



Fall & Winter Menu 2009

SMALL BITES

PASSED HORS D'OEUVRES

*elegantly displayed and passed by our
professional, uniformed staff*

Artichoke Beignets

with ancho mayonnaise

Coconut Shrimp Skewers

with green curry aioli

Apricot and Fig Lollipops

filled with mascarpone and calabrese cheese

Pancetta Wrapped Shrimp

with essence of rosemary

Mini BLT Lobster Slider

with housemade aioli

Iced Jumbo Shrimp

with classic cocktail sauce

Peruvian Potato Cups

filled with pork picadillo

Roasted Tenderloin on Mini Yorkshire Pudding

with cognac green peppercorn sauce

Colorado Lamb Loin Crostini

*slathered with white bean purée
and topped with feta and olive salsa*

Curried Lamb Samosa

with spicy mint chutney

Vegetarian Rice Paper Wrap Shot

*in Thai chili broth, cucumbers,
daikon radish and red pepper*

Polenta Crostini

*filled with crispy pancetta and Parmesan Reggiano
topped with fried basil leaf*

Le Petites Famous Chile Popper

with salsa chile arbol

Chicken Wrapped Roasted Jalapeño

*marinated chicken
wrapped around cream cheese filled roasted jalapeños*

Asian Crab Salad Cone

with shiso leaf in a wonton cone

DISPLAYED HORS D'OEUVRES

elegantly displayed

Glazed Chicken Wings

with balsamic, honey and soy

Baked French Brie En Croûte

*melted in puff pastry, filled with dried cranberry and walnut
served with bread rounds*

Pizza Trio Strips

*potato, smoked mozzarella, apple smoked bacon, and rosemary;
goat cheese, zucchini, and cherry tomatoes;
and arugula, prosciutto and fontina*

Blue Cheese Meatballs

with Cabernet reduction and caramelized onions

Holiday Cheese Presentation

*Morbier, valdeon blue and black pepper pecorino
garnished with red and green grapes,
dried pears, crackers and French bread*

Bavarian Buns

*house baked rolls filled with ground beef
and braised caraway cabbage*

House Baked Mini Calzone

filled with spicy Italian sausage chunks and smoked mozzarella

Mexican Picadillo

*ground pork and beef, pine nuts, golden raisins, fresh ginger,
cinnamon and crushed red peppers
served with house-fried chips*

Poor Boy Tacos

with fried oysters and spicy remoulade

Artichoke Chicken Bites

with lemon zest aioli

Tiny Tater Popsicles

*served with sun-dried tomato ketchup,
dill horseradish cream and fleur du sel*

Trio of Holiday Spreads

*smoked salmon spread, ancho cream cheese and chutney cream cheese
served with bread rounds and gourmet crackers*

Asian Noodle Box

udon noodles with peanut pesto, scallions and daikon threads

Tuscan Chicken Rolls

*filled with prosciutto, roasted red peppers, aged provolone and rosemary gremolata
finished with salted extra virgin olive oil*

Duo of Thai Shrimp Rolls

*pan fried shrimp and shrimp mousse with assorted vegetables
wrapped in rice paper and served with ponzu sauce and wasabi*

THE CUTTING EDGE

Herb Roasted Pork Loin

*with a stone ground mustard sauce, tomato onion jam
and cocktail rolls*

Salt Crusted Leg of Lamb

*served with chimichurri,
Provençal peppers and cocktail rolls*

Sage and Sea Salt Rubbed Tenderloin

*with sweet pepper relish, country whole grain mustard
and roasted garlic aioli
served with cocktail rolls*

Roasted Breast of Turkey

*with herb mayonnaise, apple jalapeño chutney
and cocktail rolls*

Glazed Ginger and Habanero Spiral Ham

*with fruit chutney and country-style mustard
served with star anise scones*

Glazed Ginger and Habanero Bone in Ham

*with fruit chutney and country-style mustard
served with star anise scones*

AMAZING GRAZE

chef attended buffet

Dim Sum Station

*prawn, pork, and vegetarian dumplings
served with tangerine hoisin, garlic vinegar and ginger soy sauce*

