

Spring Early Summer Offerings

Hors D'Oeuvres & Canapés

Fish & Shell Fish Offerings

Wasabi Key Lime Crab Salad

Sassy Sweet Crab Scented With Fresh Key Lime Juice, a Touch of Wasabi & Mayonnaise

Presented in Cucumber Tuile

Seared Scallop & Mango Satay

Lightly Grilled North Atlantic Sea Scallops Presented on Bamboo Skewers

Nestled Within a Spicy Mango Ginger Ceviche Cocktail

Honey Mustard Barbeque Shrimp

Wrapped In Mica Thin Prosciutto Dusted With Cracked Black Pepper

Lightly Glazed With Our Barbeque Glaze

Lobster Roll

Fresh Maine Lobster, a Touch of Celery, Onion, Basil & Of Course, Hellmann's Mayonnaise

Presented Within A Butter Grilled Top Split Soft Roll

Pacific Rim Shrimp Shumai

Delicate Rice Wrappers Filled With Shrimp, Vegetable Brunoise & Cilantro

Accompanied With an Orange Sake Soy Dipping Glaze

Avocado Ahi

Cognac & Soy Seared Ahi Tuna Placed Upon a Petite Japanese Rice Cake

Finished With an Avocado Concaise Scented With Cilantro, Citrus & Cracked Black Pepper

Hors D'Oeuvres & Canapés

Fish & Shell Fish Offerings

Continued...

Lemon Thyme Sangria Poached Salmon

Petite Medallions of Atlantic Salmon Delicately Poached In a Chardonnay Laced Sangria

Balanced Upon Lemon Thyme Flecked Warm Crostini with A Dollop of Aioli

Caribbean Conch

A Classic Hush Puppy of Freshly Grilled Corn & Sweet Conch

Scented With Bahamian Spices & Key Lime Juice Served with a Spicy Remoulade

Lobster Tartlet

Petite Puff Pastry Shell Filled with Butter Poached Lobster

Nicely Embellished With Sweet Shallots, Artichoke & Tarragon

Hors D'Oeuvres & Canapés

Poultry & Meat Offerings

Harissa Poultry Panini

Compressed Layers of Fresh Basil, Harissa, Poultry & Ciabatta Bread

Served Chilled & Embellished with an Heirloom Tomato Conchaise

Toasted Cumin Seed Encrusted Lamb

Toasted Cumin Seed & Fresh Mint Seasoned Morsels of Lamb

Accompanied with a Delicate Citrus Mascarpone with a Touch of House Made Curry

Tarragon Tenderloin

Medium Rare Medallions of Tarragon Encrusted Tenderloin Served on Gorgonzola Croustades

Adorned With Fresh Fig White Balsamic Salsa

Prosciutto Wrapped Poultry Skeins

Skeins of Poultry, Lemon Zest, Summer Sage & Manchego Cheese Wrapped With Prosciutto

Accompanied With A Madeira Scented Pear Sauce for Dipping

Grilled Duckling Breast Satay

Orange Zest, Cassis & White Balsamic Marinated Breast Of Duckling Slowly Grilled,

Thinly Sliced, Skewered & Accompanied With an Asian Inspired Chive Ginger Glazing

Grafton Grill

Petite Warm Triangles of Vermont Smoked Grafton Cheddar Grilled Cheese & Crisp Bacon

Accompanied With A Heirloom Tomato Basil Dipping Glaze

Hors D'Oeuvres & Canapés

Poultry & Meat Offerings

Continued...

Barbeque!

Slowly Braised Pork Hand Pulled & Combined With Rick's Café of Chagrin Falls Outrageous
BBQ Sauce!

Nestled In A Parker House Roll with a Dollop of Creamy Coleslaw

Argentinean Chimichurri Poultry

Boneless Bite Size Breast of Chicken Seared & Simmered in White Wine & Herbs

Accompanied with a Classic Chimichurri Sauce For Dipping

A Trilogy Of Fajitas

Black Angus Tenderloin, Gulf Coast Shrimp And Poultry

Lightly Infused With Herbs & Hard Spice Seared Upon The Grill

Wrapped Within A Flour Tortilla with Manchego Cheese, Salsa & Micro Cilantro Leaves

