

Private Entertaining ~ Formal and Buffet

THERE ARE NO RULES – HAVE IT YOUR WAY!

This is a menu we prepared for a 50th birthday party. The client couldn't decide if he preferred a formal sit-down menu or a buffet, and we couldn't see any reason to choose one over the other, so we came up with a served amuse bouche tasting menu followed by a Formal Buffet. It was designed to take advantage of the outrageous bounty of produce and seafood for the spring months.

HORS D'OEUVRES

Camembert Aux Noix Amuse-Bouches

Layered Vegetable Frittata

Petite French Radish and Chive Crème

Miniature Vol-Au-Vents Pissaladières

AMUSE BOUCHE TASTING

Chilled Fava Bean and Sweet Pea Soup

Shiso and Vanilla-Infused Butter Poached Lobster

Salad of Micro Greens and Carrot Crème Brûlée

Volcano Orange Reduction

Green Tea-Smoked and Plum Wine Marinated Duck

Green Tea Crepes with Homemade Plum Sauce

Trio of Gazpacho Sorbet Cones

Apple Aspic

ENTRÉE BUFFET

Chateaubriand

Miso-Marmalade Glaze

Seafood En Papillote

Confit of Spring Vegetables and White Truffle Butter

Roasted Vegetables

Lemon Salt And Herbed Crème Fraîche

Honey Herb-Sage Bread

Home-Churned Butter

TEETOTALERS SELF SERVE BAR

Iced Herbal Green Tea

Citrus and Mint

Miniature Petite Palmiers

CAKE AND COFFEE SERVICE

Cake Accompaniments

Homemade Tahitian Vanilla Ice Cream and Whipped Muscovado-Cardamom Cream

Coffee and Tea Service

MENU DESCRIPTIONS:

HORS D'OEUVRES

A light start to evening, these little bites are meant to get the party started while your guests mingle and enjoy a cocktail before being seated for the Amuse Bouche tasting.

Camembert Aux Noix Amuse-Bouches

- Reminiscent of traditional Brie en Croûte, puff pastry sheets are cut into rounds, topped with crushed walnuts, baked until light and airy and, while still warm, split and stuffed with a creamy filling made with premium imported Rouzair Camembert cheese and walnuts lightly toasted in walnut oil. Passed on Vietri Pottery platters with small bouquets of flowers that match your centerpieces.

Layered Vegetable Frittata

Petite French Radish and Chive Crème

- Baby blue bliss potatoes, baby red bell pepper, fresh leek, baby eggplant and baby zucchini are layered with an egg custard, flavored with parmigiano reggiano, and baked until soufflé and light. Each one- to two-bite frittata is topped with our crème made with homemade sour cream, chive, petite French radishes and petite red onions. Passed on hand-painted Ironstone Calyx Ware with organic sunflower greens.

Miniature Vol-Au-Vents Pissaladières

- Sweet onions and shallot are sautéed low and slow until golden brown and caramelized and then folded with premium imported anchovy fillets, fresh thyme, garlic, cracked Tellicherry pepper and Niçoise olives. This heavenly combination is made even better when piled high in puff pastry vol-au-vents and topped with petite haricot leaves. Passed on Vietri Pottery platters with small bouquets of flowers that match your centerpieces.

AMUSE BOUCHE TASTING

The presentation of four served dishes will make your guests feel well cared for. Each little amuse is placed by our servers allowing your guests a moment to relax and enjoy each other's company. All dishes are light and small enough to ensure healthy appetites for the entrée to come.

Chilled Fava Bean and Sweet Pea Soup

Shiso and Vanilla-Infused Butter Poached Lobster

- Fava beans and sweet peas are lightly blanched in fresh Valencia orange and Meyer lemon juice, fresh dill and garlic chive, pureed and strained until impossibly smooth, brilliantly green and as fresh as spring itself. The soup is chilled and served with fresh butter-poached Maine lobster that's been infused with Tahitian vanilla bean. Served in small lotus leaf bowls with China Rose Radish sprouts.

Salad of Micro Greens and Carrot Crème Brûlée

Volcano Orange Reduction

- Small white sand-dollar plates are lined with micro greens, including bull's blood beet shoots, celery micros, golden pea tendrils, baby tangerine leaves, baby pepper cress and baby carrot tops and topped with a carrot crème brûlée made with fresh carrot juice, sweet cream and volcano orange juice (100% blood orange juice made with 3 unique varieties grown at the base of Mt. Etna Volcano in Italy. This is the same volcano ruled over by the mythological Cyclops's), and then brûlée. The salad is very lightly dressed with pine nut oil and white balsamic vinegar and then drizzled over is a volcano orange and carrot juice reduction.

