

Seasoned To Taste, Inc.

Menu Ideas and Favorites

* new in 2007, 2008, 2009, 2010

Passed Hors d'Oeuvres

Cheddar Chive Ham Biscuits

- with honey butter and homemade mustard-
- beaten biscuits with poppyseed, onion and honey mustard-
- *Little Biscuits with Cranberry Apple Relish and Country Ham

Baked Sliced French Bread Croustades/Canapes/Bruschettas with

- Madeira Creamed Mixed Mushrooms with tarragon and soy sauce-
- Roasted Marinated Bell Peppers Provencal with Saffron-
- Cups of Fancy Mac n' Cheese topped with chopped chives-
- Baked Fresh Buffalo Mozzarella and Marinated Tomato with Basil-
- Pecan Butter, Brie and Apples-
- Roasted Garlic Mousse and Sun Dried Tomato-
- Triple Sec Drunk Dried Cranberries, Apricot, and Currant Cheese Blend-
- Baked Brie with currants, almonds and chutney-
- Charleston Bacon Avocado Canapés-
- Cheesy Spiced Spinach and Artichoke-
- Muenster and Bacon with Green Olives-
- Salmon Tartare with Tomato and Onion-
- Garlic Clams Casino- *Mushroom Saute w/ Goat Cheese and s.d. Tomato
- *Baked with White Beans and Romano Cheese, rosemary, sage and Italian Parsley
- *Artichoke Bruschetta w/ Proscuitto and mint *Portabella /w Rosemary Aioli

Shredded Mini Russet Potato Pancakes

- (our favorite beer flavored batter with scallions and cayenne)
- Topped with Herb Grilled Salmon- or Grilled Pork Tenderloin Slices-
- Topped with Sour Cream, Applesauce-
- Trout Stuffed Potato Pancakes with Caviar and Creme Fraiche-
- Mini Grated Carrot and Sweet Potato Pancakes with Chives**
- Topped with Smoked Duck, Turkey- with Lingonberry Sauce-
- Topped with Grilled Pork Tenderloin with Barbecued Peach- Red Pepper Chutney-

***Crispy Noodle Cakes with Ginger Hoisin Beef and Scallions**

***Crisp Wild Rice Griddlecakes with Caviar and Sour Cream**

Calico Corn Pancake with Bacon

Stuffed Mushroom Caps with

- Savory Italian Sausage with a touch of jalapeno minced red peppers and fresh bread crumbs-
- Basil Pesto stuffed with kalamato olives and sun dried tomato-
- Liver Pate with onion and bacon-

Bitesize Assorted Vegetable Tarts

- Seasonal vegetables, fresh herbs, and grated cheeses baked on a spiced tart crust-
- Bacon Blue Cheese- *Parmesan Spinach and Artichoke
- Santa Fe Black Bean and Jack Cheese on a corn crust-
*Rosemary Gorgonzola

Assorted Sizzling Rumaki

- Water chestnut wrapped in bacon with chutney, brown sugar and country dijon-
- Ginger Teriyaki Scallops wrapped in bacon-
- Marinated artichoke hearts wrapped in chutneyed bacon-
- Almond Stuffed Fig wrapped in bacon-
Feta, Spinach and Bacon Filled

Mini French Crepes

- Rolled around a blanched asparagus with lemon, scallion and garlic cream cheese-
- Sliced pear with chives and Gorgonzola cream cheese blend-

Prosciutto Wrapped

- Asparagus with garlic cream cheese-
- Sliced Pear, sliced or balled Crenshaw and Honeydew Melon with chives-

Jumbo Gulf Shrimp/ Grilled Skewered Seafood

- Tequila Mockingbird Marinated with citrus, cayenne and jalapeno-
Mixed grilled offered with papaya, red pepper, pineapple...with Citrus Salsa
- Soused Margarita Shrimp with Cilantro Lime Dipping Sauce-
- Caribbean Coconut with Lime Juice- *Chipotle Glazed- *Tandoori with Mint Chutney
- *- Orange and Roasted Garlic Shrimp Skewers * With Citrus Glaze

* Grilled Rosemary Garlic Shrimp

*With Thai Green Curry Sauce

* Coconut Shrimp with Tamarind Ginger Sauce

Montreal Peppered Grilled Beef Tenderloin Bites

- Beef Wellington on puff pastry squares topped with Madeira creamed mushroom-
- Carpaccio- sliced rare beef with minced (parsley-garlic-gherkin-mustard) Carpaccio Sauce-
- Topped with Sour Cream Horseradish Sauce-

Stuffed Cherry Tomatoes with

- Sherried Crab Imperial-
- Bacon Horseradish cream cheese with green onion and chives-

Assorted Skewered Torteloni Pasta

- Alfredo- a cheesy cream sauce with garlic and parsley-
- Carbonara- a cream sauce with bacon, onion and mushrooms-
- Pesto- basil or other minced fresh herb sauce with olive oil and garlic-
- Provencal- in a fresh plum tomato sauce with minced carrots and shallots-

Bitesize Sirloin Burgers on a Tiny Sesame Seed Bun

served with a mini condiment tray; sliced cherry tomatoes, gherkins, shallots....

Smoked Trout Mousse

Locally smoked Rainbow Trout blended with cream cheese and horseradish, fresh dill, and lemon served

- rolled in a flour tortilla and sliced into spirals-
- on apple slices, cucumber slices or pumpernickel bread-

Assorted Mini Muffins/ Scones including

- Pumpkin muffins with minced Curried Chicken Salad-
- Orange glazed muffins with smoked turkey and cranberry butter-
- Cumin muffins with Thai Chicken Salad-
- Zucchini Carrot muffins with Rosemary Apricot Chicken Salad-

Skewered Grilled Chicken Breast Chunks or Slices

- Jamaican Jerk- a spicy soy and rum marinade and sauce-
- Sate- Indian peanut sauce-
- Orange, Ginger and Mango Sauce-
- Chinese Sesame Chicken and Oriental Dipping Sauce-
- Teriyaki- grilled and skewered with pineapple and red pepper chunks-
- Minted Turkish Kebobs- spiced with citrus, allspice, cloves and garlic in a yogurt sauce-
- Cajun Chicken Chunks- Apricot Coconut- Mango Pomegranate Chipotle
- Caribbean Coconut Chicken with Lime Juice-
- *Lemon Rosemary with Grape Tomato

Stilton Grapes

Seedless grapes rolled in a cream cheese blend with Stilton (Brie, Roquefort...)
then rolled in toasted nuts (almonds, walnuts, pecans...)

Mini Bagel Bites

- topped with Chick Pea Hummus and Alfalfa Sprout-
- with Herb Montrachet cheese and smoked salmon-

Skewered Strips of Grilled Beef

- Thai beef with lime and peanut-
- Orange maple glazed baby backed ribs-
- Rosemary Maple Glaze-
- Teriyaki-

Tempura

- Parmesan batter fried vegetables or shrimp tempura-
- Calamari Tempura with Apricot Mustard or Plum Dipping Sauce-
- *Sesame Beer Tempura Green Beans

Antipasto

Traditional Italian fare- marinated vegetables such as artichoke hearts, cauliflower, mushrooms, and pepperocini and red peppers with rolled meats (pepperoni, Genoa salami, proscuitto, and mortadella) with cheeses- your choice and favorites

Spinach Pie/ Quiches

Squares of baked fresh spinach in a thin cheesy flavorful bread

Artichoke Pie Too !