Hors D'Oeuvres & Canapés

Garden Gatherings & Fromage Offerings

Roasted Golden Beet Salsa & Sheep's Milk

Golden Beets Roasted with Herbs, Chardonnay & A Touch of Lemon

Served On Crispy Grilled Flat Bread

Adorned with Sheep's Milk Cheese & a Drizzle of Meyer Lemon Syrup

Ravioli Lianna

House-made Creamy Ricotta & Sweet Basil Filled Petite Handkerchiefs

Served On Skewer with Heirloom Green Zebra Tomato Marinara for Dipping

Grilled Asparagus Spools

Succulent Asparagus, Herbal Confetti, Lemon Zest & Organic Cream Cheese

Wrapped in Japanese Sushi Rice with a Dollop of Wasabi Aioli

Grafton Cheddar Cheese Puffs

The Finest of Vermont's Cheddars Combined with Basil, a Touch of Onion & Aioli

Presented Warm & Amber Brown on Thin Buttered Bread Rounds

Garden Harvest Asian Spring Rolls

Freshly Shaved Garden Vegetables Marinated With Citrus Zest,

Rice Wine Vinegar, & Asian Herbs

Encompassed within a Rice Wrapper & Offered with a Japanese Miso Dipping Sauce

Roasted Roma Tomato "Burger"

Slowly Roasted Medallions of Roma Tomatoes Drizzled With EVOO & Cracked Black Pepper

Served Warm with Melted Old Chatham New York Cheese & Basil Ketchup

Stationary Hors d' Oeuvres

Chilled Colossal Shrimp

These Are "Two-Bite-Size" Gulf Coast Shrimp

Offered With Classic Cocktail Sauce, Mignonette & Lemons

Artisanal & Farmstead Cheeses

A Potpourri Of Blues, Cheddars & Triple Cream Cheeses

Accompanied With Bright Berries, Chutney, Crackers & Baguette

Grilled House Made Flat Breads & Tortillas

Chili Lime, Toasted Cumin Cilantro Flatbreads & Tri Color Tortilla Chips

Presented With Roasted Tomato Salsa, Chipotle Cream & Guacamole

House Made Potato Chips

Lightly Seasoned With Cider Vinegar & Sea Salt

Accompanied with a Boursin Cheese Dipping Sauce

PBC Dutch Garden Crudités

A Potpourri of Select Garden Gatherings Presented in a Dutch Garden Fashion

Accompanied With a Trilogy of Our Fabulous Dipping Sauces

Consommés, Bisques & Soups

Chilled Asparagus Soup with Timbale of Crab & Avocado

Summer Five Onion Soup

Sautéed Scallions, Leeks, Fennel, White Wine & Cream

Finished with Buttermilk & Creamy Goat Cheese Croustade

Pea Consommé with Mint

Delicate Broth of Sweet Peas Drizzled with Olive Oil

Garnished with Roasted Macadamia Nuts & Pea Tendrils

Carrot Soup with Chile Oil & Fresh Chives

Chilled Tomato, Basil & Ginger Bisque

Freshly Roasted Roma Tomatoes, Fennel & a Touch Of Cream

Embellished With a Scoop of Fresh Basil Sorbet

White Gazpacho

Hand Diced English Cucumber, Celery, Jicama & a Touch of Horseradish

Teasingly Presented With Tasting Of Chilled Shrimp

Warm Coconut Soup

A Delicate Lemongrass Scented Coconut Brodo

Embellished with Straw Mushrooms, Coriander & Tasmanian Crab

First Courses & Small Plate Entrées

Cucumber, Buffalo & Mozzarella & Farro Salsa

Fresh Buffalo Mozzarella & Cucumber Slices topped with Mache & Opal Basil

Drizzled with Lemon Dressing and Sprinkled with Farro

Gorgonzola & Leek Crème Brulee

Savory Custard of Creamy Gorgonzola & Sweet Leeks

Grapefruit & Prawn Salad

Ruby Grapefruit Segments, Shrimp & Fresh Mint Dressed with Chile-Lime Vinaigrette

Served in Bed of Butter Lettuce

Asparagus Soufflé

Finished with Wilted Ramps, Roasted Heirloom Tomato Concaise & Micro Opal Basil

Pacific Rim Chilled Udon Noodles

Adorned with a Stir Fry Shrimp and Chicken Scented With Ginger, Orange Zest & Cilantro

Thai Peanut Glaze

Garden Greens

Glazings & Dressings

Cabernet Sauvignon Vinaigrette

Pear Walnut Vinaigrette

Garlic Gorgonzola

White Balsamic Basil

Chipotle Maple Mustard

Classic Cesar

Green Peppercorn Asiago

Roasted Baby Beets & Arugula Salad with Lemon Gorgonzola Vinaigrette

Mango-Radicchio Caprese

Tower of Radicchio, Mangoes, Fresh Mozzarella Cheese & Basil

Drizzled with Basil Vinaigrette

Endive Macadamia Salad

Belgian Endive, Avocado, Chopped Macadamia Nuts, Fresh Chives & Basil

Dressed with Blood Orange Vinaigrette

Lobster Salad

A 4-Ounce Maine Lobster Tail

Simply Offered With a Celery, Onion, Basil Aioli for "Dippin"

