



Catering by Maison Culinaire

Whatever your event may be; Wedding, Rehearsal Dinner, Retirement Party, Promotion or Celebrating a Milestone in your life, planning is key to a successful event. We have compiled a list to help you plan and avoid stress and anxiety while you are in the process of planning. Planning any event should be pleasant. We at Maison Culinaire are committed to assist you from start to end for all your needs and to ensure that when that special day arrives, you can relax and enjoy the celebration.

Please review our recommendation and give us a call. We schedule a FREE get acquainted consultation at a date and time that is convenient for you.

Determine a Budget

This will help you be in control and help us assist you in your planning process.

Know your budget and be reasonable. Stay on top of the situation and your ability to allocate what it will cost for everything. Keep in mind that most reputable caterers offer similar pricing.

Selecting a Date

When selecting a date, consider a few important factors, such as the type of event, guests you are inviting, the availability of a location or a church, celebrant maybe, if you are planning a wedding. It is a good idea to give ample time because it is never too early to plan.

The time of year can influence many things. A Summer time would entail finding a site that is appropriate for the weather. A historical site where you may have to rent a tent, and if that were the case, you would need air conditioning. What happen if the weather does not cooperate? Many details if decided early can help reduce the stress

Be Organized

Start a folder to keep all your notes in one place. Create a “To Do” timeline checklist to help you organize and be in control.

Invitation

How many guests are you inviting?

Choosing a location

Location is important depending on how many guests is invited, does the location offer all the accommodation you need such as; do they have parking that will accommodate your guests, electricity, restroom facilities, kitchen for the caterer, are tables and chairs provided, any location restrictions. Is it accessible for handicap?

Decide on the style of service

Whether it is a seated buffet, a sit down banquet or a standing room reception, it is important to decide the style of service.

Maison Culinaire will assist you in deciding the type of menu to personalize your event.

Catering Agreement:

Be sure you understand the catering agreement. Maison Culinaire will prepare your order in detail. We sit down with you to decide the menu options, the type of equipment, the type of service, staffing needed for your services. Every event is unique and every event's need are different, therefore; most of the time we custom design your menu; assist you with every detail to create a successful event. All items are spelled out in detail for you to review before you sign the catering agreement.

Guests Count:

Final guests count must be received by Maison Culinaire no later than 15 business days before your date of event and may not be less than 10% of the original guests count. This will give us ample time to organize all the detail and schedule the right service staff to work your event and assign our culinary team to prepare your food selections.

Payment Terms

Payment for Special Event is 50% deposits and may be paid in two additional payments before the date of your event. Maison Culinaire provides several options. We require payment in full three days before the day of your event.

Maison Culinaire will discuss details of your event and listen to all your needs. We will take you step by step in your selection of site, food and beverage menus, equipment such as china, silverware, glassware and table tops, linens, tables and chairs, decorations, floral arrangements, tents, music, and all other details necessary to plan your successful event. Our event planner will be there every step of the way from start to finish.

Maison Culinaire is licensed in the State of Virginia, Mixed Alcoholic Beverages license and fully insured.

Our Services

- FREE "Get acquainted consultation": During this time we meet and discuss your needs to ensure we executed your plan flawlessly and cost effectively. We listen to you and ask questions to understand your event vision. There is no obligation. When we work for you, we are your partners, our focus is to help you plan your event and execute the process every step of the way and stage your event as planned. Understanding all your needs is the most important first step for us, recommend what is best and cost effective and execute them accordingly. So on your special day, we will be confident in staging all that we planned and you can be relaxed and enjoy the celebration and leave the work to us.
- Our services consist of:
 1. VIP SIGNATURE – All inclusive.
 2. EXECUTIVE CHOICE
 3. ON BUDGET
 4. A LA CARTE

We will discuss the above program in our "Get Acquainted" meeting.

Guidelines to Pricing

Every event is unique and there are many varying components that will determine the cost. Such as Food, Equipment, Décor, Services and other related cost. It is all determined by each individual preference. You decide, we listen and execute.