Shrimp Toast

An Asian favorite- blended shrimp with fresh ginger, garlic, scallion water chestnut, and Shitake mushrooms, with soy sauce and sesame oil, spread on white bread strips and fried to a crisp

Our Famous Maryland Crab Cakes

with just a bit of filling to bind the crab, spiced with curry, paprika, cayenne, lemon, Worcestershire Sauce, and cloves served with homemade tartar sauce

***Silver Dollar Crabcakes with Red Pepper Sauce**

Assorted Blanched Crudite Vegetables served with your Favorite Dip

Pureed Roasted Red Pepper Sauce with shallot, garlic and jalapeno

Curried Chutney Dip

Many Dip Options - see Stationery Hors d'Oeuvres Page 8

Stuffed Endive Spears

-with Montrachet Goat Cheese, cilantro pesto and minced sun dried tomato-

-with a herbed sour cream blend and caviar-

Crab Fritters with Curry Sauce

Many more vegetable or seafood fried fritter options with various sauces- A fun Southern addition

***Garbanzo Bean and Potato Fritters with Red Pepper Harissa**

***Corn and Shrimp Fritters with Coconut Milk**

* Sweet Potato fritters with mint yogurt dip - *Corn Fritters with salsa

Thin Sliced Grilled Pork Tenderloin

-Thai red curry base sauce marinated and grilled pork with cilantro-

-Barbecued 8 Spice (mixed peppercorn, cloves, tumeric, fennel and cinnamon)

served with grilled Peach and Red Pepper Chutney-

-Orange and Ginger Glazed Pork Tenderloin-

Honey Mustard Pork Tenderloin on Mini Biscuits

Thin Sliced Rosemary-Garlic-Dijon Marinated

Lamb Noisettes

With a balsamic au jus sauce

Quesadillas

Fried flour tortillas with mixed cheeses, minced tomatillas, chilis, and...
minced mesquite grilled chicken strips, black olives, tomatoes...whatever !

***Goat Cheese Quesadillas with Roasted Red Pepper Sauce**

***Jerk Chicken Quesadillas**

***Brie and Papaya**

Mini Cream Puffs

-with Dilled Smoked Salmon Mousse-

-Minced curried chicken salad with pecans-

San Antonio Corn Cakes

bitesized pan fried corn cakes topped with Cumin Sour Cream and fresh cilantro

***Spicy Smoked Salmon Corncakes**

***Cornmeal Blini with Tomato Corn Salsa**

Mini Corn Cups with Pulled Pork Barbecue

or your favorite vegetarian or meat chili

Apricot Halves with Amaretto Cream Cheese and Teriyaki Walnuts

Deli Sandwich Bites

-Open faced Potted Reuben on cocktail rye-

-New Orleans Muffaletta on French Bread-

-Mini Stuffed Calzone strombolis-

-Roast Beef with Boursin and watercress-

-Smoked turkey on whole wheat rolls with green peppercorn butter and sprouts-

-Spiced maple butter, smoked ham and baby lettuce on rye-

-Sliced vegetarian roll-ups in flour tortillas-

Caraway Cheese Straws

Spiced puff pastry sticks- also sesame seed, dill, garlic, paprika.....

Phyllo Cups, Beggars Purses, Triangles

with

-Middle Eastern Apricot Lamb-

-Camembert and Walnuts-

-Mixed Sautéed Creamed Mushrooms-

-Tarragon Creamed Lobster and Tomato-

Crazy Nuts

-Spiced Orange Glazed Walnuts-Moroccan Almonds--Curried Pecans and Plum Sauce-

Homemade Shaped Crackers and Crisps

- Bacon Mustard Cow (e.g.) Biscuits-
- Blue Cheese Bagel Chips-
- Rye Sunflower (Elves) Crackers-
- Cheddar Lace Crackers-

Pierogis, Potstickers, Sopas and Wontons

Rolled Flour Tortilla Wrap Ups

*** Shrimp and Lime Tostados on Buttered Pitas with Guacamole**

***Cajun Shrimp Tacos with Tomatillo Salsa**

Deviled Eggs

- minced pickle, tarragon, and caper-
- tomato and horseradish-
- curry and shallot-
- Wolf Trap's dill and parsley-

Blanched Snow Pea Wrappers

- with Louisiana Crab-
- with herb marinated shrimp-
- with herb cheese-

Peking Duck with Plum Sauce

***Deviled Cocktail Sausages with Chutney and Lime Dipping Sauce**

Demitasse cups of your favorite cold or hot soup

***Crisp Calamari with Lime Vinaigrette**

Roasted garlic lime aioli

**This is a sampling of the hors d'oeuvres we have prepared
over the past 23 years- we are always open to developing new
items inspired by you !**

Stationary Hors d'Oeuvres

(many items on our passed hors d'oeuvres list can be adapted to stationary hors d'oeuvres)

Layered Cheese Tortas

Our tasty signature cheeses- blended spiced cheeses with cream cheese and butter layered in a cheesecloth lined terrine and unmolded to display and enjoy at your party

Smoked Salmon Torta

blended herbed chevre cheese with lemon zest and dill layered with smoked salmon

Peppered Montrachet Goat Cheese Torta

with garlic and fresh herbs layered with cilantro or basil pesto and sun dried tomatoes

Torta Italiano

Mozzarella-Parmesan blend with layers of marinated artichokes, red pepper, basil and kalamato olives

Mexican Torta

Jalapeno Jack blend with cumin, chile powder and tequila with minced peppers, scallions, olives and cilantro

and a center layer of drained black bean and corn salsa

Ameretto Apricot Torta with Teriyaki Walnuts

Cranberry Holiday Inspired Torta

Triple Sec soured dried cranberries, golden raisins, and currants blended with cheese and layered with caramelized pecans

Gorgonzola Torta with Roasted Pistachios

Layered Brie Torta

-Brie blend with white pepper and vermouth, layered with toasted almonds, scallions and chutney-

-Brie blended cheese mold with Wild Raspberry Salsa-

-Brie blend with currants, chutney and almonds-

-Roasted garlic Brie with basil pesto-

Huntsman Torta- inspired by a English favorite!

Saga Blue layered with a cheddar blend with onion, garlic, dijon, parsley, chives, chutney, ...

Bacon Horseradish Torta with scallions and sun dried tomato

Marinated Roasted Red Peppers with Herb Feta Cheese Torta

Havarti Cheese Blend with green onion, white pepper, mustard and layered with dill pesto

Caviar Pie

-chopped egg blend with scallion, sour cream, avocado and caviar-

-Brie Round Topped with Pecan Pralines-

Aspic Glazed Cheeses with Edible Flowers and Herbs

Dinah Shore's Three Cheese Blend

Minced Veggie and Olives (Ball)

***Baked Brie in Puff Pastry with Cranberry Sauce**

Cold or Room Temperature Dips or Dunks

- Cilantro Lime Dipping Sauce- -Pureed Roasted Red Pepper-
- Italian Aioli- *Sun Dried Tomato Aioli - Chunky Avocado and Tarragon-
- Spiced Sour Cream Spinach- -Roquefort in Creme Fraiche-
- Cucumber Dill - -Whipped Herb Cheese- -Curried Chutney-
- Green Peppercorn and Mustard- -Bloody Mary- * Wasabi Mayonaise
- * Ratatouille Dip * Artichoke Olive Dip * Chipotle Chile Mayo

Vegetarian Alternatives- Can be Dips Too !