Soup and Sandwich Station

*steamy tomato bisque
with griddled mini Gruyere sandwich*

Soup and Sandwich Station

*tableside torched French onion soup
with mini shaved roast beef sandwich*

Seared Asian Scallop Station

*on buckwheat sobe noodle nests with ponzu sauce,
fried shiso leaf and wasabi aioli*

Tableside Torched Beef Tenderloin

*thinly sliced marinated beef tenderloin, individually flamed at your buffet
served with lemongrass ponzu sauce*

Cajun Jamboree

*choose from blackened shrimp, crawfish, pulled chicken and andouille sausage
sautéed sur command and served over bay leaf rice pilaf or white cheddar grits*

South of the Border Mashed Potato Bar

*Yukon Gold potatoes, Raul's beans, Mexican crema, pico de gallo, queso fresco
picadillo, roasted corn and fried jalapeños*

Hot Cocoa Station

*with fresh folded cream, housemade marshmallow
and chocolate crinkle cookies
"we suggest topping with peppermint schnapps"*

French Brie and Camembert Station

*wedges lightly breaded and sautéed to order
topped with cinnamon apples, housemade chutney, lingonberries
served with Udi's walnut bread*

Gingerbread Pancake Station

fresh whipped cream, maple syrup and sweet cream butter

SMALL PLATES

first course

Salmon Chop

*with buttered edamame beans, miso broth reduction,
sweet soy and alfalfa sprouts*

Garlic Lamb Loin

*poached lamb medallion with fried potato cake
and mint pesto*

Fresh Orange Salad Stack

*on a beet carpaccio base with roasted walnut vinaigrette and orange powder
finished with baby greens and crushed green peppercorns*

White Asparagus Bundles

on a pool of roasted beet vinaigrette

Green and Yellow Bean Salad

with frisee and roasted tomato vinaigrette

Pan Seared Tuna

warm cucumber cream with sorrel olive oil

Seafood Consomme

tower of crispy root vegetable threads

Petite Iceberg Salad

*with dried pomegranate seeds, crispy pancetta, shaved Manchego cheese
and creamy parsley vinaigrette*

PLATED MEALS

Pan Seared Halibut

*with blood orange salsa, poached haricot vert
and roasted fingerling potatoes*

Braised Organic Angus Short Rib

*sautéed brussel sprouts and winter mushrooms, red wine broth
and whipped butternut squash*

Roasted Prime Rib

*petite twice baked potatoes with horseradish and chives,
served in red wine demi glace*

Bacon Wrapped Gorgonzola Filet Mignon

*with caramelized shallot mashed potatoes,
carrots and roasted beet demi glace*

Braised Lamb Shank

*slowly simmered in red wine with roasted aromatic vegetables and fresh herbs
served with French green lentils*

Rosemary Skewered Lamb Medallions

*with buttered fava beans, preserved lemons,
olives and French feta salsa*

Potato Crusted Salmon

with blue cheese celery slaw and saffron butter sauce

Coq Au Vin

*creamy polenta, poached shallots, fresh herbs
and button mushrooms*

Turkey Roulade Au Poivre

*with roasted garlic, buttered Brussels sprouts
and sage whipped yams*

BREADS

Assorted Dinner Rolls

with sweet cream butter

Country Style Breads

with fresh herb butter

Herbed Cheese Pennies

yellow and white cheddar coins

Garlic Bread

Jalapeno Cheese Corn Muffins

with sweet cream butter

Rustic Style Tomato Herb Focaccia Rounds

with smoked Gouda spread

Petite Rolls and Sage Biscuits

with sweet cream butter

THE BUFFET

Braised Beef Brisket

*with pearl onions, tri-colored carrots, celery
and red wine demi glace*

Whole Roasted Turkey

*carved and served with homestyle gravy
serves 25-30 people*

Braised Rabbit and Homemade Noodles

random cut noodles with a brandy cream sauce

Beef Roulade

*rolled with roasted garlic and Italian parsley pesto
simmered in a red wine tomato cream sauce*

Veal Meatballs

*with fresh artichoke, green olives, cherry tomatoes and sage
on buttered noodles*

