

the
WHITE APRON



SAMPLE PLATED DINNER

COCKTAIL HOUR

PASSED HORS D'OEUVRES

House Made Ricotta, Buttered Toast Crisp, Italian Honey
Pan-Seared Potato Pierogi, Brown Butter, Crème Fraiche, Caramelized Onions, Chives
Chicken & Waffle, Sriracha Maple Aioli, Pickled Red Onion
Roasted Beef Ribeye, Crostini, Roasted Tomato Aioli
Maine Crab Melt, Fresh Crab Salad, Grilled Garlic Toast, Melted Manchego
Lobster Salad Canapé, Buttered Toast Crisp

BISTRO STATION

Display of Imported & Domestic Cheeses
Accompanied w/ Spiced Nuts, Grilled Olives w/ Preserved Lemon & Rosemary, Fresh Berries
Sliced Cured Meats
Seasonal Fresh & Pickled Vegetables
Buttermilk Ranch Dip, Caramelized Onion & Garlic Confit Dip, Seasonal Hummus
Home Made Flatbreads, Crisps & Crackers

PLATED DINNER

SALAD

Arugula & Baby Spinach Salad, Fresh Blueberries, Goat Cheese, House Spiced Nuts, Sherry Vinaigrette

ENTRÉES

(Pre-Selected)

Braised Beef Short Ribs, w/ Madeira Demi-Glace

OR

Crispy-Brined & Roasted Chicken, Roasted Shallots, Garlic, Lemon, Tarragon Vinaigrette

OR

Pan-Seared Atlantic Salmon, Miso-Ginger Vinaigrette

ENTRÉES SERVED W/

Parmigiano-Reggiano & Fresh Herb Risotto

Pan-Roasted NH Elm & Oyster Mushrooms w/ Roasted Shallots, Haricots Verts & Baby Carrots

VEGETARIAN ALTERNATE

Grilled Cauliflower Steak w/ Carrot Coconut Puree, Grilled Red Onion, Roasted Tomatoes, Quinoa

MINI SWEETS STATION

(Select Five)

Chocolate Dulce De Leche Tarts

Assorted Berry Tartlets

Triple Chocolate Cheesecake

Raspberry Financier Bites

S'mores Bars

Mocha Dots

Chocolate Pot Du Crème (GF)

House Baked Fudge Brownies

Boston Crème Pie Parfaits

Almond Cookies (GF)

Coconut Crackle (GF)

Chocolate Hazelnut Bites

Peanut Butter Caramel Bites

Lemon-Pistachio Frangipane Bites

Coconut Macaroons (GF)

Lemon Beehive Tartlets

Salted Caramel Pot du Crème (GF)

Tahitian Vanilla Profiteroles

Black Cherry-Vanilla Cream Parfaits

Blueberry Cobbler (in mini mason jars)