- Italian Eggplant Caponata- -Schezuan Eggplant-
- Baba Ghanouj- Middle Eastern Eggplant-
- Broccoli Guacamole-
- Chick Pea Hummus- -Orange Hummus- Smoky Chipotle Hummus
- Tuscan White Bean Hummus with Sun Dried Tomato-
- Tapenade- chick pea hummus with parsley, olives, capers, and sun dried tomato-
- * Roasted Garlic Hummus with Jerk Seasoning
- *Black Bean and Garbanzo Bean Hummus/ Smoky Black Bean Dip
- *West Indian Bean Dip with Bacon, Monterey Jack Cheese, cumin, cayenne, and lemon

Fruit Dips

- Lemon Poppyseed- Ameretto Cream Cheese
- Fruit Curd- -Lemon Curd- -Key Lime Curd-
- Wild Raspberry- Cranberry- Orange- Tropical Fruit
- Candied Ginger, Lemon and Waterchestnut Dip-
- Warm Chocolate Khalua- -Warm Pecan Praline-

Warm Dunks

- Welsh Rarebit** with English Ale- -**Swiss Fondue** with White Zinfandel -* **Stilton Rarebit**
- Crab and Artichoke** with minced peppers, jalapeno and parmesan-
- She Crab and Corn** with Old Baye and sherry- **Baked Crab Imperial**
- French Crab** with Gruyere, capers, shallots and dijon mustard
- * **Hot Crab with Swiss Cheese and Horseradish**
- Spicy Spinach**- -**Spicy Spinach and Artichoke**- -**Spicy Spinach, Artichoke and Crab-**
- Whole Black Bean** in an apple Brie Chutney with serrano chilis and cilantro
- Blue Cheese, Bacon and Garlic**- -**Bacon Horseradish**-
- Potted Black Beans** pureed with walnuts, chilis and brandy-
- Baked Herbed White Beans** pureed with sage-
- Minced Ratatouille with Mozzarella Chunks**-
- Persian Eggplant with Bulgur**-
- Dinah Shore's Three Cheese Blend**-
- Chili Con Queso**- ***Chipotle Cheese Fondue**
- * **Gruyere Fondu** with Caramelized Shallots -**Madeira Creamed Mushrooms**-
- Acorn Squash with Apples, Pears and Kielbasa**-
- * **Baked Brie, Crab and Artichoke with Riesling and tarragon**
- ***Gorgonzola and Camembert Fondue with Winter Vegetables**

Meats

-Smoked Saucisson Wrapped in a Buttery Brioche Bread

served with homemade mustard, horseradish sauce

also flavored bread and Polish fried onion, cabbage and mushrooms-

-Stromboli- rolled baked pizza dough stuffed with ham, pepperoni, Genoa salami
cheeses and onion relish-

-Montreal Pepper Rubbed, Barbecue Seared sliced Beef Tenderloin

served with breads and sauces or with a chaffer of warm Bernaise-

-Grilled Eight Spice Sliced Pork Tenderloin

with a dry rub of tumeric, mixed peppercorns, cloves, fennel and cinnamon
grilled with citrus sesame and peanut oil served with mustards and chutneys-

-Potted Reuben

all the ingredients of Reuben Sandwich minced and served with cocktail rye and Thousand Island
Dressing-

-Roasted or Smoked Turkey-

-Maple Glazed, Honey Glazed, or Black Forest Ham--

-Sliced Barbecued Chicken Strips-

-Green Peppercorn Pate, Pate de Campagne, or Mushroom Pate-

-Coca Cola Brown Sugar and Clove Baked Corned Beef -

-Curried Cheddar Chicken and Broccoli in Chafer-

-Sausage Balls in Chafer-

-Black Beans and Grilled Chicken Strips in Santa Fe Serano Chilis-

Sauces and Accompaniments

-Vidalia Onion Mustard- -Homemade Sweet and Spicy Mustard-

-Ginger Mustard- -Honey Mustard- - Apricot Mustard-

-Grilled Peach and Red Pepper Chutney- -Peach Jalapeno Chutney-

-Grilled Tomato and Red Pepper Chutney- --Jezebel (pineapple, horseradish) Sauce-

-Orange Cranberry Chutney- -Bearnaise Sauce-

-Bearnaise Mayo- Chipotle Mayo

-Horseradish Sauce- -Carpaccio (minced parsley and gherkin) Sauce-

-Wild Raspberry Salsa- -Gooseberry Chutney- -Lingonberry Sauce-

-Curried Chutney Mayo- -Barbecue Sauce- -Rosemary Maple Glaze-

-Black Bean Relish- -Santa fe Corn Relish-

-Basil Cream Sauce- -Cucumber Dill Sauce-

*Pineapple Avocado Salsa

Pastas

a variety of flavored and stuffed tortelonis and raviolis

Fish

- Shrimp Options see passed hors d'oeuvres page 2-**
- Smoked Trout Mousse-**
- Smoked Salmon/ Mousse-**
- Poached or Herb Grilled Salmon-**
- Marinated Mussels-**
- French Crab Spread with gruyere, sherry and capers-**
- Pickled Hering-**
- Crab Dips listed page 8-**
- Potted Clams-**
- * Smoked Trout and Shrimp Pate**

Salads and other Crunchy Side Dishes

- Tossed Greens Salad with Chunky Lemon Avocado Dressing- red onion and fresh tarragon-
- Mixed Field Greens with Raspberries, Almonds and Roquefort in Raspberry Honey Vinaigrette
 - Mixed Greens with Sliced Pears, Roasted Walnuts and Roquefort-
 - Mixed Leafy Greens with Blood Oranges, Jicama Strips, Red Onion and Almonds-
 - Mixed Mesclun Greens with Endive, Fennel, and Radicchio in a Light Sherry Scallion Vinaigrette-
- Spinach, Arugula, and Romaine with Grapefruit Sections and Avocado in Citrus Dressing-
 - A Light and Lemony Caesar Salad with Fresh Parmesan and Homemade Croutons-
 - * Texas caesar with chiles, peppers and corn and cilantro Caesar dressing
 - Spinach Salad with Romaine, Egg, Bacon, Bean Sprouts, Mushrooms, Mandarin Oranges, Celery, and Scallions tossed with almonds in a Secret Tangy Dressing-
 - Spinach, Red Leaf Lettuce, Watercress, Blue Cheese, and Mixed Autumn Apples-
 - Your Favorite Greens with Papaya, Jicama, and Avocado-
 - Sliced Apple, Celery, and Swiss Cheese in a Curry or Creamy Horseradish Dressing-
 - Santa Fe Salad
- all the Southwestern Flavors; Black Beans, Chilis, Squashes, Celery, Corn, Avocado..in Cumin Vinaigrette-
 - Marinated Broccoli Salad
 - Cherry tomatoes, black olives, walnuts, garlic, and parmesan cheese in a basil vinaigrette-
 - Green Bean, Red Pepper, Chick Pea-
 - Green Bean Caesar with Radicchio-
 - Blanched Green Beans with Feta and Walnuts-
 - Apple Roquefort Slaw with Celery- -Lemon Jicama Slaw- *Cumin Lime
 - Curried Festival Slaw with Apples, Pears, Pecans and Marinated Red Onion-
 - Mediterranean Salad
 - with cucumber chunks, plum tomato, feta cheese, kalamato olives, cilantro, scallions, ..in Balsamic Vinaigrette-
 - Sliced Cucumbers in a Creamy Lemon Dill Dressing-
 - Cucumber, Chick Pea, and Mint with currants and roughly grated carrots-
 - White Bean, Cucumber and Red Pepper Salad-
 - Grilled Corn and Black Bean Salad with Lime and Jalapeno Jack-
 - Marinated Tuscan White Bean Salad with shallots, lemon peel, and celery seeds-
 - Lebanese Chopped Salad
 - Bibb lettuce, Radicchio, cucumber, and tomato with Summaht and toasted pita croutons-
 - Hungarian Cucumbers in a paprika dill and lemon sour cream dressing-
 - Cucumber Mint Raita in a cardamon yogurt sauce-
 - American Corn Salad with cherry tomatoes, Buffalo mozzarella, and cilantro-
 - Capered Carrot Salad with Green Olives and Parsley-

