



Culinary Option #4

Fjord's Culinary Option #4
(\$70 per person)

Passed Appetizers (Choose 6)

Maryland Crab Cakes

Petite Crab Cakes on Buttered Toast Rounds
With Siracha Mayonnaise or Classic Remoulade

Lobster Tartlet

Petite Philo Shell Filled with Butter Poached Lobster
Shallots, Artichoke Hearts & Tarragon

Grilled Flank Steak Skewer

Angus Flank Steak Dry Rubbed with Espresso Powder, Horse Radish & Garlic
With a Merlot Rosemary Glaze

Loaded

Twice Baked Fingerling Potatoes
With Prosciutto, Grafton Cheddar Cheese, Chives & Horse Radish

Grilled Herb Crusted Tenderloin of Beef

With a Gorgonzola Dolce Cream
On Petite Popovers

Grafton Cheddar Cheese Puffs

Vermont Cheddar with Basil, Onion & Aioli
On Thin Buttered Bread Rounds

Saint Andre Tartlets

Petite Philo Cups Filled with Saint Andre Cheese Mousse
And Candied Pecans

Cheesy Spring Roll

Spring Roll Filled with Camembert Cheese & Red Onion Confit

-Petite Wild Mushroom & Brie Cheese Toasted Triangles

Buttered and Sautéed Till Amber Brown

Grafton Grill

Petite Grilled Cheese Triangles with Vermont Smoked Cheddar, Crisp Bacon
& Heirloom Tomato Basil Dip



Culinary Option #4

Sweet Potato Roesti
With Minted Sour Cream

Gravlax Canapés
Smoked Salmon with Dill Cream Cheese on Pumpernickel Rounds

Tuna Tartar
Siracha Spiced Tuna Tartar on Japanese Rice Crackers with Lime Scented Sour Cream

Portabella Mushroom Saté
Marinated with Rice Wine Vinegar, Lime Zest & Asian Herbs
With an Asian Manis Dipping Sauce

Classic Gazpacho Shot
With Vegetable Brunoise

Garden Harvest Asian Spring Rolls
Julienne Garden Vegetables Marinated with Citrus Zest
Rice Wine Vinegar & Asian Herbs in a Rice Wrapper with a Sweet Soy Dipping Sauce

Stationary Hors d' oeuvres (Choose 2)

Artisan Cheeses
Blue Cheeses, Cheddars & Triple Cream Cheeses
With Bright Berries or Grapes, Chutney, Crackers & Baguette

Fjord Fisheries Smoked Marlin Dip & Salmon Tartar
Ritz Crackers, Pumpernickel & Cucumber Slices

Sushi & Sashimi
With Soy Sauce, Wasabi & Ginger

Dutch Garden Crudité
Garden Vegetables in Dutch Fashion
With a Trilogy of Dipping Sauces

Salad (Choose 1)

Fennel and Red Leaf Salad with Cider Vinaigrette

Tomato-Buffalo Mozzarella Salad
Balsamic Olive Oil Vinaigrette & Basil



Culinary Option #4

American Caviar- Potato Salad

Red Skinned Potato Wedges with Caviar Sour Cream, Shallots & Dill

Saint Lawrence Caesar

Wedge of Romaine a Chunk of Blue Cheese & Crisp Bacon with Thousand Island Dressing

Cantaloupe Melon Salad with Prosciutto

Main Course (Choose 2)

Halibut with Saffron Pernod Cucumbers & White Rice Timbale

Branzino with Mediterranean Country Hash

Pan Seared Branzino with Red Onion, Celery, Scallion, Kalamata Olives & Potatoes

Chilean Sea Bass

With Curried Tomato Coulis, Pesto & Roasted Eggplant

Pan Seared Red Snapper on Potato

With Cucumber Salad & Watercress Veloute

Honey Shallot Encrusted Filet of Beef

With Haricot Vertes - Baby Carrot Bundle & Horseradish Scented Mashed Potatoes

Veal Tinian

Layers of Veal Medallions & Roasted Vegetables, Fingerling Potatoes
And Crispy Parmesan Shards

NY Strip Kebobs

With Root Vegetables & Mushroom Risotto

French Breast of Chicken

With Root Vegetables & Mushroom Risotto

Duck Breast with Glazed Cherries & Celery Root Puree

Vegetarian Options

Eggplant Piccata with Kaper Marinara & Cavatelli Pasta

Sticky Rice with Steamed Vegetables & Red Curry Sauce



Culinary Option #4

Dessert, Plated Service (Choose1)

Petite Fours

Cannoli

Mini Whoopie Pies & Brownie Coconut Macaroons

Classic Crème Brûlée

Panna Cotta with Strawberries

Crème Caramel Vanilla Custard with Soft Caramel

Petite Apple Crumble Tarts with Vanilla Bean Ice Cream

Aged Balsamic Strawberries with Crisp Wontons

Coffee & Tea Service