Chicken Marsala

winter mushroom and red wine

BUFFET SALADS

Mixed Citrus Platter

*fresh Valencia oranges, ruby grapefruits, blood oranges
and candied kumquats*

Pickled Beet and Arugula Salad

*with housemade croutons, pink onion, goat cheese
and a white balsamic vinaigrette*

Tri-Colored Cauliflower

with a caper shallot vinaigrette

Twisted Waldorf

*Belgium endive, Danish blue cheese, apples, toasted walnuts
and housemade dressing*

Sweet Potato Salad

*with pecans and sun dried cherries, orange zest,
cilantro, red onions and red wine vinaigrette*

Seared Duck Breast Salad

*with wild greens, dried cranberries, toasted pecans, red onion,
goat cheese, crispy duck cracklings and red wine vinaigrette*

Spinach Salad

*egg, mushroom, bacon, and sliced red onion
with honey mustard poppy seed dressing*

SIDE DISHES

Harvest Wild Rice

*Minnesota wild rice steamed in savory stock
with Great Northern beans, shiitake mushrooms, almonds,
leeks and sun-dried cranberries*

Asiago Potatoes au Gratin

with shaved fennel

Sage Dressing

*toasted bread tossed with mushrooms, celery,
onions and fresh sage*

Roasted Asparagus Platter

*garnished with julienned red bell peppers
and drizzled with red bell pepper coulis*

Garlic and Pine Nut Rice Pilaf

finished with Italian parsley

Maple Whipped Butternut Squash

with roasted chestnuts and apple smoked bacon

Seasonal Green Beans

tossed with shallot and lemon zest in nut brown butter

Roasted in Sea Salt Yukon Potatoes

twice baked with Gruyere cheese, nutmeg, butter and fresh chives

Creamy Corn Souffle

with shallot, red pepper and cheddar

Roasted Root Vegetables

*golden beets, carrots, turnips, parsnips and
Yukon gold potatoes in garlic rosemary olive oil*

Macaroni and Cheese

our amazing version of a timeless classic

DESSERTS

DESSERT BUFFET

Sweet Tooth

*iced gingersnaps, damson plum pinwheels, chocolate crinkle cookies,
pistachio cranberry shortbread, chocolate peppermint bars,
lavender butter cookie and mixed nut brittle*

Chocolate Popcorn

an irresistible snack

Mini Paint Box Cup Cakes

dense chocolate cakes with an array of yummy colored frosting

Mini Snickerdoodle Cup Cakes

yellow cakes with cinnamon sugar dusted seven minute frosting

Ice Cream Shop Cup Cakes

fancifully decorated cakes baked in sugar cones

Fancy Dancy Cup Cakes

*served as an assortment of flavors and icings topped with
beautifully decorated seasonal candied flowers*

Yule Log

*chocolate cake, filled with mocha cream
and traditional garnishment*

Red Velvet Cake

*dark red cake
with pure white cream cheese icing
serves 16*

Profiterole Trio

*filled with three mousses;
raspberry, vanilla and bittersweet chocolate*

Traditional Pumpkin Pie

with cinnamon whipped cream

Mocha Framboise Torte

layered chocolate cake

with raspberry filling and mocha buttercream

serves 20

Petite Pastries

*raspberry chocolate French macarons, dacquoise sandwich filled with ganache, noisette,
peanut butter kisses, cranberry cheesecake, peppermint petit four,
rum balls and caramel mixed nut phyllo cup*

Triple Chocolate Ginger Bread

drizzled with white chocolate icing

PLATED DESSERT

Individual Apple Tart

with cinnamon chantilly cream and caramel sauce

Individual White Chocolate Bread Pudding

*Baileys creme anglaise
and honey tuile*

Pistachio Crusted Goat Cheese Apple

with dried apple chip and soft apple chutney

Vanilla Bean Bavarian

in a pool of mocha syrup

topped with fresh raspberries and raspberry almond tuile

DESSERTS SHOTS

Tiramisu Brownie Trifle Shots

sweetened mascarpone with

Kahlua soaked double chocolate brownie chunks

Banana Coconut Macaroon Trifle Shots

spritzed with amaretto

Rice Pudding Shots

layers of lingonberry sauce and sweetened short grain rice

bloomed in vanilla cream