Warm Goat Cheese Salad over Baby Green with Grilled Olive Bread
-Marinated Sliced Beefsteak Tomatoes with fresh Buffalo Mozzarella and Basil-
-Hearts of Palm with mixed greens, mushrooms, peppers, mandarin oranges and cucs-

***Gazpacho Salad**

minced cucumber, peppers, tomato, onion in a spicy tomato vinaigrette

***Tomatoes with Fresh Herbs and Spiced Vinaigrette**

***Mesculin Salad with Stilton, Grapes and Apples**

***Green Salad with Apple Dressing and Camembert Toasts**

***Mixed Greens with Oranges, Dried Cranberry, and Pecans**

***Spinach, Pear and Green Bean Salad with Riesling Dressing**

***Green Bean Salad with Apricot Vinaigrette/ Red Onion and Mustard Vinaigrette/Walnut Oil**

***White Bean and Red Onion Salad**

with coriander seeds, lemon, and bay leaves

French Bean Caesar ***French Bean with Pears and Parmesan w/ walnuts**

Cozi Signature Salad of Mixed Greens

Gorgonzola, dried cranberries, pears, grapes, pistachios

In a Roasted Shallot Sherry Vinaigrette

***Strawberry and Arugula Salad with Hazelnut Dressing**

Chunky Avocado with Lemon and Tarragon Dressing

Citrus Dressing /Stilton Dressing

Raspberry Vinegar (Poppy Seed) Dressing

Orange Raspberry/ Buttermilk and Bacon

Sweet and Sour Dressing

Creamy Horseradish Dressing

Cranberry Vinaigrette

Lime and Cumin Vinaigrette (or with orange)

Honey Mustard Dressing

Tangy Ginger Dressing

Lemon Dill Vinaigrette

Buttermilk Roquefort Dressing

Lemon Poppyseed Dressing

Lime Cilantro Vinaigrette

Orange Pine Nut Dressing

Balsamic Vinaigrette with Lime Juice, curry, paprika and chili

Creamy Parmesan, Basil and Pine Nut

Sweet Peanut

Balsamic Vinaigrette

Feta Dressing with Lemon, Oregano and Garlic

Green Olive - Orange Dressing with Fennel Seeds

Tomato-Red Onion Vinaigrette

Riesling Dressing with Lemon, Shallots, Mustard, and Minced Pear

Sherry Saffron Vinaigrette with shallots, coriander and fennel seeds

*** Outerbanks Citrus**

Vegetable Side Dishes

Our Favorite Purees

- Carrot and Sweet Potato with Creme Fraiche and Hazelnut Liqueur-
- Rutabaga (or other fall root vegetables) and Gingered Carrot-
- Broccoli and Sour Cream with a touch of Garlic and Nutmeg-
- Minted Pea-
- Sweet Potato and Spiced Apple-
- Cauliflower Puree with Shallots, Jarlsberg and Caraway-
- Spinach Anchovy Parmesan-

Some Favorite Sautés

- Julienne Mixed Seasonal Vegetables in lemon dill butter; in fresh herb olive oil-
- Green Beans with Lemon, Tarragon and Almonds-
- Carrots, Snow Peas and Mushrooms with Pickled Ginger and Sesame Seeds-
- Garlic Broccoli, Red Pepper Strips and Carrots in Basil Pesto Butter-
- Asparagus tossed with Stewed Tomatoes, Shallots and Pistachios-
- Steamed Broccoli Tossed with Fresh Tarragon and Orange Sauce-
- Winter Root Vegetables with Horseradish and Dill Butter-
- Sautéed Apples with Onions and Pancetta with Rosemary and Sherry-
- Crisp Broccoli sautéed with Pine Nuts and Garlic Dill Sauce-

-Classic Ratatouille- -Mexican Ratatouille- -Moroccan Ratatouille-

sautéed and baked eggplant squashes, peppers, onions, garlic, tomatoes, and carrots with fresh herbs-

-Layered Ratatouille with Herb Spiced Couscous- -Orzo-

-Sweet and Sour Ratatouille of Summer Vegetables

sautéed and baked seasonal vegetables in balsamic vinaigrette, pine nuts and raisins-

*Oven Crisp Eggplant with paprika and oregano

*Asian Eggplant with cilantro, jalapeno, ginger and garlic

-Eggplant Parmesan with a three cheese fresh herb ricotta blend-

-Baked Eggplant with Artichoke Hearts, Capers, Basil and Pumpkin Seeds-

-Persian Eggplant with Bulgur, Mushrooms and Cumin-

*Roasted Vegetables with Balsamic Lemon Vinaigrette

-Roasted Root Vegetables with Fennel and Ginger-

*Grilled Vegetables with Eight Spice Seasoning

paprika, chili powder, garlic, cayenne, basil, pepper, brown sugar, salt

-Baked Tomatoes Provencal

-With Brown Sugar and Butter- With Sautéed Zucchini- -With Green Beans and Cheese- -Dinah's Corn-