Estimated Cost:

Estimated prices for events ranging from picnic to an elaborate seated banquet are based on per person. The minimum include the length of the reception, the service staff, the quality and quantity of rental equipment required and the amount of beverages needed.

Cost for food, service staff, equipment rental, non-alcoholic beverages and delivery for most event with approximately 100 guests fall into the following ranges

Event	Price Range
Outdoor Picnic – Barbecue (food and non - alcoholic beverages)	\$45.00 – \$85.00 per person
Light Reception Buffet	\$55.00 – \$85.00 per person
Buffet Brunch	\$55.00 – \$95.00 per person
Cocktail Reception	\$60.00 – \$100.00 per person
Buffet Luncheon (seated or buffet)	\$75.00 – \$100.00 per person
Dinner Buffet	\$95.00 – \$175.00 per person
Seated Dinner Banquet	\$100.00 – \$ 180.00 per person

Maison Culinaire is fully licensed for Beer, Wine and Alcoholic Beverages.

Estimated prices based on four (4) hours event

Standard Beer and Wine and non – alcoholic beverages	\$ 12.00 – \$40.00 per person
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Exclusive wine selections are available upon request

Full Bar (Bar to top shelf brand liquor)	\$ 25.00 – \$50.00 per person
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Specialty beverages are also available (please ask your catering consultant)

Taxes vary depending on the jurisdiction of the reception and are not included in these estimates.

Our Commitment

Planning any event is a very personal; we at Maison Culinaire understand the complexity in creating a memorable event you and your guests will remember. Whatever event it may be, our event planners and catering team will assist and guide you through the process in planning your important event from start to finish.

We help you in planning the right equipment, choosing your décor and themes such as floral arrangement, linens and china to creating the perfect seasonal menu and last but not least our professional staff, ready to serve you and your guests.

Impeccable Cuisine

Our chefs can create a personalize menu that is exclusively yours. A work of art, our impeccable cuisine not only tastes delicious but your selection is endless. Maison Culinaire can create any cuisine from around the globe. Whether you choose an American fair, European cuisine, Asian, fusion, traditional or contemporary, we at Maison Culinaire are capable in delivering your needs. We will customize your menu according to your preference and taste.

Paying Attention to Details

Our experience staff will ensure they execute all details flawlessly, as you would expect and deserve. From tabletop design for formal seated dinner, buffet set up for a less formal event to any specific request you may have, we assure you our staff is ready to serve you and your guests.

Equipment

Choosing equipment will depend on the type of service. There are many options such as buffet reception with full seating, reception with partial seating, seated dinner service or standing room reception. The choice of linens, tables and chairs, glassware, silverware etc. from plain linens, silk, brocade, folding,

padded or cloth covered chairs, the design for your china, silverware and glassware, these are some of the details in making your decision and selecting the right equipment that best reflects your style, personal taste and budget.

Menus

Selecting menus for your event depends on your taste, budget and your invited guests.

Maison Culinaire will assist you in making your decision. Whether your choice is a simple menu or an elaborate one, we at Maison Culinaire will listen to your needs. We will customize your menu that will suite the season, time of service, type of service and duration of your event. From your food selection and your beverage services and any special request you may have. Maison Culinaire makes this complicated task easy and exciting.

Staffing

Our professional team of staff understands the importance of service. They will arrive on time to set up, take care of all details, and be ready to serve you and your guests.

Our professional staffs are verse with all type of service from casual to formal banquet black tie affair. Fully uniformed staff appropriate for your event.

Menu Options:

Below you will find our diverse, from classic to contemporary menus ranging from Appetizers to Desserts. However; you are not limited to select only from these menus. Maison Culinaire culinary team will create any type of menu item from anywhere in the world. Their vast culinary knowledge expands from the very simple to the most sophisticated palate.





