

## Pacific Rim Reception

### Hors d'oeuvre

*Sushi & Nigiri Sushi*

Assorted rolls to include cucumber, California, shrimp and salmon and assorted fish served on rice with wasabi and pickled ginger to include salmon, shrimp and flounder displayed on Asian trays with soy sauce, wasabi and pickled ginger

*Scallion Pancake*

Traditional Chinese scallion pancake sautéed golden and served warm

*Velouté de Coco*

Velvety Asian broth of lemon grass, coconut milk stock and cream garnished with coconut chips

### Fish Course

*Crab Cakes with Greens*

Crab and corn cakes served warm and micro greens with a creamy buttermilk dressing

### Main Course

*Pistachio Crusted Tuna Loin*

Sushi grade yellow fin tuna loin, encrusted with pistachio seared and served rare with baby bok choy and a lobster reduction

*Suggested Wine*

Schloss Gobelsburg Gruner Veltliner Lamm

### Dessert

*Baked Asian Pear with Ginger Sabayon*

Whole baked Asian pear baked with a cashew filling served with a ginger sabayon

*Coffee Service*

## Ladies Luncheon

### Amuse

*Baby Greens with a Lime Vinaigrette*  
Organically grown baby greens  
garnished with kiwis, sliced oranges, jicama, red  
onion, pine nuts and avocados dressed with a lime vinaigrette

### Main Course

*Maryland Crab Cakes*  
Chesapeake bay jumbo lump crab meat,  
flecked with red and yellow peppers, sautéed  
in dairy butter and served with a rémoulade sauce

*Roast Corn Pudding Timbale*

*Biscuits*

### Dessert

*Trio of Flower Crème Brûlées*  
Lavender, rose petal and jasmine crème brûlées

*Coffee Service*  
Regular and decaffeinated coffee

## Independence Day Celebration

### Passed Hors d'oeuvre

*Cold Cucumber Soup*

European cucumbers pureed  
with yogurt, onions and Yukon gold  
potatoes served cold and swirled with fresh dill

### On The Buffet

*Chicken Picatta*

Tender breasts of chicken coated in  
fresh bread crumbs, sauteed in butter and  
finished with a delicate sauce of lemon and white wine

*Lemon Orzo*

Warm orzo pasta tossed with  
parsley, lemon juice and cream

*Corn with Chilies and Coconut*

Fresh yellow corn simmered with  
scallions, coriander and cumin seeds,  
lemon zest and finished with cilantro and coconut

*Spinach with Benne Seed Vinaigrette*

Tender spinach leaves dressed  
with a benne seed vinaigrette and tossed  
with fried okra croutons and toasted benne seeds

*Breads*

Biscuits and corn bread

### Desserts

*Chess Pie and Blackberries*

A Southern favorite, custard pie  
with fresh blackberries and a blackberry sauce

## Fall Fundraiser

### To Begin

*Tomato Confit*

Oven roasted Brandywine  
heirloom tomatoes, chives oil and micro greens

### *Seafood Course*

*Maine Sea Scallops*

Seared Maine sea scallops, whipped yellow  
Russian fingerling potatoes and a saffron beurre blanc

Murphy Goode Fume Blanc Reserve

### Main Course

*Venison Chops*

Venison rib chops, butternut squash  
and roast shallots with a venison au jus

Saintsbury Pinot Noir

### Cheese Course

*Cheese and Walnut Salad*

Shaved pecorino cheese and baby  
fennel with arugula, walnuts and olive oil

Dry Creek Cabernet Sauvignon

### Dessert Course

*Apple a la Mode*

Spice roast Granny Smith apples,  
cinnamon ice cream and flaky pastry leaves

## Summer Reception

### Hors d'oeuvre

*Oysters with Preserved Lemon*

Eastern shore oysters served with a preserved lemon mignonette sauce in a Chinese soup spoon

*Checkerboard Canapes*

Toasted brioche squares covered separately on the diagonal with a whipped chevre and a black tapanade

*Eggplant Dip with Flat Bread*

Roasted eggplant dip seasoned with parsley and lemon juice served from a sake cup with a crispy flat bread strip

### Amuse

*Tomato Consommé*

Clear tomato stock with an opal shimmer served in a straight sided cordial glass

### Fish Course

*Halibut in Almond Broth*

Oven roasted halibut served on seared sugar snap peas with an almond broth

### Cheese Course

*Fire Fly Farms*

Three cheeses from Fire Fly Farms in Bittenburg, Maryland to include and ashen goat log, chevre pyramid and honey ginger and almond phyllo

### Dessert

*Triamisu Trifle*

A trifle presented in a martini glass with layers of coffee infused mascarpone cheese, a Marsala sabayon, light lady fingers soaked in coffee and a Kahlua whipped cream

## Birthday Celebration

### Passed Hors d'oeuvre

*Maryland Crab Cakes*

Chesapeake bay back fin crab meat,  
flecked with red and yellow peppers, sautéed  
in dairy butter and served with a spicy rémoulade

