Hors D' Oeuvres

Stationary Hors D'oeuvres

Artisan Cheese & Fresh Fruit Display

Seasonal fruits & berries, sliced baguettes, crackers & flat breads

Fresh Vegetable Crudités

Fresh garden vegetables served with choice of dips:

Bleu cheese, caramelized onion, spinach-watercress, red pepper hummus or sundried tomato-Parmesan

Tray Passed Hors D'oeuvres

(Select Two)

Cold Hors D'oeuvres

Chicken Curry Salad - Served in a cucumber cup

California Rolls - Seasoned rice & nori with crab & avocado, served with soy sauce & pickled ginger

Sesame Seared Ahi Tuna - Topped with grilled pineapple salsa

Lemon Dijon Gulf Shrimp - Fresh chives

Herbed Chevre & Macadamia Nut Crostini - Topped with Mandarin orange & wild flower honey

Belgian Endive & Smoked Salmon Mousse - garnished with lemon, capers & fresh dill

Hot Hors D'oeuvres

Vegetable Spring Rolls - asian plum dipping sauce

Scallops Wrapped in Bacon

Petite Lump Crab Cakes - Cajun remoulade sauce

Smoked Chicken Quesadilla - Topped with a dollop of lime-avocado crème fraiche

Sesame Dusted Chicken Satay - Spicy peanut dipping sauce

Mini Beef Wellington

Coconut Shrimp - Sweet Thai chili sauce

Plated Dinners

First Course Selections

Select One Option

Soups

Lobster Bisque
Cream of Asparagus & Asiago
Butternut Squash Bisque

Salads

Organic Greens & Seasonal Vegetables – olive bread crouton & balsamic vinaigrette
Romaine & Radicchio Salad – Shaved Parmesan, garlic crouton & lemon anchovy dressing
Baby Spinach & Endive Salad – grape tomatoes, red onions, mandarin oranges & poppy seed dressing

Entrée Selections

Choose up to Three Options, Does Not Include Duets

Poultry

Granny Smith Apple & Vermont Brie Stuffed Chicken Breast – Sherry wine-chicken velouté sauce
Chicken Florentine – Spinach, fresh mozzarella, roasted garlic & marsala Sauce
Maple-Dijon Roasted Chicken Breast – Fresh rosemary, garlic & pan jus
Pan Roasted Duck Breast – orange lingonberry sauce

Fish & Seafood

Jumbo Crab Stuffed Prawns – Sherry blue crab stuffing & citrus caper butter
Crispy Skin Atlantic Salmon – ancho chili rub & sweet corn cream
Pan Seared Mahi Mahi – Braised fennel with saffron & tomato

Beef, Pork & Lamb

Rosemary Roasted Beef Filet Mignon (8 ounces) – Bordelaise sauce
Slow Cooked Bone in Beef Short Rib – Cabernet jus
Coffee Rubbed Pork Tenderloin – Sundried cherry & chipotle demi glaze
Honey Mustard Glazed Rack of Lamb – Rosemary & roasted garlic jus
Sliced Tenderloin of Beef – Sautéed exotic mushrooms & zinfandel pan jus

Vegetarian, Vegan & Gluten Free

Asparagus & Mushroom Risotto – White truffle oil
Stuffed Summer Squash – Roasted vegetable ratatouille & lemon-basil bread crumbs
Roasted Portobello & Spinach napoleon – Beef steak tomato, & fresh mozzarella

Duet entrées

Duet Entrées are a Choice of One Only

Filet Mignon (6 ounce) & Cold Water Lobster Tail – Chive butter sauce
Filet Mignon & Lump Crab Cake – Sun dried tomato aioli
Stuffed chicken Florentine & Pan Seared Atlantic Salmon – Tomato-basil vinaigrette
Filet Mignon & Stuffed Garlic Shrimp – Lemon caper sauce
Maple Mustard Roasted Chicken Breast & Lump Crab Cake – Sun dried tomato aioli

Accompaniments

Starch Option

Select One

Au Gratin Potatoes
Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf

Vegetable Option

Select One

Asparagus Bundles
Baby Belgian Carrots
Broccoli & Red Pepper Milanese
Chef's Medley of Fresh Vegetables

Buffet Dinners

Soup Options

Select One

Lobster Bisque

Cream of asparagus & asiago

Butternut Squash Bisque

Salad Options

Select One

Organic Greens & Seasonal Vegetables – Olive bread crouton & balsamic vinaigrette

Romaine & Radicchio Salad – Shaved Parmesan, garlic crouton & lemon anchovy dressing

Baby Spinach & Endive Salad – Grape tomatoes, red onions, mandarin oranges & poppy seed dressing

Butter Lettuce & Apple Salad – Dried cherries, Grafton Village cheddar cheese, toasted pecans & creamy maple dressing

Entrees Options

Selections of Two, Three or Four Entrée's Available

Vermont & Apple Brie Stuffed Chicken Breast – Sherry wine-chicken velouté sauce

Chicken Florentine – Spinach, fresh mozzarella, roasted garlic & marsala Sauce

Maple-Dijon Roasted Chicken Breast – Fresh rosemary, garlic & pan jus

Pan Roasted Duck Breast – Orange lingonberry sauce

Crispy Skin Atlantic Salmon – Ancho chili rub & sweet corn cream

Pan Seared Mahi Mahi – Braised fennel with saffron & tomato

Sliced Tenderloin of Beef – Sautéed exotic mushrooms & zinfandel pan jus

Coffee Rubbed Pork Tenderloin – Sundried cherry & chipotle demi-glace

Stuffed Summer Squash – Roasted vegetable ratatouille, lemon-basil bread crumbs & almond couscous

Roasted Portobello & Spinach Napoleon – Beefsteak tomato, fresh mozzarella & roasted fingerling potatoes

Accompaniments

Select one from each category

Starch Option

Au Gratin Potatoes

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Wild Rice Pilaf,

Penne Pasta – Baby peas, pancetta, sherry cream & pecorino-basil crumbs,

Cheese Tortellini – Tomato-basil sauce & Parmigiano-R

Menu Optionseggiano

Vegetable Option

Asparagus Bundles

Baby Belgian Carrots

Broccoli & Red Pepper Milanese

Chef's medley of Fresh Vegetables

Open Bar Inclusion / Menu

Beverages & Cocktails

A selection of our wines, beers, liquors and soft drinks for five hours

Wines

Chardonnay, Pinot Grigio, Merlot, Cabernet & White Zinfandel

Bottled Beers

Choose Four

Bud, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light,
Saranac Pale Ale, Lake Placid UBU Ale, Corona, Heineken

Soda & Juice

Coca Cola, Diet Coke, Sprite, Gingerale,
Orange, Cranberry, Pineapple, Grapefruit

Coffee Station

Gourmet Selection of Coffee, Decaf, and Teas

Liquors

Absolut Vodka, Bacardi Rum, Tanqueray Gin,
Jose Cuervo Gold Tequila, Seagram's 7 Whiskey,
Dewar's White Label Scotch, Canadian Club Whiskey,
Jim Beam Bourbon