A la Carte Menu

Hors d' Oeuvres

All our Hors d' Oeuvres are made in house

COLD/ROOM TEMPARATURE

Minimum 50 pieces from each selection

Lump Crab Cocktail

Lump Crab Meat in Euro Cucumber cup with Avocado Mousse and Cocktail sauce

Basil Gougere

Crispy, Warm Fontina Cheese Puffs with Fresh Italian Basil

Duck Confit

On a Potato Waffle with Fig Chutney

Herb Roasted Chicken

Preserved Lemon and Green Olives in a Black Sesame Tuile

Tuna Tartare

Wasabi Mustard on mini spoon

Osetra Caviar

On Chive Potato Pancake with Crème Fraîche

American Caviar

On Chive Potato Pancake with Crème Fraîche

Peking Duck

Wrapped in miniature Pancake with Spring Onion and Hoisin Sauce

Goat Cheese Truffles

With Pistachios and Sun-Dried Tomatoes

Beef Carpaccio

Paper thin sliced Beef Tenderloin on French bread toast with Parma Cheese

Kansas City Sirloin

On Rye Toast with Maytag Blue Cheese and Tomato Jam

Peppered Diver Scallop

With Ginger Coconut cream in an Asian spoon

Fragrant Coconut Saffron Shrimp

In an Asian Spoon

Poached Shrimp Tartlet

With Avocado Mousse and Tomato Relish

Peruvian Ceviche

In Mini Martini Glass

Crepe Purse

Stuffed with Asparagus and Chicken in Lemon Tarragon Cream, tied with a Chive

Braised Beef Short Rib

Over Pureed Yukon Gold Potato garnished with leek straws served on a mini plate

Bangbang Shrimp

Lightly Battered Shrimp tossed in creamy sauce served in a pastry cup garnished with Seaweed salad



Smoked Salmon Canapés



Prosciutto and Melon



Lox and Quail egg



Assorted Mini Salad in Cones



A la Carte Menu

Hors d' Oeuvres

All our Hors d' Oeuvres are made in house

Ponzu Beef

Seared Ponzu marinated Beef Loin thinly sliced served on Belgium Endive Garnish with Seaweed salad

Gourgere Trois Fromage

French three cheese puffs

Sushi

Assorted Chef's Choice served with Wasabi and Pickled Ginger

Chorizo y Queso Manchego

Cubed Chorizo Sausage and Manchego Cheese on Knotted skewers

Caprese

Marinated Sweet Cherry Tomatoes and mini Buffalo balls on knotted skewers

Smoked Salmon Canapé

Hand sliced smoked Salmon with dill crème Fraîche on toasted black bread

Grilled Shrimp

Mango and Pineapple Salsa in a Wonton Cup

Lobster Summer Rolls

Sweet Lobster morsels combine with Asian vegetables, Vermicelli, Scallion wrapped in Rice paper, with Ginger Soy dipping Sauce

Stuffed Cherry Tomatoes

With Herb Boursin and Mascarpone Mousse

Pork Mole

On Corn Tortilla Round with Jicama Slaw and Salsa Verde

Barbecued Beef Cigar

Pulled Barbecued Beef Wrapped in Flour Tortilla served with Chipotle Dipping Sauce

Grilled Tenderloin of Beef on a Stick

Horseradish Cream

Teriyaki Salmon Cubes

Marinated in our own Teriyaki sauce, grilled on open fire

Broccoli, Fennel Pastry

With Walnut in Phyllo Pastry Beggars Purse

Miniature Lamb Tart

With Kumquat Chutney

Mini Beef Wellington

Beef Tenderloin, Mushroom Duxelles encased in a puff pastry

Baked Pears

And Stilton encased in Puff Pastry

Lobster Salad Tomato Granite

Lobster salad topped with chilled Tomato Granite in shot glass



Lobster and Caviar



Assorted Canapés



Sashimi Plate



A la Carte Menu

Hors d' Oeuvres

All our Hors d' Oeuvres are made in house

HOT

Minimum 50 pieces from each selection

Panko Oyster

Crispy Oyster in Panko bread crumb, Fried, served with pureed Spinach and Cajun aioli

