli
- Lobster Bisque with a Seafood Quenelle
- Nu Garden Minestrone with a Parmesan Curl
- Butternut Squash with a Wild Rice Fritters
- Potato Leek Soup with a Crisp Bacon Curl
- Creamy butternut squash soup with homemade buttered cinnamon croutons
- Yukon gold potato leek soup with pancetta and fresh thyme

FIRST COURSE

- Lobster & seafood cake with red pepper remolaude
- Sage Gnocchi with blue cheese cream
- Roasted Halibut with puttensca vinaigrette
- Chorizo stuffed Medjoil dates with Piquant tomato glaze
- Warm organic sunburst trout with Meyer lemon, pickled beets, wild arugula and chorizo bread crumbs
- Seared Maine diver scallops with and crispy potato chard & corn relish
- Maine lobster strudel with a light cream sauce and tender asparagus tips
- Free form cheese ravioli in layered in herb pasta with a brown butter and balsamic glaze
- Grilled shrimp and Tuscan white bean salad on a bed of Mache greens

GREENS

Mediterranean Greens

Peppery mixed greens tossed with roasted organic beets, shaved onions, olives and focaccia croutons with balsamic syrup

The Green Tomato

Fried green heirloom tomatoes, baby greens, with creamy organic buttermilk Parmesan dressing.

Perfect Pear

Burgundy poached pear with frisse, toasted pecans Belgium endive, red oak tossed with Champaign vinaigrette presented with a goat cheese crouton

“Wedge” Mixing Bowl

Chopped Iceberg lettuce, mixed with Apple wood Bacon, Maytag Blu cheese, red onion cucumber, egg, tomato and our organic fresh dill buttermilk dressing.

Baby Organic Greens

Tossed with sunflower sprouts, chevre, sugared figs, walnuts and citrus champagne vinaigrette.

**EXCEPTIONAL CULINARY
PLATTED ENTREES**

ROASTED LOIN OF VEAL

With a fresh pear and currant stuffing, Marsala wine sauce, potato gratin and mixed roasted vegetables

PISTACHIO CRUSTED SALMON

With a pomegranate beurre blanc, sautéed green beans and confetti forbidden rice

ROASTED LOIN OF PORK

With a sweet sausage fig and dried fruit stuffing served with a sun dried cranberry sauce, ginger buttered baby carrots and braised greens

CHICKEN HARBOR SPRINGS

With a morel-shallot reduction served with herb butter milk whipped potatoes and sautéed Swiss chard

DEVILED ANGUS TORNADOES

With a blue cheese-walnut crust, roesti potatoes, oven roasted beets and haricot vert and caramel pearl onion ragout

HERB RUBBED RACK OF LAMB

Presented with merlot glaze, rosemary tri-colored potatoes and roasted baby Brussels sprouts & petit carrots and candied caramel onion

CRISPY PAN SEARED HALIBUT

With a warm blood orange, rosemary and toasted leek compote, chervil potato cakes and sautéed spinach

ROASTED ATLANTIC SALMON

Presented with a beet beurre blanc sautéed haricot vert and potato gratin

FENNEL CRUSTED PORK LOIN

With a blackberry pomegranate glaze, golden root vegetables and braised fall greens

SEARED ALASKAN HALIBUT

With chardonnay pickled onion onions, swiss chard, fried capers, pine nuts and preserved lemon puree

PAN ROASTED MONKFISH

With parmesan, crispy prosciutto, baby organic spinach, ruby grapefruit and salsify

GRILLED ORGANIC VEAL RIBEYE

With soft parmesan polenta, rapini, medley of roasted root vegetables and black truffle and rosemary sauce

SWEET PLATTED ENDINGS

APPLES JONATHAN

With a light custard, Caramel and cashews

AUTUMN PEAR TART

With spiced cream

MICHIGAN CHERRY CHOCOLATE BREAD PUDDING

With warm crème anglais

FLOURLESS CHOCOLATE CAKE

With Raspberry sauce

WARM CHOCOLATE LAVA CAKE

With crème anglais

APPLE-BANANA TART TARTAN

With ginger

PEAR BLACKBERRY CRUMBLE

With caramel whipped cream

GINGER OR CLASSIC CRÈME BRULEE

NEW YORK STYLE INDIVIDUAL CHEESECAKES

With fresh berry coulis

RED WINE AND CINNAMON POACHED PEARS

With creme fraiche

INDIVIDUAL PECAN STRUDELS

With espresso-caramel sauce and crème anglais