



## **Eclectic Elegance Plated or Buffet Menu Options**

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### *Cocktail Menu*

Sticky Thai Meatballs, Meatballs in A Ginger, Garlic, Sticky Soy Sauce, Honey, And Vinegar

German Meatballs, authentic style German meatballs with a rich gravy

Tomato Confit Toast, Cherry Confit With Fresh Herbs, EVOO, on A Lightly Toasted Crostini And Fresh Ricotta

Creamy Barbecue Shrimp on a Bed of Crispy Polenta

Tuna Cakes with Cilantro Lime Dressing, Tuna, Jalapeno, Garlic, Shredded Carrots, Breadcrumbs

Dill Crepes with Smoked Salmon with Red Onion, Caper Cream

Chicken Sausage Meatball, Ground Chicken, Sage, Green Apple, Honey

Ham And Watercress Crepes, Parsley Crepes, Shallot and Cumin Cream Cheese, Black Forest Ham, Watercress

Salmon and Cucumber Pumpernickel Squares with Dill Cream

Shrimp and Sesame Sticks with Apricot Dipping Sauce

Red Pepper Boursin Tarts with Grilled Fillet

Maple Crispy Brussell Sprout, Wrapped in Bacon And Jalapeno Jam

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### *From the Land*

Braised Short Rib- Red Wine, Beef Stock, Tomato Puree, Creamy Polenta

Braised Brisket- Bourbon, Peach, Soy Time, Stout, Plum Tomatoes  
Braised Pork Shoulder- Apple Cider, Ginger Beer, Chicken Stock  
Ribeye Steak- Butter Basted, Thyme, Garlic, Rosemary, Compound Herb Butter  
Filet- Well Seasoned, Butter Basted, Garlic Mushroom Sauce  
New York Strip- Marinated in Soy, Garlic, WS, Olive Oil, Garlic and Sea Salt Compound Butter  
Prime Rib- Herbs, Au Jus, Horseradish  
Braised Duck Leg—Thyme, Red Wine, Juniper Berries, Garlic  
Chicken Rollatini- Prosciutto, Fontina, Asparagus, White Wine Burre Blanc  
Roasted Sumac Chicken- Buttermilk, Sumac, Pomegranate, Rainbow Carrots  
Airline Chicken Breast- Buttermilk Roasted, Poultry Herbs  
Braised Lamb Shoulder- Onions, Thyme, Balsamic

### *From the Sea*

Parmesan Baked Cod- Sweet Tomato and Butter Bean Sauce  
Brined Salmon- Lemon, Miso, and Sofrito  
Smoked Salmon with Crispy Potato Galette- Dill Cream, Surgeon, Caviar  
Salmon Croquettes Trio with Creole Aioli  
Mediterranean Black Cod- Oregano, Garlic, Tomatoes, Olives, Red Onions  
Trout Fish Piccata- Butter, Lemon Juice, Garlic, Oregano

### *Grain*

Short Rib Lasagna- Layered Noodles, Braised Short Rib, Marinara, Bechamel, Mozzarella, Parmesan  
Baked Penne alla Vodka- Spicy Italian Sausage, EE's Vodka Sauce, Fresh Mozzarella  
Mushroom Pasta- Penne, White Wine Sauce, Mushrooms, Leeks

Pasta with Pumpkin Brown Butter Sauce

Bucatini with Pork Ragu

Buttermilk Macaroni- Cheese, Baby Kale

Beef Brasato- Papparedelle, Mint, Parmigiano

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## *Sides*

Potato Dauphinoise- Layered Potatoes, Cream, Nutmeg, Gruyere, Cheddar

Maple Roasted Brussel Sprouts

Seared Asparagus with Hollandaise Sauce

Button Mushrooms with Garlic Butter Compote

Shrimp and Cheddar Twice Baked Mashed Potatoes

Candied Roasted Carrots

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## *Desserts*

Pumpkin Mousse with Fresh Whipped Cream

Apple Pecan Strudel- Puff pastry, granny smith apples, pecans

Pumpkin Cheesecake-Creamy pumpkin filling in a ginger snap crust

Matcha Tiramisu- Matcha Mascarpone layered with matcha marsala lady fingers

White chocolate blondies with maple cream sauce

Chocolate Caramel Truffle- chocolates cake layered with chocolate mousse, whipped cream, caramel sauce

