



Culinary Option #5

Fjord's Culinary Option #5
(\$80 per person)

Passed Appetizers (Choose 6)

Hot

Swordfish Spiedini

Grilled Swordfish on Bamboo Skewers

"American Sushi" Lobster Roll

Maine Lobster, Celery, Red Onion, Basil & Mayonnaise
Rolled in Soft White Bread

Grilled New Zealand Lamb Chop

Charred Lamb Chops
With Fresh Mint Salsa

"VIP Potato"

Fingerling Potato with Chive Sour Cream & American Caviar

Duck Breast Saté

Seared Barberie Duck Breast, Skewered with Sun Dried Cherries & a Cassis- Balsamic

Grafton Cheddar Cheese Puffs

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

Pizzettas

Pita Bread with Boursin Cheese & Green Asparagus

Malayan Chicken Saté

Skewered Grilled Chicken with a Spicy Mango Peanut Sauce

Petite Wild Mushroom & Brie Cheese Toasted Triangles

Buttered and Sautéed Till Amber Brown

Grafton Cheddar Cheese Puffs

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



Culinary Option #5

Cold

Fjord Fisheries Smoked Marlin Dip

On Ritz Cracker with jalapeno

Atlantic Smoked Salmon & Dill Rugelach

Thin Crepes Filled with Smoked Salmon, Sour Cream & dill

Smoked Trout Mousse

House Smoked Brook Trout Mousse

On Black Bread

Cucumber Tuille with Crabmeat & Wasabi Mayonnaise

Prosciutto Oyster

Oyster with Crispy Prosciutto

Ahi Tuna

Marinated & Seared Tuna on Sushi Rice Cake with Avocado Aioli

Clams Casino

Half Shell Littleneck Clam filled with Peppers, Crispy Bacon & Romano Cheese

(Fjord Fisheries Own Farm Raised Clams)

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

Chilled Colossal Shrimp

“Two-Bite-Size” Gulf Coast Shrimp

With Classic Cocktail Sauce & Lemons

Fjord Fisheries Smoked Marlin Dip & Salmon Tartar

Ritz Crackers, Pumpernickel & Cucumber Slices



Culinary Option #5

Dutch Garden Crudité

Garden Vegetables in Dutch Fashion
With a Trilogy of Dipping Sauces

Sushi & Sashimi

With Soy Sauce, Wasabi & Ginger

Salad (Choose 1)

Arugula Salad on Pear Carpaccio with Candied Walnuts & Gorgonzola Fior Dolce

Spinach Salad

Truffle Pecorino, Red Onion, Kalamata Olives & Aged Balsamic Vinaigrette

Tomato-Kalamata Olive Bread Salad

Vine Ripe Tomatoes with Toasted Baguette, Kalamata Olives, Basil & Balsamic Vinaigrette

Riviera Seafood Salad

Shrimp, Calamari, Scallops in Vinegar, Olive Oil & Herbs

Caesar Ritz

Parmesan Shards, Croutons, Bacon & Black Olives

Summer Field Greens

Fennel Shards, Scallion & Spiced Pecan
With a White Balsamic Lime Vinaigrette

Main Course (Choice of 2)

Halibut with Chanterelles & Celery Root - Potato Puree

Grilled Sea Bass

With Roasted Asparagus, Orzo Pasta & Pernod Sauce

Seafood Paella

Saffron Medium Grain Rice with Chicken, Shrimp, Clams, Mussels, Chorizo Sausage & Peas

Filet Mignon with Colossal Shrimp, Asparagus & Truffle Mashed Potato

Roast Beef with Haricot Verte, Risolee Potatoes & Sauce Béarnaise



Culinary Option #5

Rack of Lamb with White Bean Ragout & Roasted Fingerling Potatoes

Braised White Beans with Roma Tomatoes, Shallots, Bacon & Herbs

Coffee Rubbed Grilled Flank Steak with Green Asparagus & Lobster Mac & Cheese

French Breast of Chicken with Wild Mushroom Ragout & Mashed Potato

Chicken Ravioli with Snow Peas, Carrots & Brandy Morels Cream Sauce

Vegetarian

Gnocchi with Red Onion, Celery, Scallion, Mushrooms & Parmesan

Ricotta Cannelloni with Zucchini & Marinara Sauce

Dessert - Plated Service (Choose1)

Assorted Chocolate Truffles

Petite Fours

Cheese Platter with Fig Confit

Mousse au Chocolate in the Marie Charlotte

Bittersweet Mousse au Chocolate in a Chocolate Cup
With Red Berries & Coulis

Petite Chocolate Tart with Rhubarb

Pear in the Bee Hive with Crème Anglaise

Aged Balsamic Strawberries with Crisp Wontons

Espresso Crème Brûlée with Chocolate Cigar

Coffee & Tea Service