

*Sample Dinner Menu*

**MEDITERRANEAN OFFERINGS**

**Mediterranean Passed Hors D'oeuvres**

***Crispy Potato Galette with Smoked Salmon and Dill Cream***  
***Endive Spears with Lobster, Avocado and Pink Grapefruit***  
***Roasted Artichoke Leaves with Wild Mushrooms and Parmesan***  
***Grilled Crispy Sage Polenta with Porcini Mushrooms***  
***Market Vegetable Crudites with Dill Cream***  
***Roasted Eggplant with Goat Cheese, Basil and Sun-Dried Tomatoes***  
***Dungeness Crab Cakes with Lemon-Garlic Aioli***  
***Creamy Mascarpone Polenta with Morels and Peas***  
***Bruschetta with Fava Beans and Prosciutto***  
***Crisp Squash Blossoms with Melting Taleggio Cheese***  
***Asparagus with Prosciutto and Shaved Parmesan***  
***Spiced Prawns with Yogurt-Mint Tzatziki***  
***Heirloom Cherry Tomatoes and Bocconcini***  
***Porcini Mushroom Soup with Olive Oil and Fresh Thyme in Demitasse***  
***Eggplant Soup with Rosemary Croutons served in Demitasse***  
***Artichoke and Cannelini Bean Soup with Shaved Parmesan***  
***Pumpkin Squash Soup with Toasted Pumpkin Seeds in Demitasse***  
***Demitasse of Caramelized Onion-Parmesan Soup***

**Mediterranean Antipasti**

***Marinated Olives, White Beans, Porcini and Tomatoes***  
***Italian Chilies Stuffed with Capers and Anchovy***  
***Assorted Grilled Vegetable and Bufala Mozzarella Panini Triangles***  
***Imported Cheeses with Chestnut Marmalade and Fruit Mustard***  
***Grilled Figs with Honey***  
***Heirloom Tomatoes with Bufala Mozzarella, Basil and Balsamic***  
***Grilled Artichoke Hearts with Arugula and Lemon Vinaigrette***  
***Yellow Watermelon with Heirloom Cherry Tomatoes, Feta and Mint***

*Buffet Served with Rustic Country Loaves and Extra Virgin Olive Oil*

**Mediterranean Salads**

*Mesclun Greens with Pears, Pistachios, Blue Cheese and  
Pomegranate Vinaigrette*

*Chopped Market Vegetable Salad with Parmesan and Balsamic Vinaigrette*

*Roasted Baby Beet Salad with Beluga Lentils, Arugula and Citrus Vinaigrette*

*Endive-Treviso Salad with Gorgonzola, Balsamic Glazed Apples and  
Candied Pecans*

*Heirloom Tomatoes and Bufala Mozzarella with Basil, Balsamic and  
Toasted Pumpkin Seeds*