Wild Mushroom Arancini

Wild Mushroom Risotto combine with cheeses, infused with Truffle oil, form into mini balls, rolled in Panko bread crumb, fried and served with Marinara sauce

Oysters Rockefeller

Fresh oyster topped with a mixture of spinach, parmesan cheese, Pernod and Panko breadcrumb baked to a golden

Thai Chicken Sate

Chicken strips marinated in lemongrass, garlic Thai basil served with coconut aioli

Beef Tenderloin Chimichurri

Beef Tenderloin strips in

Caramelized Onion Triangles

Walnuts, Bleu Cheese & Bacon encased in Filo

Spanakopita

Filo Triangles stuffed with Spinach & Feta Cheese

Lamb Lollipops

Fresh Raspberry & Blackberry Fruit Glaze

Louisiana Crab Cakes

Chipotle Chili Aioli

Coconut Shrimp

Orange Mango Aioli

Vegetarian Spring Rolls

Served with Sweet and Sour Ginger sauce

Herbed Lamb Chops

Orange Marmalade Sauce

Artichoke Fritters

Lemon Tarragon Aioli

Scallops Wrapped in Bacon

Marinated in Lemon Juice, Olive Oil & Garlic

Pancetta Prawns

Grand Marnier orange supreme

Lemon Chili Shrimp Sticks

Hot Honey Soy Glaze

Chicken Taquitos

Shredded Chicken cooked in a special sauce rolled in a flour tortilla, Homemade Salsa & Sour Cream



Mediterranean Flat Bread and Tapenade



Bali Sate Lilit



Sate Babi Kecap (in Soy sauce)



Shrimp in Crepe Rolls



Mini Crab Balls Rémoulade



A la Carte Menu

Hors d' Oeuvres

All our Hors d' Oeuvres are made in house

HOT HORS D' OEUVRES - Continued

Minimum 50 pieces from each selection

Turkish Stuffed Mushrooms

Button Mushrooms stuffed with a mixture of Beef, Cheeses, and Mushroom Duxelles topped with creamy cheese sauce and bake.

Sesame Soy Glazed Beef Skewers

Beef strips glazed with house made Sesame Soy, grilled on open fire

Lemon & Saffron Chicken Kebabs

Mediterranean style marinated chicken cubes combined with sweet peppers and onions

Curried Coconut Chicken on a Stick

Fresh rich coconut, Madras curry seasoning, grilled and served with Pineapple

Bali Pork Tenderloin Kebabs

Glaze in sweet soy and fresh herbs, grilled and served with cucumber relish

Tandoori Chicken Skewers

Marinated in authentic Indian spices, grilled and served with Raita

Bali Sate Lilit

Shrimp and White Fish combined with fresh Balinese seasoning, grilled and served with Pepper relish

Vegetarian Indian Samosa

Served with Cilantro and Mint Chutney

Chicken Samosa

Served with Cilantro and Mint Chutney

House made Falafel

Served with Cucumber Yogurt

Chicken Shu Mai

Minch Chicken seasoned with Asian spices, Vegetable Brunoise encased in thin wonton wrapped. Fried or steamed

Shrimp Shu Mai

Minch Shrimp seasoned with Asian spices, Vegetable Brunoise encased in thin wonton wrapped. Fried or steamed

Quesadillas

Flour Tortillas filled with your choice of Chicken, Pork, Beef or seafood with Sharp Cheddar and Queso Blanco, Tomatoes, Sour Cream. Jalapeños and fresh Cilantro



Gougere



Shrimp Tempura



Mini Sole on Brioche



Open Fire Grilled Shrimp



Grilled Shrimp, Chicken Sate, Spring Roll



Quesadillas



Mini Crab Cake



A la Carte Menu Green Salad

All our dressing are made in house

Bouquet of Garden Salad

Baby greens, Tomatoes, Shredded Carrots and Red Cabbage served with two dressings

Caesar Salad

Crisp Romaine Lettuce, Homemade Croutons, Parmesan Cheese, Homemade Caesar Dressing

Greek Salad

Spring Mix, Marinated Tomato and Bermuda Onion with Feta Cheese and Kalamata Olives in Feta Vinaigrette

Spinach Salad

Baby Spinach, Apples, Julienne Beets served with warm Bacon Vinaigrette, fried Quail egg and Grilled Vermont Cheddar cheese sandwich stick.

