

Winter

Elegant Plated Dinner

The Cocktail Hour

Hand Passed Hors d'oeuvres

Mint Crusted Baby Lamb Chop

with minted demi glace

Fresh Pear and Stilton "Purse"

flaky phyllo pastry

Steak au Poivre

Roasted shallots on brioche crisp

Maytag Blue Cheese Popover

Lobster Bisque "Shooter"

Rich and creamy served in a single serving shot glass with a dollop of crème fraiche.

Tuna Tartare

Tossed with lemon juice and a touch of sesame and served atop petite savory "ice cream" cones.

Stationary Hors d'oeuvres

Winter Grazing Table

Marinated roasted root vegetables with baby artichokes, peppers, grilled ciopolini onions, roasted rosemary potatoes, spicy olives and fresh mozzarella, assorted bruschetta with seasonal toppings, and savory cheesecake with sun dried tomatoes and herbs served with crostini

The Dinner Hour

First Course

Thyme Roasted Sea Scallops

Served atop sweet corn risotto with a parsley truffle emulsion

Salad Course

Winter Salad of Mesclun Greens

Dried cranberries, mascarpone dumplings and champagne vinaigrette

Main Course

Land & Sea Dual Plate

Tenderloin of beef with a trilogy of mushrooms & herb roasted sea bass served with potato napoleons and carrot and zucchini nests filled with caramelized shallots and scented with chive butter

Dessert

Chocolate Profiteroles

with espresso gelato and bittersweet chocolate sauce

Spring

Wandering Stations Menu

The Cocktail Hour

Passed Hors d'oeuvres

Toasted Herb Risotto Cake

topped with mushroom mélange and roasted red pepper coulis

Sea Scallops with Minted Pea Puree

minted pea puree on potato chips

Spicy Chicken and Mango Beggar's Purse

Lobster Beignets
with lemon aioli.

Wild Mushroom Griddle Cakes

topped with goat cheese and sliced pears

Smoked Salmon Cheese Cake Lollipop

with almond and dill crunch

Beef Tenderloin and Goat Cheese Crostini

Stationary Hors d'oeuvres

Savory Martini's

Ahi Tuna Martini with Asian salad of red and Napa cabbage with a sweet chili green onion vinaigrette, Chilled Lobster cocktail with white truffle-lemon aioli, mache & tomato confit served layered in a martini glass, Prawn and pea risotto with basil and mint served in a martini glass with a pea pod wrapped shrimp garnish

The Substance

Innovative Pasta Station

Garlic Risotto with Lobster Cream freshly cooked Arborio Rice flavored with Lobster Stock, Caramelized Onion, Sautéed Garlic and Tomato topped with a light Lobster Filled Wine Sauce

Arugula filled Chicken Breast sliced over
Homemade Penne tossed with Garlic Chive and Basil Pesto

Warm Spring Vegetable Salad
with Favas, Green Beans, Peas and Radicchio

Glazed Baby Carrots
in Honey and Orange with Black Sesame Seeds and Mint

Garden Grille

Rare Grilled Herb Crusted Imported Lamb Loin with Hazelnut Hollandaise
Thin Potato Pancake with Goat Cheese and Leeks and Lemon Tomato Chutney

Lime Ginger Swordfish with a Coriander Butter Shower

Shaved Raw Fennel, Arugula and Red Onion Slaw

Something Sweet!

Cherry Clafouti

With vanilla sabayon

Summer

Deconstructed Buffet Menu

The Cocktail Hour

Passed Hors d'oeuvres

Sweet Potato Fries

Freshly cut sweet potato fries served in decorative cones with basil salt and garlic mayonnaise

Clam Shooters

A fresh shucked clam, served in a shot glass with spicy cocktail sauce and chilled rum "shot"

Beef Tenderloin Quesadilla

with Caramelized Onions and Bleu Cheese

Miniature Lobster BLT

Crisp Pancetta, Baby Mache, Red & Yellow Tomato, Toasted Brioche and Lemon Aioli

Hard Seared Sea Scallops

Garnished with Micro Cilantro

Corn Fritters

with Avocado Dollop

Grilled Shrimp Lollipops

with Tequila Lime Infusion

Summertime Gazpacho

Fresh summertime tomato and cucumber gazpacho
butler passed in single serve shot glasses

Stationary Hors d'oeuvres

Steamed Clams

with drawn butter and broth

Summer Harvest Cheese and Fruit

French Fontina, Brie, Aged Cheddar, Gorgonzola, Asiago
and Manchego Cheese and a host of other cheeses elegantly
displayed in baskets, on marble boards & in porcelain. Garnished with
Fresh Summer Fruits and Served with Crackers, Breads, Pita Crisps & Crostini

The Substance

Fantastic Summer Grille Station

Fresh from the grill...Grilled flatiron steak fire roasted grape tomatoes and onion marmalade, Herb encrusted
sea bass with avocado and native corn salsa and Basil-Garlic chicken breasts with grilled balsamic peaches.

Fresh from the Grill Potatoes

Grilled New Red, Fingerling and Peruvian Purple Potatoes served with a variety of tempting toppings...
Crunchy pancetta, roasted garlic, toasted corn, fresh snipped chives, farm fresh sour cream, gruyere
and cheddar cheese, lobster, and much more...

Summer's Best Soup and Salads!

Fresh summer salads served in abundant ceramic bowls...Heirloom tomato panzanella, fresh spinach salad with
balsamic glazed strawberries, Bermuda onions and candied walnuts tossed with a honey balsamic vinaigrette,
Emily's famous Caesar salad with homemade foccacia croutons and shaved parmesan & Emily's best New
England clam chowder served in petite bread bowls.

Something Sweet!

Fresh Summer Berry Shortcake

Make your own shortcake with traditional and chocolate biscuits,
fresh summer berries and vanilla scented whipped cream

Summer Coffee Bar

Really great hot and iced coffee and tea served with fresh cream,
flavored sugars, cocoa...you'll think you're at Starbucks!

Fall

Autumn Harvest Buffet

The Cocktail Hour

Hand Passed Hors d'oeuvres

Miniature Beef Wellington

with creamy tarragon dipping sauce

Braised Short Rib

on root vegetable chip with fig and prune compote

Foie Gras "BLT"

an ultra petite open faced sandwich with foie gras,
apple smoked bacon, micro lettuce and grape tomato.

Pear and Gorgonzola Quesadilla

Cold Shrimp Crudités

With chili lime aioli

Stationary Hors d'oeuvres

Harvest Cheese and Fruit

French Fontina, Brie, Aged Cheddar, Gorgonzola, Asiago and Manchego Cheese and a host of other cheeses elegantly displayed in baskets, on marble boards & in porcelain. Garnished with Fresh Fall Fruits and Served with Crackers, Breads, Pita Crisps & Crostini.

The Buffet

Grilled Pork Tenderloin

Stuffed with walnut romesco served with caramelized date-shallot sauce

Roasted Salmon

with cranberry orange salsa

Root Vegetable Pommes Anna

Baby Carrots

Glazed with Grand Marnier and Chiffonade of Basil

Pappardelle Pasta

with Sautéed Eggplant and Fall Vegetables in a Light Cream Sauce Infused with Garlic and Balsamic

Early Autumn Salad

Salad of Fresh Baby Greens, Granny Smith Apples, Caramelized Walnuts and Blue Cheese with Emily's Famous Balsamic Drizzle

Something Sweet!

Autumn Leaves Dessert Table

Assorted Fresh Seasonal Fruit Tarts, Miniature Apple Crisps, Assorted Seasonal Brownies, Cookies and Bars along with Chocolate Truffles.