-Baked Tomatoes with Bulgur, Feta and Raisins

Pan Sautéed Baby Carrots

-Allspice Glazed-

-Jill St. John's Ginger and Brown Sugar-

-Dinah's Carrots with Ginger, Garlic and Cumin-

-Curried Carrots and Green Beans-

*** Balsamic Glazed with Chives and Curry, cilantro, apricot preserves, ginger**

Creamy Madeira Mixed Wild Mushrooms

with tarragon and soy sauce

-Creamy Mushrooms and Green Beans-

-Marinated Mushrooms with Red Wine and Fennel-

Piles of Crisp Blanched Asparagus, Green Beans and/ or Broccoli

- with a simple Olive Oil, Lemon Spritz-

-with Pureed Roasted Red Pepper Sauce with shallots, garlic and jalapeno-

-Dilled Mustard Sauce-

-Sesame Mayo-

-With Green Peppercorn, Pimiento and Feta-

-With Walnuts and Chives in a Sherry Vinaigrette with Walnut Oil-

-Warmed with Tawny Port Sauce with shallots and leeks-

Baked Black Beans and Corn

with roasted bell peppers, cilantro, a bit of Jack cheese, and tomatillas

-Sautéed White Beans with mixed onion, garlic and sun dried tomatoes-

-Pennsylvania Dutch Corn Pudding-

-Creamy Whole Corn Garlic Polenta-

Savory Vegetable Cheesecake

with carrots, zucchini, ricotta and tomato

Brussel Sprouts with Pearl Onions, Pears, and Kumquats

in a maple mint sauce

Whole Cauliflower Heads baked with a Paprika Asparagus Sauce

-Dinah's Spicy Cauliflower and Potato Sauté-

with garlic, ginger, scallion, tumeric and cayenne

Vegetables a la Greque

cauliflower, squashes, carrots, and fennel with coriander

Peas Sautéed with Fresh Rosemary and Pine Nuts

Herbed Zucchini Gratin

with Gruyere and mint

Zucchini and Summer Squash Gratin

with Vidalia Onion, creamy and savory cheeses

Baked Winter Squash Medley with Artichoke Bottoms

Triple Sec orange liqueur, marjoram, poppy seeds, and nutmeg

Butternut Squash, Apple and Onion Gratin

Winter Gratin

with squashes, broccoli, tomatoes, and Gruyere cheese

Root Vegetable Gratin

rutabaga, turnip, parsnip in a Gruyere cream

Italian Spaghetti Squash Parmesan

with carrots, tomato, pepper, and basil

Zucchini Florentine

half squashes filled with a minted Parmesan spinach blend

Roasted Zucchini, Artichoke Hearts, and Sun Dried Tomatoes

with red onion, capers, basil, lemon, and parsley

Zucchini, Red Pepper, and Broccoli in Pesto

tossed with orzo or your favorite pasta

Creamed Pearl Onions

with tarragon

South Western Tamale Casserole

***Vegetable Couscous Paella**

red onion, peppers, squashes, garbanzo beans, artichokes, tomato, peas, carrots
flavored with saffron, cayenne, garlic, and paprika

***Panfried Black Bean and Coriander Cakes**

with onion, peppers, and garlic in a cornmeal base blend

Orange Hoisin Glaze Squash with Sesame, 5 Chinese spices and ginger

*Green Beans with Red Onion and Mustard Seed Vinaigrette

Potatoes, Rice and Other Grains

Garlic Cream Cheese Mashed Potatoes

-with scallions- -with sun dried tomatoes- -topped with fried onions-

-Wasabi Mashed Potatoes-

-Green Chili Mashed Potatoes with Fresh Cilantro-

***White Cheddar Chipotle Mashed Potatoes** **-*Mashed with Goat Cheese Gratin**

Basque Potatoes

tiny new potatoes tossed in olive oil and butter with garlic, rosemary, thyme and cayenne

New Potato Bake with Bay Leaves, Bitters and Lemon

Lemon Rosemary Red Potato Spears

Potatoes Grand-mere

baked potato slices in a mustard cream sauce with Parmesan cheese

Scalloped Potatoes with Gouda and Fennel

***Layered Potato, Onion, Celery Root Casserole**

Potato Gratin with Boursin

***Yukon Gold Potato Gratin with Wild Mushroom and Blue Cheese**

Jansson's Temptation with Anchovy and Onion

Stilton Potato Gratin

Lacy Shredded Potato Pancakes

in a beer batter with scallions and cayenne

Yam Latkes with mustard Seed and Curry

***Potato, Artichoke and Feta Cheese Latke**

***Garden Vegetable Latkes** with carrots, parsnips, green onion and dill

Calico Corn Pancakes

Sweet Potato Casserole with Pecan Topping

Layered Sweet and New- Two Potato Terrine with Scallion Puree

Stuffed Potato with Homemade Herbed Garlic Cheese

*** With Blue Cheese and Rosemary**

Canary Island Spicy Potatoes

with cumin, paprika, hot pepper and scallion

Rise e Bisi

long grain rice cooked in chicken stock with minced celery and onion, baked with cheeses and peas

Jamaican Rice and Peas

flavored with coconut

Long Grain and Wild Rice

with water chestnut, cilantro, sautéed mushrooms, scallions and celery

Lemon Pecan Wild Rice

Wild Rice Pancakes with Carrots and Celery

Orzo and Wild Rice

with minced bell peppers, scallions, cilantro, and dried cranberries in an orange cumin vinaigrette

Orzo, Wild Rice and Lentils

baked with minced sautéed zucchini, red pepper, carrot....and Parmesan

Spiced Lentils

sautéed with green apples, spinach, lemon, mustard, ginger and coriander

Lemon Scented Saffron Rice

Lemon and Almond Pilaf

Pilaf with Peas and Pine Nuts

Rice Pilaf with Caramelized Onions

Orzo Pilaf with Lemon and Parsley and Red Peppers

Many Options for Creamy Arborio Risotto (smaller parties)

-Lemon Broccoli- -Mozzarella with Tomato Red Pepper Sauce-

-Wild Mushroom- Sun Dried Tomato- -...with pesto-

-With artichoke hearts, prosciutto and red pepper-

-Spanish Rice- -Asian Fried Rice- -Mexican Rice- -Cajun Dirty Rice-

-Spiced Brown Rice with Peanuts-

-Fruit Curried Rice with apricots, raisins, and almonds-

*** Green Rice and Black Beans**

with a mixed herb pesto; basil, cilantro, tarragon, and cumin with Parmesan, pine nuts, lemon, garlic

***Sweet Corn Risotto**

Baked Polenta

- Cheesy Whole Corn with Basil-
- With Bacon and Onion-
- Gratin with Gorgonzola and Sage and Allspice-
- * with Garlic and Rosemary

Barley Pilaf with sesame oil, scallions and leeks

Baked Couscous with Vegetables

- coriander, fennel, cumin and tumeric-
- Roasted Garlic Couscous with Harissa-
- * with Dried Apricots, Currants and Pistachios
- * Couscous Risotto with Shrimp, peas and asparagus

Yorkshire Pudding

Olive and Mozzarella Orzo

Escarole and Cheese Spoon Bread

Curried Couscous

with apple juice, currants, lime juice, scallion, peas, maple syrup...

Mediterranean Orzo

with green lentils, olives, feta cheese, fresh basil, and lemon

Orzo Parsley Gratin

Grilled Polenta

With Rosemary and Walnuts

Indian Spice Rice and Lentils

Other Warm Weather Options

Sri Wasano Indonesian Rice Salad

with pineapple and orange juice, sesame and peanut oil, water chestnut, snow peas, scallions, celery, raisins, bell peppers, bean sprouts...

Roasted Spring Vegetables Mixed with Pasta, Couscous, Orzo...

capers and olives

Cheese Torteloni with Mixed Herb Pesto

with or without vegetables

Curried Long Grain Rice Salad with Artichokes...

Chinese Spaghetti Salad with Sesame Oil and Soy Sauce

cucumbers, snow peas, red peppers, carrots,...

