

Entertaining Menus

Soups and Starters

Sweet Potato and Cauliflower Bisque
Roasted Mushroom Soup with Crème Fraiche and Asiago Toast
Gingered Carrot Soup
Lobster Ravioli with Vodka Rose Sauce
Beet and Goat Cheese Terrine with Roasted Walnut Vinaigrette
Seared Scallop with Herbed Butter Sauce
Roasted Shrimp on Portabello Mushroom with Asiago Cheese

Salads

Quinoa Avocado Salad with Lemon Cumin Vinaigrette
Arugula, Fig and Goat Cheese Salad
Thai Noodle Salad with Red Peppers and Green Beans
Parmesan Cheese Basket with Caesar Salad and Herbed Croutons
Roasted Beets with Baby Spinach in Cranberry Dressing with Blue Cheese
Winter Greens with Pomegranate Seeds, Red Onion and Feta in Maple Vinaigrette
Mixed Greens with Dried Cranberries, Red Onions and Sunflower Seed in Honey Dijon Vinaigrette
Orzo, Wild Rice and Lentil Salad

Sides

Herb Roasted Potatoes
Butternut Squash, Apple, Leek and Potato Gratin with Cheddar Crust
Sweet Potato and Leek Gratin
Double Baked Potatoes with Asiago and Cheddar
Rice Pilaf
Braised Root Vegetables with Asiago Cheese (turnip, carrots, parsnip and onions)
Cauliflower Puree with Mushroom Compote
Slivered Brussel Sprouts with Butter and Garlic
Green Beans with Shallots, Cashews and Brown Butter
Pan Roasted Cauliflower and Broccoli with Masala Topping
Eggplant Parmesan
Roasted Maple Carrots
Eggplant Parmesan (layers of eggplant, marinara sauce and parmesan cheese)

Main Course

Herb Glazed Rib Roast with Pan Gravy
Beef Wellington with Cabernet Sauce
Individual Beef Tenderloin Bundles with Boursin Cheese
Cranberry, Sausage and Mushroom Turkey Breast Roulade with Pan Sauce
Roast Crown of Pork with Apple Cranberry Stuffing
Apricot and Bread Stuffed Pork Tenderloin with Mustard Sauce
Mushroom, Apricot and Raisin Stuffed Chicken Breast with Cider Vinegar Sauce
Chicken Parmesan with Tomato Sauce and Reggiano Cheese
Baked Ham with Pineapple Salsa

Salmon Fillet wrapped in Proscuitto with Lemon Cream Sauce

Salmon Wellington

(salmon with asparagus and rice wrapped in phyllo pastry)

Jumbo Shrimp with Chive Butter Sauce

Sesame Crusted Tuna with Ginger Cream

Coq au Vin

(boneless chicken pieces sauteed and slowly cooked in red wine with mushrooms and pearl onions)

Filet of Beef Bourguignon

beef tenderloin pieces simmered in wine sauce

Braised Short Ribs

Shepherds Pie

Maple Baked Beans with Pancetta

Coconut Curried Chicken

(boneless chicken pieces with sweet potato and chick peas)

Sausage, Ricotta and Spinach Stuffed Jumbo Shells in Spicy Tomato Sauce

Penne Pasta with Roasted Vegetables and Pesto in Rose Sauce

Roasted Red Pepper Lasagna with Bechamel and Tomato Sauce

Seafood Stew

(shrimp, scallops, salmon and lobster in lemon sauce)

Turkey Pot Pie

*Appetizers
& More*



Create Cuisine for all Occasions