Arugula Salad

Baby Arugula, Caramelized Walnuts, crumbled Stilton cheese

Caprese

Sliced Fresh Buffalo Mozzarella, Vine Ripen Tomatoes layered on platter garnished with Chiffonade Basil, drizzled with aged Balsamic Vinaigrette

Endive Salad

Endive leaf arranged on a platter, crumbled Gorgonzola cheese, oven roasted Pecans and Pears served with White Balsamic Vinaigrette

Duo of Red and Yellow Beet Salad

Sliced Poached Red and Yellow Beets served with delicate Frisée and Garlic Chive Vinaigrette

Bean, Artichoke and Tomato Salad

Haricot Vert, Artichoke quarters, Olive Oil roasted Tomato petals tossed in Grape seed oil Vinaigrette and Frisée

Marinated Asparagus Salad

Blanche Asparagus spears marinated in fresh garden picked herbs, minced garlic; lemon zest drizzled with Extra Virgin Olive Oil and Sea Salt

Prosciutto Di Parma- Porcini Timbale

Porcini mushroom Timbale wrapped in Prosciutto Di Parma served with Mascarpone Mousse, Green Herbs and Balsamic Dressing

Zucchini Blossoms

Ricotta stuffed Zucchini blossom, Toasted Hazelnuts, Frisée and Mache served with Champagne Vinaigrette

Organic Watercress

Bleeding Heart Radish Salad, Cherry Tomatoes, Aged Sherry Vinaigrette



Shrimp and Avocado Salad



Caesar Salad



Spinach and Northern Bean Salad



Butternut Squash Shooter and Duck



Watermelon and Lobster Salad



A la Carte Menu

More Greens, Grain, Roots and Pasta Salad

All our dressing are made in house

Roasted Baby Beet Salad,

Goat Cheese, Candied Pecans, Arugula and Port Wine dressing

Antipasto Misto

Marinated grilled vegetables, Bocconcini, Marinated Artichoke, Festive Olives, and Italian Cured Meats and Cheeses.

Grilled Vegetable Salad

An array of open fire grilled Vegetable, aged Balsamic Vinaigrette

Mediterranean Chickpea Salad

Chickpeas, vegetables, Spanish Chorizo sausage, Olives, fresh garden picked herbs tossed in Grape-seed oil Vinaigrette

Penne Pasta Primavera

Penne pasta cooked al dente combined with

Couscous Salad

Couscous cooked in Saffron Broth combined with California Raisins, Pine nuts, Brunoise Vegetables in light curried Vinaigrette

Asian Noodle Salad

Asian Egg Noodle Asian Vegetables tossed in sesame peanut dressing

Duck Confit Salad

Asian Vegetables tossed in sesame peanut dressing Shredded Confit of Duck Legs

Heirloom Tomato Carpaccio

With roasted Cipolline Onion, poached Pears, Arugula and Pear Vinaigrette

Contemporary Cobb Salad

Classic ingredients Smoked Turkey, Black Forest Ham, sharp Cheddar, Avocado, Eggs, Maple smoked bacon

Torta of Portobello Salad

Grilled Marinated Portabella mushroom

Israeli Couscous Salad

Israeli Couscous cooked in Saffron broth, combined with Raisins, Pine nuts, Vegetable Brunoise, fresh Herbs tossed in our own dressing.

