

Sargent's Fine Catering

Seated Dinner Menus

2008

Hors d'oeuvres passed

Includes one

See hors d'oeuvres list

First Courses

Wine poached pear with bleu cheese mousse, mixed spring greens, spiced pecans and raspberry balsamic vinaigrette

Spinach, mandarin orange, avocado and toasted sesame seed salad with Asian vinaigrette in parmesan basket

Smoked salmon cheesecake with mixed greens, sweet peppers and lemon-chive vinaigrette

Spinach and Salmon Custard with Tomato Dill Sauce

Seared Duck Breast with Asian Vegetables and Spicy Orange Vinaigrette

Spiced corn and potato bisque

Stilton soup with caramelized pears

Roast fennel, basil, and wild mushroom soup

Shrimp artichoke remoulade on wine poached cucumber with mixed greens tossed
in a light herb vinaigrette

Shrimp escabeche with avocado, cilantro sour cream and salsa classico, served in a martini glass

Roast vegetable napoleons

*Tomato confit and roast vegetables stacked with fresh mozzarella served with sweet corn vinaigrette
Can add crabmeat*

Zucchini fritters stacked with roast vegetables and goat cheese with black olive vinaigrette

Lump crab meat over artichoke bottoms and braised greens, sweet corn and broiled with parmesan sauce

Apple galette and herbed goat cheese with mixed greens

Lobster tail over bacon potato corn cake with beurre blanc and tarragon oil
Makes a nice entrée also

Silver Palate's Waldorf salad with fall apples creamy cheddar dressing and candied pecans

Cold asparagus vichyssoise

Fresh tomato, gruyere, and Vidalia onion tart with fresh spring greens and lemon chive vinaigrette

Smoked salmon salad on poached cucumber

Entrées

Fish

Pan-seared salmon over summer vegetable ragout and braised spinach with sweet corn custards and champagne vinaigrette
May substitute sea bass or halibut

Salmon with vodka cream dill sauce, tomato feta and sweet corn polenta cakes and roasted asparagus in mustard wine vinaigrette

Searred ahi tuna with black sesame seed crust over hot pepper garlic mashed potatoes,
braised Asian vegetables and mango ginger glaze

Pan seared halibut with brioche macadamia nut crust and Thai red curry sauce
served with braised spinach and sour cream mashed potatoes

Thai seafood crepes with red curry sauce and Asian vegetables

Searred halibut with asparagus vichyssoise sauce

Pan roasted halibut over "paella rice" with sherry aioli lobster sauce

Poultry

Grilled duck breast with ginger orange glaze, braised chard and mushroom ragout

Searred duck breast with poached pears and red wine sauce over wild rice with currants

Chicken in wine and wild mushrooms served in puff pastry with carrot flan and sauté of roast vegetable medley

Pit smoked duck breast and jerk grilled mahi mahi glazed with orange pepper jelly over pea salad
with black beans, sweet corn, pear tomatoes and charred tomato vinaigrette

Seasonal

Beef and other meats

Beef filet mignon with marchand de vin, red onion jam, fricassee of mushrooms,
garlic mashed potatoes and asparagus

Searred pork tenderloin medallions and butternut squash ravioli with cider cream peppercorn sauce
and citrus zested braised spinach

Lamb chops with French lentils and spring vegetables with savory corn bread pudding

Boneless rack of lamb in a pecan crust with a BBQ sauce and shoestring sweet potatoes

Medallions of veal Shenandoah with calvados cream and fettuccine with walnuts

Grilled pork tenderloin with sunrise mashed potatoes,
roast asparagus in Prosciutto, crispy onion and sweet potato fries and mustard scented pork jus

Filet of beef tenderloin with stilton sauce, fricassee of wild mushrooms,
garlic mashed potatoes and fresh steamed asparagus

Fire grilled sirloin and wild smoked salmon over sweet corn cakes, grilled onions and tomatoes
with drizzles of crème fraiche, chive and roasted red pepper oils

Sauce of corn chowder with fire grilled beef tenderloin slices or seared salmon over
roast potato hash and braised greens

Olive-crust lamb with warm couscous salad and braised spinach and chard broth

Herb crusted double lamb chops with apple walnut risotto,
butternut squash puree and asparagus garnish

Beef and other meats (continued)

Lamb chops with braised baby onions, mushrooms, carrots and roast potatoes with rosemary essence

Mixed grill of quail or chicken, salmon or halibut, and beef tenderloin or pork tenderloin
with roast fall vegetable orzo and port wine demiglace

Chermoula grilled prawns and marinated grilled lamb chop over romesco sauce with saffron
Israeli cous cous and roasted vegetables

Beef tenderloin "Oskar" with shrimp maque choux and jumbo asparagus
Seared wild shrimp in a New Orleans roux of shrimp, sweet peppers, onion and corn

Grilled prawns and grilled sliced N.Y. strip sirloin over corn chowder sauce,
with savory corn bread pudding, grilled tomatoes and asparagus
(May substitute grilled beef tenderloin)

Desserts ***Includes one***

Strawberry crostata with vanilla cream anglaise

Panna cotta with strawberries and cream

Homemade pound cake with strawberries and whipped cream

Homemade Martinique aged rum pound cake with macerated strawberries and banana anglaise

Chocolate amaretto trifle with fresh strawberries and Grand Marnier sauce

Lemon-lime mousse with chocolate crunch

Clafoutis a la vanilla with fresh seasonal berries and zabaglione
A vanilla cake and custard with fresh berries

Bigne al Limone

Triple lemon-lemon tart, lemon mousse and lemon anglaise in a puff shell

White chocolate sourdough bread pudding with toasted almonds and banana anglaise

Chocolate praline bread pudding with cinnamon cream

Pumpkin mousse over apple date cake with toasted hazelnuts and caramel
seasonal

Individual pineapple upside-down cakes with Grand Marnier sauce with seasonal berries

Chocolate Chip Sticky Toffee Pudding Cake with Vanilla Crème Anglaise and garnished with raspberries

Chocolate espresso crème bruleé

Lemon blueberry trifle