Sour Cream Dilled New Potato Salad

Layered Potato Salad with Horseradish and Celery Seed

Peasant Salad

tiny new potatoes, blanched green beans, cherry tomatoes, and bacon in basil vinaigrette

Wild Rice, Carrot and Orange Salad

with lime juice and chives

Cold Oriental Noodles with Peanut Sauce

Long Grain and Wild Rice Medley

with mushrooms, fresh cilantro, currants, scallions, and almonds

***Caribbean Style Black Bean and Rice Salad**

***Mediterranean Couscous Salad with Roasted Vegetables**

***Brown Rice, Corn and Grilled Vegetable Salad in Citrus Vinaigrette**

Main Courses **Chicken**

Our favorite- **Chicken Marbella**
marinated in olive oil, wine vinegar, garlic, capers, green olives and prunes (yes prunes !)
baked with brown sugar and white wine

Variations:

Chicken Breasts with Fresh Rosemary and Apricots with dijon mustard and scallions
Chicken Breasts with Sun Dried Tomatoes and Artichokes

Chicken Provençal

strips of sautéed chicken in fresh plum tomato sauce with carrots, shallots and garlic
with strips of bell peppers, black olives if you like and a splash of red wine vinegar

Chicken Strips in Madeira Creamed Mushrooms

flavored with tarragon and soy sauce

Prize Winning Barbecued Chicken

in a secret marinade -with Rhubarb Chutney- -Tomato Red Pepper Salsa-
-with Green Olive and Eggplant Caponata- -Grilled Peach Chutney-
-with Corn and Sun Dried Tomato Salsa- -with Tropical Fruit Salsa-
-with Grilled Shrimp, Black Beans and Corn Salsa-
Grilled Lemon Honey Chicken Breasts with Soy Sauce

Mesquite Grilled with Citrus Sauce

Chicken from Cafe de la Gare

golden sautéed with a Parsley-Tarragon-Cornichon and Shallot Cream Sauce

Grilled Chicken Valencia

stuffed with herb goat cheese in a Hazelnut, Sherry and Orange Dressing grilled with anise and anise
seed olive oil

Fresh Rosemary, Lemon and Chicken Bake

-with new potatoes, tomatoes, olives and garlic- -or potatoes, peppers, and shallots-

Pounded Chicken Breast Scaloppini

sautéed with lemon, artichokes, white wine and parsleyed butter

Curried Marmalade Mustard Chicken

Orange and Balsamic Glazed Roast Duck/ Chicken/ Orange Molasses
Orange Chicken with Sesame and Ginger/ * with Orange Basil Chipotle Sauce

Herb Chicken with Spicy Mango Sauce

Moroccan Spiced Chicken with Onions and Prunes/ Moroccan Lemon

Poached Chicken Coq Au Vin

Patty's Curried Chicken Divan with Cheddar Cheese Topping

Chicken Cutlets with Herbed Cranberry Sauce

China Moon Hunan Sauté

Rolled Spinach Pesto Stuffed Chicken

Bianco di Pollardo Tonnato or Chicken Breast with Tuna Sauce
flavored with white wine, anchovy fillets, Cognac, capers, and lemon

Poulet aux Citron Confit et Olives Lucas Carton
with preserved lemon, garlic, ginger, cinnamon, coriander and saffron

Chicken Bombay
with chutney, soy sauce, ginger and lemon

Chicken with Green Peppercorn Mustard Sauce

Chicken Breasts with Tarragon Pecan Pesto and Beurre Blanc

Middle Eastern Chicken Manigal
flavored with soy sauce, lime, sherry, ginger, curry and fresh thyme

Prairie Grilled Chicken
with catsup, honey, walnut oil, dijon mustard, and tarragon

Chicken Olivia
in a rich sauce with artichokes, hearts of palm, tomato and garlic

Autumn Chicken and Apple Bake
with currants, cloves, mace, fresh orange juice, and lemon zest

Chicken Breast Marguerite
sautéed and topped with a chopped vegetable sauce of onions, tomatoes, bell peppers, chayote squash, garlic, fresh thyme and shallots in a light soy-tomato flavored broth

***Chicken with Spicy Mole Sauce from Cafe Marimba**

***Tandoori Spiced Chicken Breasts/ tomato-ginger chutney**

***Margarita Chicken**
Grilled with Ancho Cherry Barbecue Sauce

Beef

Beef Tenderloin / Three Inch Sirloin Steaks

- Montreal Pepper Encrusted, Barbecue seared and oven roasted-
 - with Warmed Madeira Creamed Mushrooms-
- Bootlegger's Beef with Bourbon and Roasted Vegetables-
 - With Tarragon Herb Sauce and Fresh Vegetables-
 - With Mustard Cream Sauce-
 - Stuffed with Red Peppers, Spinach and Goat Cheese-
 - Stuffed with Bell Peppers, Onion and Shitake Mushrooms-
 - With Green Peppercorn and Mustard Sauce in White Wine-
 - Marinated in Rosemary, Garlic and Balsamic Vinaigrette-
 - English Roast with Paprika, Tumeric and Thyme-
 - Grilled Beef with Barbecue Rub and "Mop"-
- Father's Day steaks with Sherry, Brown Sugar, Ginger and Soy Sauce-
 - with Pearl Onions and Artichokes-
- Sliced Hungarian Beef Paprika with peppers, onions, mushrooms in a sour cream sauce-
 - Mustard Coated Roast with Horseradish Sauce-
 - with Spicy Orange Marinade-
 - * With Garlic Wasabi Sauce
 - * with Roasted Garlic, Bacon and Port
 - *with Port Balsamic Sauce
 - * with Blackened Tomato and Oregano Sauce

Grilled Pineapple Curry Shanks - with Corn Salsa

Coca-cola Corned Beef with Brown Sugar and Cloves

Braised Beef Brisket

with Lemon Parsley Sauce

- * Gourmet's favorite with onion, carrot, garlic, celery, tomatoes and chipotle chile

Korean Style Grilled Beef Short Ribs

Grilled Flank Steak

- Oriental- Asian Marinated with Sake and Cilantro
- Italian Stuffed- *- with Honey Chipotle Glaze
- Zesty Caper, Olive and Parsley Marinated with Spicy Garlic Sauce-
- Stir Fried with Broccoli-
- *Fresh Herb Crusted with garlic and black pepper

***Grilled Korean Style Steaks with Spicy Cilantro Sauce**

Marinated Pot Roast

***with Raspberry Chipotle Sauce**

Veal

Scaloppini whole, or strips- Cubed Veal Stew- Loin Medallions

-our own Parmesan-

-In a Parsleyed Mushroom Cream Sauce-

-In White Wine with Sun Dried Tomatoes, Capers and Herbs-

-Gramolata with Artichokes, Tangy Citrus, Caper Herb Sauce-

-in Creole Mustard Sauce-

-Piccante with Grappa and Anchovies-

-Piccata with Capers and Pine Nuts in a White Wine Lemon Sauce-

-with Lemon Tarragon Cream Sauce-

-with Eggplant and Roasted Red Pepper Sauce-

-Cubed in a French Brown Sauce with Tarragon-

-Meurettes de Veau- in a French Red Wine Sauce-

-Vitello alla Genovese- a light white wine sauce with fresh sage and bay leaves-

-in a Leek and Roquefort Sauce-

-Tchoupitoulas- in a Port cream sauce with balsamic vinegar and green peppercorns-