Presented with a Tasting Of Brie & Field Greens

Principal Plates

Slow-Cooked Salmon with Creamy Leeks & Red Wine Butter

Alaskan King Salmon, Slowly Roasted & Served on Bed of Creamy Leeks

Garnished with Red Wine & Shallot Butter

Roasted Herb Chicken with Morels & Watercress

Roast Chicken with Garlic, Herbs & White Wine

Served with Sautéed Morel Mushrooms & Watercress Dressed with a Sherry Vinaigrette

Grilled Halibut with Tomato Butter

Filet of Halibut Coated in Fresh Herbs & Lightly Grilled

Accompanied with Cherry Tomatoes Sautéed in a Tarragon-infused Browned Butter

Spice-Rubbed Pork Tenderloin

Oven Roasted Pork Tenderloin Seasoned with Oregano, Cumin, Smoked Paprika & Chile Powder
Rub Served with Georgia White Peach Chutney & Honey Roasted Baby Carrot

Mustard Crusted Leg of Lamb or Rack of Lamb

Oven Roasted & Served with Meyer Lemon Salsa

Black Pepper Crusted Sirloin

Pan Roasted & Plated With A Wild Mushroom Ragout

Accompanied With a Cabernet Sauvignon Au Jus Scented With Lemon Thyme

Sautéed Poultry Breasts

Served With Asparagus, Spring Onions & Parsley-Tarragon Gremolata

Principal Plates

Continued...

Poached Salmon with Candied Lemon Vinaigrette

Poached Wild Salmon Filet Served on Butter Lettuce

Garnished with Pine Nuts & Drizzled with Lemon Vinaigrette

Cuban Scallop And Shrimp Scarlet Orange Mojo

Seared Sea Scallops Served with Sautéed Shrimp & Boniato Hash Cake

Drizzled With A Warm Scarlet Orange Mojo Sabayon

Flank Steak

Black Angus Grilled Flank Steak, Charred on the Grill With Cipollini Onions & Aleppo Aioli

Quilted Salmon & Sole

Roasted In Parchment Paper with White Wine, Sweet Butter & Fennel Pollen

Embellished With Toasted Pepita Seeds & a Tasting of Forbidden Black Rice Risotto

Tinian of Veal

A Napoleon Stack of Thinly Seared Veal Medallions

Presented With Alternating Layers of Roasted Spring Vegetables & Crisp Parmesan Shards

Grilled Long Bone Lamb Chops

Loin of Lamb on the Long Bone Served with a Fresh Aromatic Mint Sauce

Plated with Roasted Shitake Mushrooms & Shallots

Chicken Provencal

Sautéed Breast of Chicken Served on a Bed of Simmered Swiss Chard, Accompanied with
Roasted Artichoke, Tomato Coulis & Piece of Melted Brie

Dessert Adventures

Frozen Chocolate Chip Meringue Cake

Frozen Vanilla Cream with Bittersweet Chocolate Sandwiched between Meringue Crust and
Served with Warm Chocolate Espresso Sauce

Molasses-Gingerbread Cake

Served with Dollop of Mascarpone Cream & Orange Confit

Strawberry Rhubarb Tarts with Crème Fraîche Sorbet

Lemon Cornmeal Cake & Crushed-Blueberry Sauce

A Moist Lemon Cake with a Zingy Lemon Glaze & Warm Blueberry Sauce

Tres Leches Cake

Rich Sponge Cake Soaked in "Three Milks" & Topped with Whipped Cream

Cupcakes

Meyer Lemon Custard Cupcakes

Vanilla Bean-Coconut Cupcakes with Coconut Frosting

Whoopie Pies!

Lace Cookie & French Macaroon Ice Cream Sandwiches

Petite Cookie Ice Cream Sandwiches

Filled With House Made Citrus & Cinnamon Ginger Ice Creams

Lemon- Buttermilk Pudding Cake

Light And Luscious Cakes With A Thin Layer Of Pudding On The Bottom And A Cheesecake
Like Layer On Top

Rainbow Petit Fours

Petite Petit Fours consisting of Fine Layers of Almond Cake

Soaked with Meyer Lemon Simple Syrup