

MANHATTAN PENTHOUSE MAIN MENU

SEAFOOD HORS D'OEUVRE

*Smoked Salmon Tartare Jose Luis
Bacalao Croquetas with Citrus Aioli
Shrimp Cocktail with Cocktail Sauce
Maryland Crab Cakes with Tartar Sauce
Maine Lobster Salad with Saffron & Vanilla
Smoked Salmon on Black Bread with Dill
Emerald Shrimp with Tomatillo & Lime
Seared Tuna Spoons with Wasabi & Soy
Shrimp Ceviche with Citrus & Coriander*

MEAT HORS D'OEUVRE

*Chicken Quesadillas with Cheese & Jalapeno
Beef & Sweet Onion Empanadas
Serrano Ham Wrapped Manchego & Quince
Bacon Date Almond Wraps
Lamb Turnovers with Moroccan Spices
Seared Tenderloin Ficelles with Dijon
Steak & Olive Skewers with Green Peppercorns
Peking Duck Wraps with Hoisin
Reubens with Sauerkraut & Russian Dressing
Lamb, Eggplant & Goat Cheese Tarts
Tiny Franks in Pastry with Dijon
North Carolina BBQ with Mashed Potatoes
Chicken Sate with Peanut Sauce
Swedish Meatballs with Ligonberry Sauce
Chicken & Mango Crepe Purses*

VEGETABLE HORS D'OEUVRE

*Avocado Salad with Tomato & Cucumber
Garden Vegetable Crudites with Dipping Sauce
Tomato Bruschetta with Garlic & Olive Oil
Traditional British Tea Sandwiches
Artichoke & Mushroom Tartlets
Mushroom Caps Filled with Brie & Walnuts
Vegetable Dumplings with Ginger & Ponzu
Lebanese Humus with Pita Points
Assorted Fine Cheeses with Water Biscuits
Vietnamese Summer Rolls with Sweet Chili Sauce
Spinach, Caramelized Onion & Gruyere Tart
Kalamata Olive & Goat Cheese Bruschetta
Mozzarella, Melon & Basil Skewers
Tortilla Espanola with Potato & Onion
Mac & Cheese Bites
Pizettes with Tomato & Cheeses
Salmorejo Shots*

SEAFOOD ENTREES

Grilled Salmon with Melted Tomato, Red Pepper & Sweet Onion
King Salmon Buffet Presentation with Cucumber Scales & Dill Sauce
Salmon En Croute with Mushrooms, Ricotta & Arugula
Slow Baked Salmon with Red Wine & Pineapple Reduction
Poached Salmon Classic with Dill Sauce
Pistachio Crusted Snapper with Bell Pepper Coulis
Potato & Herb Topped Grouper with White Wine & Caper Sauce
Roasted Halibut with Oriental Sauce & Pineapple Tamarind Chutney
Provencale Roasted Atlantic Sea Bass with Tomato & Olive Sauce
Miso Glazed Atlantic Sea Bass
Chilean Sea Bass with Orange in Butter Sauce & Balsamic Reduction
Seafood Paella with Saffron Rice, Onions & Peas

MEAT ENTREES

Filet Mignon Bordelaise with Pear & Shiitake Dice
Beef Tournedos on Foie Gras Crouton with Sauce Espanole
Tenderloins Sliced at the Buffet with Bearnaise & Horseradish Sauces
New York Strip Steak with Cognac & Green Peppercorns
Sliced Aged Sirloin of Beef with Bordelaise Sauce
Steamship Round of Beef Sliced at the Buffet
Blanquette de Veau with Mushrooms & Pearl Onions
Moroccan Lamb Tagine with Ginger, Tumeric & Apricots
Herb Crusted Rack of Lamb with Grainy Mustard, Herbs & Minted Jus
Braised Lamb Andalusian Style with Melted Tomato & Vidalia Onion
Leg of Lamb Italian Style with Garlic, Oregano & Lemon
Pan-Seared Chicken Breasts with Mushrooms, Artichoke & White Wine
Chicken Normandy with Green Apples & Calvados Cream
Pecan-Dusted Chicken with Dijon & Tarragon Sauce
Chicken Basquaise with Tomato, Red Pepper, Onion & Chorizo
Chicken with Sweet Potato, Green Beans, Tomatoes, Ginger & Cider
Chicken Stuffed Under the Skin with Goat Cheese & Leek
Boneless Chicken Thighs Moroccan Style with Green Olives & Spices
Ginger Lime Chicken with Pistachio Pesto
Chicken & Chorizo Paella with Pine Nuts, Peas & Currants

APPETIZERS, SOUPS & SALADS

Maryland Crabmeat Cake on Field Greens with Tartar Sauce
Hake & Salmon Casserole with White Beans & Guindia Peppers
Seared Five Spice Tuna on Oriental Greens with Miso Vinaigrette
Shrimp Ceviche Martini with Avocado, Tomato, Cilantro & Citrus
Poached Salmon with Dill Sauce & Cucumber
Stuffed Crepes with Ratatouille
Pumpkin Ravioli with Mushrooms, Leeks & Sage Cream
Pasta Provencale with Mediterranean Vegetables
Penne Pasta with Vodka Cream & Fresh Tomato

Spinach Pasta with Chicken, Mushrooms & Fontina Sage Sauce
Farfalle Pasta with Artichoke, Sun Dried Tomato, Shiitake & Pancetta
Spinach & Ricotta Ravioli with Vodka & Tomato Sauces & Cranberries
Tagliatelle with Beef, Veal & Vegetable Ragu
Fusilli Gorgonzolla with Fall Vegetable Garnishes
Arborio Risotto with Italian Vegetable Brunoise
Butternut Squash Soup with Black Beans & Caramelized Onions
Salmorejo Tomato & Garlic Soup
Woodland Mushroom Tart with Red Currants & Port Wine
Arugula with Shaved Fennel, Mushrooms & Parmesan
Fancy Greens with Cranberries, Pine Nuts, Montrachet & Fig Balsamic
Ensalada with White Asparagus, Orange, Olives & Jerez Vinaigrette
Mixed Greens with Beets, Walnuts & Montrachet Vinaigrette
Salade Verte with Dijon Vinaigrette

DESSERTS

Citrus Sorbet with Macerated Fruits & Cookie
Individual Chocolate Cakes with Molten Center & Fruit Sauce
Fig & Mascarpone Tart with Port Wine & Orange Glaze
Dark Chocolate Mousse with Whipped Cream & Berries
Old Fashioned Apple Crisp with Whipped Cream
Poached Pears in Honeyed Wine Stuffed with Almond Ricotta
Icelandic Skyr Type Parfait with Macerated Berries & Berry Sauce
Miniature Dessert Petite Fours with Lemon, Fruit & Chocolate
Bread Pudding with Creme Anglaise, Pineapple & Coconut
Caramel Custard Flan with Syrup & Whipped Cream
French Cream Stuffed Profiteroles Glazed with Chocolate
Strawberry Shortcake with Whipped Cream