Tortellini Salad

Butternut Squash house made Tortellini, ribbons of Zucchini, Yellow Squash and Carrots, Fresh garden picked Herbs tossed in a light Vinaigrette

Roasted Asparagus and Fennel Salad

Asparagus spears marinated with Extra Virgin Olive oil, fresh garden picked Herbs, shaved Fennel tossed with Arugula and Grape-seed Vinaigrette



Heavy Hors d' Oeuvres Buffet



Pasta



Tuna Niçoise



Maison Potato Salad Torta



Contemporary Cobb Salad



A la Carte Menu

Cold Display Platters

Domestic Cheese Board

Select cheeses served with condiment and Gourmet Crackers

International Cheese Board

International selection served with condiment and Gourmet Crackers

Summer Vegetable Crudités

An array of fresh seasonal Vegetables served with two dips

Grilled Vegetable Display

Zucchini, Yellow squash, Eggplant, Bermuda onion, Red and Green sweet Pep, grilled on open fire dressed with aged Balsamic Vinaigrette

Seasonal Fruit Display

An abundance of seasonal colorful fresh Fruits artistically arranged served with Chocolate ganache.

Maison Potato Salad Torta-Style

Old fashion style with contemporary Torta presentation, wrapped in sliced Zucchini garnished with hard boiled eggs and crispy Pancetta.

Tomato Tartin

Oven roasted Tomatoes, Fresh Basil leaves, fresh Garden picked Herbs, Parmigiano Reggiano, Mozzarella on house made focaccia, baked.

Shrimp Cocktail

Poached in white wine court bouillon, Vodka Cocktail sauce and Lemon wedges

Raw Bar

Attendant required. Oysters, Little Neck Clams, Steamed Mussels and Spiced Shrimp served with Cocktail Sauce and Lemon wedges

Poached Whole Salmon Display

Whole Salmon poached in Court Bouillon decorated, garnished with chopped onions, eggs, capers and mascarpone aioli

Smoked Fish Display

Assorted smoked fish

Smoked Salmon Display

Hand sliced displayed and accompanied with Capers, Chopped Red Onions, Eggs,

Mediterranean Tapenade Bar

Crostini accompanied with assorted toppings: Bruschetta, Olive, Artichoke,

Potato Bar

Yukon Gold Garlic, Red Rosemary Potatoes, Sweet Yams Served in clear mini cups and companied with Butter, Salsa, Sour Cream, Green Onions, Bacon Pieces, Shredded Cheddar and Fried Onions

Middle Eastern Pita Bar

Oven Roasted Garlic and Sea Salt Pita triangles accompanied with Bhaba Ganoush, Roaster Pepper Humus and Artichoke Tapenade



International Cheese Board



Whole Poached Salmon Display



Assorted Cold Platter



Peruvian Ceviche in Ice bowl



Composé Vegetable Pouch



A la Carte Menu

Cold Display Platters

Cold Display continued

A Duet of Shrimp and Papaya Salad

Sliced Papaya, Frisée, Poached jumbo Shrimp, Cherry Tomato Confit, Champagne Vinaigrette

Watermelon and Mango Salad

Watermelon, Mango cubes, Goat cheese, Arugula and Slivered Onions. Meyers Orange dressing and a dash of Sea salt With Tomato Jam a Lemon Honey Citrus Vinaigrette

Composed Vegetable Salad Pouch

Julienne Fresh sauteed garden vegetable encased in blanch cabbage served with roasted Ciopilini onions and Roasted Pepper Vinaigrette

Teriyaki Salmon

Salmon Fillets marinated in our own Teriyaki Umami sauce, Pan seared, served with Mandarin Salsa, garnished with sesame seed and scallion

Seared Filet Mignon

Marinated Beef Tenderloin, seared to medium rare, sliced arranged on platter, gourmet Lettuces,

Grilled Beef Flank Steak Chimichuri

Open fire grilled flank steak thinly sliced, arranged on a platter served with Chimichuri sauce accompanied with Baby Arugula, Cherry Tomatoes and Lemon verbena Vinaigrette

Poach Chicken Breast

Boneless Skinless Chicken Breast poached in White Wine Chicken Broth, sliced and served with Arugula Pesto over Frisée, garnished with Caramelized Walnuts, drizzled with Chive Vinaigrette

Duck Confit, Asparagus and Fennel

Grilled Asparagus and Fennel, roasted Ciopilini Onions accompanied with Duck Confit served with Fig Marmalade

Sushi and Sashimi Platter

An assortment of cooked, raw Sushi and Assorted Sashimi artistically display on a platter, Served with Umami Soy sauce, Wasabi and Pickled Ginger.