Green Tea-Smoked and Plum Wine Marinated Duck

Green Tea Crepes with Homemade Plum Sauce

- Duck breast is lightly tea smoked and marinated in Japanese plum wine, local wildflower honey, ginger, soy, red chili paste and citrus before being grilled to crispy skinned and caramelized perfection. Wrapped with thin strips of jicama, popcorn shoots and green onion in small green tea-infused crepes that are lightly scented and imbued with the color of green tea powder and then tied with a single Japanese flat chive. These beautiful little 2- to 3-bite parcels are served on origami plates at room temperature with a chilled plum wine reduction and served with small plum wine drenched umeshu plums and organic sansho buttons.

Trio of Gazpacho Sorbet Cones

Apple Aspic

- A trio of homemade sorbets including Basil-Tomato, Cucumber-Riesling and Roasted Red Pepper served in small kumquat flavored tuile cones are accompanied by a smooth bed of Apple Aspic. This summer-soup, turned spring-amuse will cleanse the palette and excite the senses.

ENTRÉE BUFFET

After the amuse tasting, guests will be directed to the dining room where each of your guests can choose from a generous buffet.

Chateaubriand

Miso-Marmalade Glaze

- An East-meets-West inspired double prime beef tenderloin roasts are tied and marinated in light miso, citrus juices, homemade orange marmalade and cracked black Tellicherry peppercorns. The marinade is also brushed over the meat while roasting resulting in a golden spicy-sweet glaze. Served with a choice of Orange Béarnaise Sauce or Horseradish Crème. Placed at the buffet on heated oversized earthenware platters.

Seafood En Papillote

Confit of Spring Vegetables and White Truffle Butter

- The presentation of this remarkable seafood offering is as much a star as the seafood itself. A confit of fresh leeks, fennel bulb, baby carrots, white wine and thyme creates a bed for a Frutti di Mare of spring's beloved halibut fillet, cockles, shrimp, and scallops with morel mushrooms, Lustau Dry Sherry and fennel fronds. Individual portions are tightly wrapped in parchment paper and baked at high heat until these delicate seafood treasures are steamed to juicy perfection. Served with a white truffle butter made with our own hand-churned butter, white truffle oil, sautéed shallots and a touch of sweet cream. Placed at the buffet (still in their parchment pouches), in large lotus bowls.

Roasted Vegetables

Lemon Salt And Herbed Crème Fraîche

- Hasselback cut La Rouge, Purple Peruvian and Yellow Fingerling potatoes, zucchini, summer squash, carrots and Agaricus and Crimini mushrooms are dressed with imported extra virgin olive oil and dried herbs and slow roasted until golden and caramelized. While still hot, the vegetables are dusted with lemon zest and flaked Maldon sea salt and garnished with raw organic petite carrots and turnips. Served on the side is a dressing made with homemade crème fraîche, our own lemon dust and fresh herbs. Placed at the buffet on heated oversized earthenware platters.

Honey Herb-Sage Bread

Home-Churned Butter

- A staple at any meal, this bread is packed with flavor. Made with both wheat and bread flour, handfuls of parsley, sage, rosemary and thyme and locally harvested raw wildflower honey and served with homemade and home-churned crème fraîche butter. Placed at the buffet on an oversized Vermont butcher block cutting board.

TEETOTALERS SELF SERVE BAR

Set up in the living room along with your wine and beer bar we will supply a teetotalers self serve bar for non-drinkers.

Iced Herbal Green Tea

Citrus and Mint

- Served in an oversized hand-blown glass jar with ladle so your guests can help themselves is our signature iced herbal sweet tea made with both premium loose green teas and fruit infused teas, simple syrup, both pineapple and peppermint, citrus wedges, whole kumquats and plenty of crushed ice.

Miniature Petite Palmiers

- We roll out our homemade puff pastry dough and spread a thin layer of filling over to completely cover. We then roll two opposite sides of each dough square in towards the middle (jelly roll style) and press the sides together to create a long heart-shaped roll. Thick slices are then cut from the rolls and baked until puffed creating beautiful palmiers in three delicious flavors: Spicy Gruyère, Kalamata and Homemade Ricotta, and Sweet Cane Sugar and Pistachio Palmiers. These crisp little hearts are served in a large three-tier basket tower with the upper two tiers filled with homemade paper cones so guests can fill-n-go using a small wooden scoop for the bottom tier. The paper cones can be designed to match your invitations or with any graphic, photo or wording you can think of.

CAKE AND COFFEE SERVICE

Set up in the dining room after the buffet has been taken down.

Cake Accompaniments

Homemade Tahitian Vanilla Ice Cream and Whipped Muscovado-Cardamom Cream

- Your cake is served with our own homemade Tahitian Vanilla Ice Cream and Muscovado and Cardamom Whipped Cream.

Coffee and Tea Service

- Carafes of full strength and decaf coffees and hot water will replace the buffet station towards the end of the evening. Loose teas and tea infusers, both ground cinnamon and sticks, freshly ground nutmeg and pods, ground chocolate and chocolate disks, miniature carafes of cream and milk, and citrus wedges are served in a beautiful presentation for your guests to enjoy as they reflect on the wonderful evening that's been had!