

Below is a sample of just some of our event cuisine. Mix and match or discuss your own ideas with Chef Smith. We also offer desserts, including tiered wedding cakes and chocolate “buffets.”

PLEASE NOTE: We make every effort to provide seasonal, local ingredients, and therefore some of the items listed below are available only during certain seasons.

Hors d'oeuvres

Cumin tamarind skirt steak in puff pastry
 Petit tart flambé in cippolini fritter
 Kumamoto oysters in honeydew gazpacho, basil froth
 Olive cured yellowfin tuna, truffled quail egg, gremolata
 Braised rabbit spring roll, kumquat preserves
 Tequila tempah lamb fritter
 Pistachio cranberry risotto bites
 Bourbon braised bosc pear, roquefort, warm maple syrup
 Smoked trout gougeres, saffron aioli
 Curried pork sliders, grape jam
 Nigiri sushi rolls
 Toasted cumin hummus on grilled naan
 Fennel and chorizo streudel, grape manchego crisp
 Del piquillo peppers with crabmeat, passionfruit vinaigrette
 Sesame cracker dusted tuna, fig balsamic reduction
 Olive oil poached Colorado lamb, roasted apricot
 Smoked salmon in daikon radish cup
 Pan seared diver scallop, ratatouille cup

Salads and Starters

Mizuna and grilled peaches, Parma ham, sunflower dressing
 Crab tasting: blue crab, king crab, snow crab
 Organic greens and spring pea salad, blueberry gastrique, mint vinaigrette
 Butter lettuce wedges charcoal apple, maytag blue cheese
 Baby upland cress salad, grapefruit, ricotta salatta, raspberry emulsion
 Tapioca crusted scallops, mango slaw, cilantro vinaigrette
 Roasted corn polenta napoleon, micro opal basil, plantain chutney
 Sesame tempura softshell crab, saffron aioli
 Papaya chop-chop, Italian vinaigrette
 Tomato tasting: crème brulee, grilled ricotta, sorbet
 Baby lola rosa salad, candied walnuts, Vermont cheddar dressing
 Strawberry cured duck breast, frisee hearts, ice wine vinaigrette
 Tuna carpaccio nicoise, quail egg, citrus tapenade

Salads and Starters, cont.

Cauliflower panna cotta, curry dusted bacon cracklings
 Tomatillo mint gazpacho
 Foie gras torchon, wildflower honey
 Spring leek consome, smoked mozzarella, lemongrass gelee
 Heirloom tomato and grilled watermelon salad, micro flowers, white balsamic
 Maryland crab cakes, avocado ginger slaw
 Louisiana crayfish skewers, bourbon molasses, cucumber relish

Entrees

Orange cardamon spiced squab breast, California fig crepe, strawberry preserves
 Braised chicken breast, grape tallegio fondue, cracklings
 Tapioca crusted ahi tuna, shallot potato cake, wilted baby greens
 Bordeaux stained apple and black radish pouch, calvados mango veal
 Pan seared organic chicken, baby zucchini, boursin cream
 Potato roulade, grilled asparagus, chive jus
 Spring lamb loin Provencal, roasted shitake, pomes lyonnaise
 Potato crusted halibut, hazelnut lemon butter, leek compote
 Flat iron filet mignon, gruyere gougere, cabernet reduction
 Poached black bass, yellow lentils, tomato water
 Vegetable Wellington, pesto cream
 Pan seared diver scallops, ginger carrot puree, potato gratin
 Butter poached main lobster, black truffle vinaigrette, quinoa cake
 Roasted king salmon, vegetable linguini, baked globe artichoke
 Hudson valley foie gras terrine, Thai asparagus spears, tomato beurre blanc
 Cocoa eggplant ravioli, squid ink froth
 Suckling pig cheeks, roasted garlic whipped potato, patty pan squash
 Dry aged sirloin, tomato bacon mac and cheese, grilled asparagus