-in Apple Bourbon Sauce-

-Wigwam Veal- in a tomato, caper and pine nut sauce-

-in Two Mustard Sauce-

Rolled and Tied Braised Veal Shoulder

-Pastitsada- baked with Hot Paprika Tomato Sauce and Parmesan Pasta

-in Lemon Rosemary White Wine Sauce-

-with Tomatoes, Mustard and Sage Leaves-

Veal Maroc- sweet and spicy Moroccan Veal Stew

Osso Bucco

-Braised veal shanks with white wine, garlic, and onion-

-Creole Seasoning and Mixed Beans-

Grilled Veal Chops

-with Onion and Red Pepper Chutney-

-with Fennel Butter-

-with Green Peppercorn and Sherry-

Roast Rack of Veal with Shallots and Rosemary

Pork

Pork Tenderloin

-Eight Spice Grilled Pork Tenderloin

with mixed peppercorns, tumeric, fennel, cinnamon and cloves, basted with a citrus sesame peanut oil-

Grilled and Baked in Jim Beam/ Raspberry Chipotle Sauce/ Mango Ginger Habanara

Pomegranate-Mango Chipotle Sauce / Cranberry Port Sauce

-Calypso- with brown sugar, cinnamon, nutmeg, lime juice, and rum-

-with Dry Fino Sherry Cream Sauce Painted Dessert-

-with Port and Leek Sauce seasoned with Nutmeg-

-with Peppercorn Mustard Crust and Cider Gravy-

-Grilled Pork Tenderloin in Brown Sauce-

--with Orange and Chutney Glaze-

-Chinese Style with Chutney Garlic Sauce-

*** Thai Spiced with Orange Curry Sauce**

***-with Balsamic Onion Marmalade**

***Prune Stuffed Pork Loin with Orange Marmalade Glaze**

***Spiced Pork Tenderloin with Apple Chutney**

-Cuban Pork Roast with Lime- * or with Orange * with Black Bean the Dock

***Cuban Pork with Papaya Mango Chutney/ *Jerk Pork**

- with Lemon, Fennel and Garlic- -in a Red Currant Sauce-

-with Lingonberry Port Sauce spiced with orange zest and dijon mustard-

-Pork Scaloppini with Rosemary, Lemon and Olives-

-Piccata- with garlic, lemon, and parsley in a white wine sauce-

Gingered Pork Ragout with Carrots and Snap Peas

Silver Palate Pork Ragout with Winter Fruits and Red Wine

***Rosemary Garlic with sweet and sour prunes * With Maple Glaze**

Jamaican Pork Tenderloin

braised in a sweet and spicy West Indian Chunky Tomato Sauce

Pork Snitzel Pork Parmesan

*** with Raspberry Chipotle Sauce**

Crown Roast of Pork with Cornbread Stuffing- Apple Pecan Stuffing-

Pork Chops

-with peppery Bourbon-Maple pan gravy-

-with paprika and sage cream- -braised with cider and apples-

-Neapolitan with garlic, mushrooms, peppers and tomato-

-Onion Sage Stuffed with Kielbasa and Sauerkraut-

-Grilled and marinated in apple juice, soy sauce, ginger and garlic, rum...-

-Glazed Ham in Hot Cider Sauce-

-In White Wine Cream Sauce-

*** Marmalade Glazed with Sweet Orange Tea Sauce**

***Roast Pork with Apricot Shallot Stuffing**

Lamb

Grilled Lamb Loin in Rosemary, Dijon, Garlic and Balsamic Marinade

With Green Peppercorn Port Reduction Sauce

Indian Style Lamb with Eggplant, Tomato, and Chick Pea

with fennel seeds, saffron, and fresh ginger

Rack of Lamb with Cumin and Thyme

-with Shallot Sauce and Basil-

-with Rosemary Sauce and Cabernet Sauvignon-

-Country Dijon Encrusted-

* Grilled Hawaiian Cowboy from the Ritz Carlton

Lamb Chops with Warm Garlic, Mint and Balsamic Vinaigrette

Herbed de Provence with Mint Pesto and Tomatoes

With Cabernet and Caper Butter

* **with Orange Chipotle Puree**

Roast Lamb with Lemon and Mixed Herb Rub

Grilled Lamb with Mediterranean Salsa

Leg of Lamb with Mint Pesto, New Potatoes, and Baby Carrots

Lamb Loin with Herbed Mustard Coating

Butterflied Leg of Lamb

-with dijon, soy sauce, ginger and rosemary-

-with cumin, tarragon, and garlic-

-with cilantro and balsamic vinegar-

Moroccan Lamb Stew

***Cuban Lamb Stew**

with brown sugar, cinnamon, cloves, green peppercorns, thyme, cumin and paprika

Mediterranean Vegetable and Lamb Stew

Lamb Stew with Rosemary and Sage

Rose Kennedy's Favorite Orange Rosemary Navarin

with crunchy green beans and petit peas

Tamarind Glazed Lamb Skewers with dried apricot relish

***Turkish Lam Kebabs**

Fish

Salmon, Snapper, Fillet of Sole, Tuna and Swordfish

- with Onion Sauce and Golden Caviar-
- with Asparagus and Caviar Cream Sauce-
- with Citrus and Olive Sauce-
- with Lemon, Brown Sugar and White Wine-
- Baked with Champagne and Dill Mayonnaise-
- with Mint and Garlic and Balsamic Vinegar-
- Sicilian Style-
- in Vodka Cream Sauce with Green Peppercorn-
- in Creole Mustard Sauce-
- Dill Mustard Sauce
- in Two Peppercorn Sauce with Creme Fraiche-
- Oriental Sauté from Hedgerose Heights Inn-
- with Pearl Onion, Fava Beans, Peas, Cherry Tomatoes, and White Wine-
- with Green Peppercorn, Orange-Ginger Sauce-
- with Sauce Verte-
- with New Wave tartar Sauce-
- with Basil Cream Sauce- -with Leek and Dill Sauce-
- *In Coriander Lime Butter * With Ginger Lime Sauce
- * Grilled Tuna with Warm White Bean Salad
- *Salmon Cakes with Mustard Sauce
- *Red Snapper in Cilantro Sauce with Fresh Pineapple and Lime Juice
- *Salmon in Watercress Sauce with shallots and cream
- *Salmon in Red Curry Sauce
- with garlic, ginger, paprika, coriander seed, cumin, coconut, tomato puree, and soy sauce
- * Pecan-Crusted Pan Fried Trout with Orange Rosemary Butter
- *Grilled Spice Rubbed Salmon with Corn Salsa
- *Swordfish Baked with Preserved Lemons and Olives
- * Pineapple Marinated- *- Lemon Balsamic Glaze with brown sugar
- * Chile Glazed Salmon with Orange Salsa
- * With Tomato, Cucumber and Caper Salsa *With Anchovy Butter
- *Pecan Trout with Artichoke Tartar Sauce
- *Broiled Trout with Basil Sauce
- * With Hazelnut Lemon and Parsley Brown Butter
- *Pan Fried with lentils, balsamic vinegar, tomato, basil, tarragon, chives, shallots
- *Pineapple Marinated Salmon with soy sauce and sesame seeds
- *Balsamic Glazed Salmon Fillet
- *Grilled Salmon with Ponzu Sauce (sake-citrus)
- *with Red Pepper and Corn Relish
- *Orange Miso Sauce