*Ham Biscuit*

Succulent baked ham sliced  
thin and served on herb biscuits

*Yellow Tomato Gazpacho*

Fresh summer vegetables  
including yellow tomato, cucumber and  
onion, pureed and garnished with basil croutons

Or

*Fruit Soup*

Fresh honeydew, strawberries, lemon  
and orange bound with sour cream and chiffanade of mint

### On The Buffet

*Honey Grilled Salmon*

Whole Pacific salmon  
marinated with honey and ginger,  
grilled and served room temperature

*Artichoke and Potato Salad*

Red creamer potatoes,  
artichoke hearts and red onion  
with an extra virgin olive oil dressing

*Corn Salad*

Steamed fresh corn, shucked and tossed  
with red and green peppers, bermuda onions, diced  
Monterey Jack cheese and seasoned with cumin and a dash of cayenne

*Baby Greens*

Organically grown baby greens  
tossed with chevre cheese, walnuts and  
edible flowers and a Balsamic vinaigrette

## Desserts

*Mississippi Mud Cake*

Dense chocolate cake served  
with a chocolate sauce on the side

*Peach Pecan Shortcake*

Pecan shortcake served with whipped  
cream, fresh sugared peaches and a bourbon custard sauce

## Regionally Inspired Dinner

### Passed Hors d'oeuvre

*Fried Oyster Poor Boy*  
Miniature brioche rolls  
with local fried oysters and cocktail sauce

*Spring Duck*  
Amish Raised Muscovy duck breast  
With a spicy marinade, served on a toast  
point and garnished with a rhubarb salsa

*Virginia Ham Biscuits*  
Herb biscuits served with cured  
Smithfield ham and a grainy mustard

### To Begin

*Crab and Avocado Timbale*  
Maryland lump crab meat salad  
with an avocado mousse timbale garnished  
with micro greens and a mango salsa

### Main Course

*Virginia Rainbow Trout*  
Whole rainbow trout from a local source,  
sautéed golden brown and served with a lemon and  
herb butter with a garnish of fried parsley and a parsley oil

*Darphine Potatoes*  
Julienne of yukon gold potatoes, seared  
golden brown with butter and served in individual portions

### Cheese Course

*Virginia Chevre*  
A quenelle of local goat cheese  
served with an olive oil crostini, organic greens  
and garnished with a balsamic reduction and freshly cracked pepper

## Dessert Course

*Apple Tart*

Tart greening apples sliced thin, baked on a delicate pastry dough and served with Calvados spiked whipped cream and garnished with dried apples

or

*Crème Brulee Napoleon*

Crème brulee layered with thin sheets of phyllo, garnished with a hazelnut crunch and painted with a cream of hazelnut

## Champagne Birthday Dinner

### Hors d'oeuvre

*Oyster on Half Shell*

*Shrimp Sate*

*Gourges*

*Smoked Salmon*

*Caviar on Potato*

*Mousse of smoked Trout*

1990 Dom Perignon

### Seafood Course

*Seared Scallops – Beurre blanc, julienne of carrots*

Moet Brut

### Fowl Course

*Quail in a champagne reduction with grapes and spinach*

Moet Brut 1992

### Main Course

*Seared lamb loin with a reduction  
of rose champagne and roasted vegetable confetti*

Moet Brut Rose 1992

Dessert Course

*Passion Fruit Timbale*

Moet Nectar Demi-Sec

## Open House Luncheon

### Amuse

*Cream of Morel Mushroom*

Cream of local morel mushroom  
soup served in a demi-tasse cup with an herb garnish

### Salad Course

*Frisé and Water Cress*

Frisé, field cress and endive lettuces served  
with blood orange and avocado slices dressed with a blood  
orange vinaigrette and garnished with a trio of dried citrus rind

### Main Course

*Salmon Roulade*

A North Atlantic Salmon filet rolled with a parsley  
and garlic spread served with  
saffron cous cous steamed local organic asparagus

### Dessert

*Sacher Torte*

Individual Sacher torte diamonds glazed  
with an apricot ginger marmalade, iced with a  
chocolate ganache and served with a raspberry sauce

## *Anniversary Party*

### Hors d'oeuvre

*Shrimp and Grits with Pepper Jelly*  
Gulf shrimp served on grit  
cakes with a seven pepper jelly

*Beef Tenderloin on Chipotle Baguette'*  
Seared beef tenderloin, sliced thin and served  
on a chipotle baguette with a caramelized Vidalia onions

### To Begin

*Poached Foie Gras with a Sauterne Duo*  
Hudson valley farms moulard duck foie gras  
poached and served with a sauterne aspic and sauce

### Fish Course

*Alaskan Halibut*  
Seared Alaskan halibut served with a  
parsnip puree and saffron vanilla sauce

### Main Course

*Duck Roulade*  
Duck breast rolled in red Swiss chard,  
cooked medium and served with creamy horseradish  
potatoes, sautéed mushrooms and a morel sauce

### Cheese Course

*Pier Robert*  
Rich triple cream cows milk soft  
ripened cheese from Berry France

### Dessert

*Flan with Caramel Sauce*