*Penne Pasta Salad with Fresh Basil Pesto, Sun-dried Tomatoes and Bocconcini*

*Pasta Salad with Braised Artichokes, Ricotta, Mint Pesto and Pinenuts*

*Marinated White Beans with Tomato, Sage and Garlic*

**Mediterranean Pastas and Risotto**

*Penne with Tomato and Basil*

*Tortelli di Zucca with Brown Butter, Sage and Pecorino*

*Green Apple Risotto with Radicchio Treviso and Sausage*

*Wild Mushroom Risotto*

*Savory Butternut Squash Risotto*

*Truffled Macaroni and Cheese with Parmigianno Reggiano*

**Mediterranean Fish Selections**

*Grilled Salmon with Beluga Lentils and Arugula*

*Roasted Mediterranean Sea Bass with Fennel*

*Grilled Halibut with Roasted Pepper Romesco*

*Roasted Striped Bass with Lemon and Thyme*

*Olive Oil Poached Tuna Nicoise*

*Seared Maine Scallops with Meyer Lemon Vinaigrette*

*Grilled Moroccan Shrimp with Hummus, Tabbouleh, Salsa Verde,  
Yogurt and Mint*

**Other Mediterranean Entrees**

*Lemon-Garlic Chicken*

*Beef Tenderloin with Asparagus*

*Roasted Guinea Hen with Pomegranate Glaze*

*Roasted Rack of Lamb with Herbs de Provence*

*Grilled Marinated London Broil*

*Slow-Braised Kobe Beef Short Ribs with Caramelized Shallots and Horseradish*

*Prime Rib Roast with Peppercorn Jus*

**Other Mediterranean Entrees Cont.**

***Szechuan Beef with chili oil and Cilantro Sauce***

***Caramelized Free Range Veal Chop with Lemon-Parsley Gremolata***

**Mediterranean Platters of Vegetables and Sides**

***Grilled Vegetables with Salsa Verde***

***Broccoletti with Chilies, Garlic and Extra Virgin Olive Oil***

***Rosemary Roasted Fingerling Potatoes***

***Marinated French Bean Salad***

***Grilled Asparagus and/or White Asparagus Sauteed with Shallots***

***Provençal Vegetable Tian – Layers of Roasted Vegetables with Tomato,  
Thyme and Olive Oil***

***Grilled Artichoke Hearts with Lemon and Tapenade***

***Mediterranean Cous Cous with Golden Raisins and Pinenuts***

***Chickpeas with Cumin, Fennel and Blood Oranges***

**PACIFIC RIM OFFERINGS**

**Pacific Rim Passed Appetizers**

***Duck Potstickers with Chinese Black Bean Sauce***

***Panko-crust Tempura of Market Vegetables with Dashi Dipping Sauce***

***Vegetable Spring Roll with Spicy Apricot mMustard***

***Chicken, Beef and Shrimp Sates with Dipping Sauces***

***Miniature Crab or Shrimp Cakes with Ginger-Lime Emulsion***

***Spicy Tuna-Avocado in Sesame Cones with Wasabe Masago***

***Crab-Miso Soup served in Demitasse***

***Tempura Soft Shell Crab with Cilantro-Mint Vinaigrette***

***Shrimp Tempura with Ginger-Ponzu Sauce***

***Tuna Tataki Rolls with Cucumber and Ponzu***

**Pacific Rim Stations**

***Crispy Calamari Salad with Yuzu Lime Vinaigrette***

***Stir-Fry Five-Spice Lamb Salad in Radicchio Cups***

***Cashew chicken salad with crispy wontons and Pickled Ginger Vinaigrette***

***Tuna Carpaccio on Sushi Rice with Wasabe and Ponzu***

***Fried shrimp or scallops with lime and papaya salad***



***Pacific Rim Stations Cont.***

***Sizzling Calamari and Rock Shrimp Salad in a Wonton Cup with  
Chinese Chili-Lime Dressing***

***Sizzling Scallops with Crispy Potato Strings and Lime-Ginger Vinaigrette***

***Pacific Rim Entrees***

***Cantonese Duck with Mooshu and Tangerine-Ginger Glaze***

***Seared Rare Ahi Tuna with Green Tea Soba Noodles, Togarashi and  
Sesame Crisps***

***Shanghai Lobster with Spicy Ginger Curry Sauce and Crispy Spinach***

***BBQ Hoisin Salmon***

***Mongolian Lamb Chops with Cilantro-Mint Vinaigrette***

***Szechuan Beef with Chili Oil and Cilantro Sauce***

***Lemongrass Chicken***

***Pacific Rim Vegetables and Side Dishes***

***Chinese Broccoli with Spicy Soy-Ginger Glaze***

***Stir-Fried Chinese Long Beans with Garlic Chips and Soy Glaze***

***Szechuan Pancakes with Stir-Fried Duck or Mooshu Vegetables  
(Mushroom and Cilantro)***

***Fragrant Jasmine Rice***

***Wok-Fried Eggplant with Stir-Fried Snap Peas and Sweet and Sour Sauce***

***Wasabi Potato Puree and Chinese Black Bean Sauce***

***Tempura Sweet Potatoes***

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