Lobster Salad on Lavas



Sushi Platter



Open Fire Grilled Flank Steak



Braised Short Rib



A la Carte Menu

Main Entrée

All Entrees are served with accouterments

Poultry

Oven-Roasted Sliced Duck Breast

*Served with Lentils, Carrots, Potatoes,
Thyme and Balsamic Demi-Glaze Reduction*

Stuffed Chicken Breast

Stuffed with Chicken Mousseline and brunoise vegetables,

Pan Seared Duck Breast

*Infused with Cinnamon, Savory Cobbler of Maple-Braised Duck,
Sweet Potatoes, Pecans, Brussels Sprout and Cranberry Jus*

Glazed Squab Breast

*Red Wine Pear, Blue Cheese Potato Gratin and Sautéed Wild
Mushrooms*

Chicken a la Française

*Chicken Breast medallion lightly battered, pan seared and
finished with Lemon Caper sauce*

Ponzu Chicken

*Chicken Breast marinated in Ponzu, pan seared finished in the
oven*

Chicken Roulade

*Chicken Breast stuffed with Spanish Andouille sausage and fresh
Herbs, pan seared to brown and finish in the oven, sliced and
arranged over creamy Polenta*

Mediterranean Chicken Brochette

*Chicken Breast cubes skewered with Onion, Peppers, and
Mushrooms marinated in Mediterranean seasoning, grilled on
open fire, finished with Tomato Saffron caper sauce.*

Tandoori Chicken

*Prepared in a traditional way with Indian Spices, Yogurt, fresh
Herbs and Yogurt then grilled*

Chicken Teriyaki

*Marinated in our own Teriyaki sauce, char grilled served with its
own sauce and garnished with toasted Sesame and Spring
Onions*

Pan Roasted Chicken

*Pan Roast Chicken Breast, Chipotle Tequila Honey reduction
Served with pureed Sweet Potatoes*

Duck Breast and Fig Confit

*Seared boneless Duck Breast served over parsnip puree, Mission
Fig Confit*

Pistachio Crusted Chicken Breast

Chive Cream Sauce

Tempura Quail

Boneless Quail deep fry in Light Tempura Batter



Brown Sugar Glazed Chicken



Stuffed Chicken Breast



Fried Chicken



Chicken Brochettes



A la Carte Menu

Main Entrée

All Entrees are served with accouterments

Meat

Pepper Crusted Seared Filet Mignon

Grilled fresh cracked pepper crusted Filet Mignon, Petite Shiraz sauce

Rib Eye Steak Au Poivre

Seared medium rare, finished in creamy Green Peppercorn sauce

Grilled Flank Steak Chimichurri

Marinated beef Flank grilled on open fire served with Argentinean Chimichuri

Standing Prime Rib of Beef

Rubbed with fresh garlic, herbs and slow roasted, sliced and served with its own jus and traditional English Yorkshire pudding

Gorgonzola Crusted Filet Mignon

Seared Filet Mignon topped with Italian Blue Cheese

Beef Wellington

Beef Tenderloin topped with Mushroom Duxelles, encased in French puff pastry, baked to a golden brown

Braised Pork Belly

Fresh Pork Belly, slowly braised in Mire Poise, fresh herbs served over Yukon Gold Potato puree.

Choucroute Garnie

Alsatian traditional boiled Pork Belly, Brats, Potatoes, Onions and Carrots with Sauerkraut

Braised Lamb Shank

Whole Lamb Shank slowly braised in Red wine stock served with baby Red Bliss Potato mash.

