



CHEF'S GARDEN
Catering & Events

EVERY DETAIL. EVERY TIME.

Hors D' Oeuvres

Crispy Fried Japanese Eggplant, Buffalo Mozzarella, Yellow Tomato Confit

In House Smoked Salmon with Dill, Crème Fraîche,
Sweet Onions, served in Crispy Rice

Ahi Tuna Tartar with Yuzu, Miso and Pear Sake

Sweet Potato Cakes with Candied Apricots and Toasted Hazelnuts

Hand Made Perogies Stuffed with Baby Red Potatoes, Caramelized Onions and
Served with a Sherry Emulsion

Baby Fingerling Potatoes with Asetra Caviar and Sour Cream

Traditional Potato Billini with Cured Dill Salmon, Capers and Boursin Cheese

Stuffed Crimini Mushrooms with Ricotta Cheese,
Baby Spinach and Italian Bread Crumbs

Grilled Prime New York Strip Satays with Bourbon Honey Glaze



1st Course

A Bundle of Tender Baby Lettuces with Maytag Blue, Spiced Pecans,
Florida Strawberries, wrapped with a Chive Bow
and Served with a Shallot Vinaigrette

Baked Goats Cheese in Phyllo Served with Vanilla Poached Navel Oranges
and a Salad of Spring Lettuces

Crispy Hearts of Romaine with Herb Marinated Mediterranean Olives,
Focaccia Croutons, Creamy Reggiano and Citrus Dressing,
Served with a Parmesan Tuile

Salad of Organic Baby Vegetables, to include, Eight Ball Squash Carpaccio, Red
Carrots, Purple Cauliflower, Baby Fennel and Heirloom Tomato Vinaigrette

2nd Course

Creamy Truffle Risotto with a Sauté of Morel Mushrooms,
Shallots, Lemon Thyme and Sherry Essence

Escargot en Croûte

Snails Sautéed with Baby Spinach, Garlic, and Rosemary,
Wrapped in Flaky Pastry

Braised Casco Cod Medallions with Sweet White Corn, Pearl Onions, Dill,
Shitaki Mushrooms and a Chardonnay Broth

A Puree of Caramelized Leeks, Yukon Potatoes and Roasted Spring Garlic,
Served with Duck Confit and Crispy Fried Leeks

Macadamia Nut Crusted Quail Breast with
Caramelized Mission Figs and a Vanilla Date Puree

3rd Course

Cèpes Dusted Maine Halibut Fillet, Braised Swiss Chard,
Brown Butter and Cauliflower Puree

Olive Oil Poached King Salmon Served with a Salad of French, Russian and
Peruvian Fingerling Potatoes with an Osetra Caviar Beurre Blanc

Seared Sonoma Valley Foie Gras with a Vidalia Onion Tart
and A Caramelized Fig and Vanilla Marmalade

Entrée

Seared Prime Beef Tenderloin with a Sauté of Wild Mushrooms, Shallots and
Fresh Thyme, Served with Butter Poached Brussels Sprouts, Baby Carrots and a
Hand Stuffed Perogi

Loup De Mere Wrapped in a Potato Canoloni
Sautéed with Baby Spinach and a Sweet Corn and Citrus Butter
Served with a White Bean Ragout and Celery Puree

Miso Rubbed Ahi Tuna Served with an Asian Vegetable Stir Fry
and a Lavender Scented Jasmine Rice

Herb Roasted Amish Chicken served with Reggiano Gnocchi,
Grilled Asparagus and Roasted Red Pepper Medley

Pan Seared Mallard Duck Breast, Crispy Sweet Breads
Served with a Cardamom and Onion Tarte and a Maple Sweet Potato Puree

Sweet Endings

To Be Determined Based on Consultation and Tasting