



Sample Menus

Summer Wedding

Chilled Watercress Soup
Grilled Tenderloin of Beef with Béarnaise Sauce
Jumbo Lump Maryland Crab Cakes with a Lemon Butter Sauce
Pasta Primavera with Grilled Seasonal Vegetables
Salad of Mixed Baby Greens with Goat Cheese and Pecans
Basket of Freshly Baked Breads
Chocolate Mousse to Accompany Wedding Cake

Fall Luncheon

Roasted Tomato and Basil Soup
Grilled Duck Breast Salad on Baby Leaf Spinach
Pumpkin Ravioli with a Walnut Butter Sauce
Fresh Baked French Bread
Italian Apple Ice Cream
Assorted Homemade Cookies

Holiday Open House

Brie en Croute with Apricot Chutney, served warm
Garlic and Herbed Shrimp, served cold
Mini Crab Cakes with Lemon Aioli
Roasted Beef Tenderloin with Béarnaise Sauce, served with Grilled Artisan Bread
Southern Ham Biscuits
Cold Poached Salmon with Yogurt Sauce, served on Dill Toasts
Petit Baked Potatoes with Sour Cream
Individual Caesar Salad Cups
Homemade Cookies and Candies

Gallery Opening

Lobster Puffs
Beef Tenderloin Skewers served with Horseradish Cream Dipping Sauce
Tarragon Chicken Salad served in Cucumber Cups
Gravlax (salt and sugar cured salmon), served on Brown Bread with Mustard Dill Sauce
Roasted Asparagus with Simple Lemon Sauce
Fresh Strawberries with a Balsamic Vinegar & Sour Cream Dip

Board Meeting Breakfast

Homemade Corn Beef Hash with Poached Eggs
Grilled Tomatoes
Yogurt & Granola Parfaits
Croissant, Bagel & Pastry Basket
Fresh Fruit
Gourmet Coffee
Fruit Juices