Shrimp, Scallops and Crab

- Scampi Provençal with bell peppers -**
- Scampi Flamingo with sherry Béchamel Sauce**
 - sautéed with citrus ginger sauce-**
- Baked with Goat Cheese, Pistachios, Roasted Yellow and Red Peppers-**
 - in Green Peppercorn Cream Sauce-**
 - Cranberry Ginger Sauce Pauline-**
- Spicy Grilled Shrimp Skewered with Zucchini and Cherry Tomato-**
- Spanish Shrimp- -Cajun Shrimp- -South Carolina Shrimp-**
 - Ragout with Leeks and Tomatoes Occidental-**
 - with Sage, Lemon and Garlic Butter-**
- Paula's Multispiced Crab Cakes with Roasted Red Pepper Butter Sauce-**
 - Louisiana Crab Cakes with Tomato Tartar Sauce-**
 - Tidewater Crab Cakes with Sausage-**
- on a nest of Fresh Vegetables with Garlic, Lemon, Fresh Basil, and Parmesan-**
 - on a nest of Fresh Vegetables with Tomato Coulis-**
 - *-Seafood Cakes with Cilantro Butter Sauce**
 - *Green Curry Shrimp with Coriander Rice**
 - *Thai Shrimp Curry**
- with lemongrass, cilantro, ginger, tumeric, cumin, lime, coconut and bok choy
 - *Crabcakes in Wasabi Cream Sauce**
 - *Sautéed Shrimp and Scallops over Creamy Garlic Grits**
 - *Scallops and Roasted Garlic in Saffron Sauce with Old Bay**
- *Brazilian Shrimp in a Sauce of coconut, scallion, tomato, red pepper and lime**
 - *Scallops with Apple Curry Sauce**
 - *Coconut Lime Shrimp with Peanut Sauce**
 - *Curry and Ginger Scallops with Zucchini**
- *Shrimp with Spiced Masala (coriander, curry, tumeric..) and Coconut Milk**
 - *Garam Masala Scallops over Acorn Squash**

All-In-One Main Course Dishes

Basque Chicken

with chorizo sausage and shrimp in Basmati rice with sun dried tomatoes, olives, and orange slices

Mother's Restaurant Famous Jambalaya

the best in New Orleans Tradition- seasoned to your taste

Jamaican Pork Tenderloin Rice Medley

a sweet and spicy chunky tomato and shallot sauce with coconut rice and peas

Our Favorite Chicken (shrimp, ham, vegetarian or lamb) Curry

with freshly sautéed garlic, onion, apples, pears,in homemixed curry seasonings

Grilled Marinated Chicken Strips in Orzo and Wild Rice

-with a medley of mixed bell peppers, dried cranberries, cilantro, scallions,with orange zest and cumin

-with sautéed mushrooms, water chestnut, scallions and cilantro-

-with sautéed squashes and peppers, spinach and parmesan-

Belgian Pork and Vegetable Stew

in a beer and plum tomato based sauce with cornichons, ground cloves, garlic and tarragon-

Moroccan Lamb Stew with Tomatoes, Turnips and Prunes

spiced with cinnamon, mustard seeds, garlic and onions

Blanquette de Veau

a white wine based veal stew in a richly flavored forever reduced stock with a touch of cream

Rose Kennedy's Favorite- Navarin of Lamb

flavored with fresh rosemary and oranges topped with crisp green beans and early peas

Duck, Lamb and Sausage Cassoulet

a French favorite with Great Northern white beans in a hardy stock

Kentucky Burgoo

a traditional Southern stew with mixed meats, okra, corn, cabbage...in a rich tomato base sauce

American Inspired Paella

much like Spanish Paella without the unidentifiable fishies

Catalan Rice

with chorizo sausage, pork loin, squid, artichokes, clams or mussels, peas, pimientos and saffron

Marbella with Chicken Tenders and Rice

bakes in brown sugar and white wine with green olives, capers, garlic and prunes

Turkey Tetrazzini

a good basic meal- with celery and mushrooms in a white wine cream sauce with paprika

Patty's Famous Curried Chicken Divan

baked with broccoli and topped with Cheddar and bread crumbs

Winter Pork Stew with Apricots and Prunes

Red Wine Beef or Veal Stew (Bourguignonne)

Many Chilis and Gumbos

South Western Beef and Bell Pepper Stew

See Pastas

James McNair's

New Mexican Green Chile Pork Stew

Peruvian Spicy Pork

Lamb Stew with Caramelized Vegetables

Hungarian Goulash with Dumplings

South African Bobotie

with ground lamb, apricots, lemon, almonds, raisins, curry and coriander

Stations

Sautéed to order on site using portable butane burners

Pastas

tossed in a garlic Alfredo Sauce with fresh Parmesan and ground pepper

Primavera- with freshly sautéed julienne vegetables in herb oil / cream sauce
with Cumin Coriander and Fennel Seed Grilled Salmon/ or Rosemary Grilled Salmon

Carbonara- with crisp bacon pieces, sautéed mushrooms, onion, peas, and parsley

Aegean in a sun dried tomato pesto with sautéed artichokes, zucchini, red peppers, ...with feta

Tomato Basil / Tomato Cream Sauce/ Spicy Ginger Sauce

Grilled Chicken , Italian Pancetta, Plum Tomato, Asparagus, White Beans and...what you like!

in a fresh plum tomato Provençal Sauce with shallots and carrots

Provençal Sauce with Strips of Marinated Grilled Chicken and Bell Peppers/

with Tuna and Capers/ Chicken Cordon Bleu Pasta

Provençal Sauce with Spicy Broccoli and Sun Dried Tomatoes

Italian Sausage and Red Peppers in a Red Wine Tomato Sauce with Fennel

Thai Grilled Chicken- carrots strips, bean sprouts, scallion, cilantro, in Spicy Peanut Sauce

Santa Fe Tequila-Lime Chicken

bell pepper strips, carrots, red onion, cilantro in Jalapeno Cream Sauce

Milanese Bolognese with nutmeg and white wine

* Bacon, Tomato, Blue Cheese and Parsley Cream Sauce with cilantro, shallots

*with Spicy Sun Dried Tomato Cream Sauce and Grilled Salmon

Crepes

Roasted Vegetables with Rosemary/ with Grilled Chicken

Madeira Creamed Mushrooms with Chicken/ with Grilled Beef Tenderloin Strips

Spicy Spinach / and Artichoke/ with Artichoke and Crab

Curried Broccoli and Chicken with Grated Cheddar

Apple Charlotte with Raisins/ Ham and Cream Cheese Watercress Crepes

Chicken and Ham Cordon Blue

Asparagus and Bacon with Hollandaise

*Paprika Chicken Crepes/ Chicken with Asparagus and Mushrooms

Many dips, main courses, and vegetable sides can make terrific crepe fillings

Vegetable Sauté/ Flavored Potato Sauté

Stuffed Potato Sauté

Shredded Potato Pancake

with Sautéed vegetable or meat sauté to top

Fagita Bar with a choice of freshly sautéed toppings and condiment bar

Mandarin Scallion Pancake enfolding a variety of Oriental Sates

***Fried Rice Station**

Vietnamese with scallions, carrots, bean sprouts, garlic, cilantro and peanuts

Chicken fried Rice with fermented black beans

Barbecued Rice Fried Rice

Shrimp Fried Rice with Peas and ginger

Grits Bar

Cheesy grits bake with sautéed to order toppings

Including Shrimp, asparagus, mushrooms, sun dried tomato....

Black beans and scallion

Chunky tomato, peppers and shrimp