Osso Buco

Veal Shank slowly braised in Red wine stock served with Parmigiano Reggiano Risotto

Smoked Pork Chop

Corn Bread Pudding and Pea Shoot and Calvados sauce



Ney York Strip steak, Beans and Collard Greens



Beef Tenderloin, Winter Vegetables



Filet Mignon Three ways

Veal Oscar

Milk Fed Veal Medallion, seasoned flour, pan seared and topped with Lump Crab meat.

Roasted Pork Tenderloin

Apricot pine nut Mole



A la Carte Menu

Main Entrée

All Entrees are served with accouterments

Seafood

Pistachio Crusted Grouper

Succulent Fillet of Grouper topped with crushed Pistachio and fresh Herbs, Poached and garnished with fried Leek straws

Stripe Bass with Little Neck Chowder

Seared Bass accompanied with New England Clam Chowder Broth

Trout with Grilled Fennel

Grilled fresh water Trout served over grilled Fennel and Oven roasted Tomatoes

Diver Scallop

Seared Diver Scallop served over baby Spinach, finished with Meyer orange Beurre Blanc

Poached Lobster Vanilla Sauce

Poached in Court Bouillon served with creamy Vanilla lemon sauce

Seared Sea Bass

Cauliflowers puree and roasted beets

Pan Roasted Maine Lobster

Lentil Ragout Curry aioli

Red Snapper en Papillote

Cooked in Parchment Paper with Julienne Vegetables and fresh Herbs

Crispy Tempura Soft Shell Crab

Soft Shell Crab drenched in our Own Tempura Batter then deep fried to a crispy golden brown served with lemon Chive Brown Butter

Poached Dover Sole

Delicate Fillet of Dover Sole, sauce Meunière

Flounder Victoria

Fillet of Flounder stuffed with Shrimp Mousseline

Chesapeake Bay Stuffed Prawn

Jumbo prawns stuffed with Lump Cram Beat topped with Imperial sauce

Jumbo Lump Crab Cake

Our signature jumbo lump Crab Meat is bound only with egg yolk and very little fresh bread crumb, Bay seasoning and pan seared.



Diver Scallop



Oyster with Osetra



Soft Shell Crab



Main Lobster with Vanilla sauce



A la Carte Menu

Main Entrée

All Entrees are served with accouterments

Vegetarian:

Stuffed Portabella Mushroom

*Portabella mushroom cap stuffed with Tofu and Vegetables
Roasted garlic mushroom jus, Fava beans, Ginger Carrot timbale*

Garden Vegetable Strudel

Julienne Vegetables encased in light French Puff Pastry, Bake to a golden brown served over braised leeks and Fennels

Vegetable Steak

Brunoise Vegetables made into Steak Patty; pan seared, Sweet Potato Soufflé, Balsamic Gastric

Vegetable Beggars Purse

Assorted Garden Vegetables wrapped in thin French Crepes, Nage of Corn

Grilled Vegetable Tian

Marinated open fire grilled Vegetables, stacked and served with Roasted Pepper sauce

Oven Roasted Tomato Tart

Slow roast Italian plump Tomatoes, garden picked Herbs in a filo dough crust, Salsify, Yellow Beet and Tomato Saffron cream

Tuscany Spaghetti Squash

Seasoned Spaghetti squash tossed in EVOO, fresh garden picked Herbs finished in white Wine Tomato sauce garnished with oven roasted Red Peppers and Shaved Parmigiano Reggiano.

Tandoori Vegetables

Zucchini, Yellow Squash, Italian Eggplant marinated in authentic Tandoori seasoning, Grilled and served with Basmati Rice, over Chickpea and Spinach Tart

Vegetable Terrine

Layers of Spinach and Carrots in Vegetable Gelée served over Pureed Cauliflower



Vegetable Pouch



Grilled Vegetables



Vegetables Beggars Purse



Goat Cheese on Crostini



Oven Roasted Italian Plump Tomatoes



A la Carte Menu Exhibition Station

*These selections require a chef or attendant for each station
A great addition to a Dinner Buffet*

Steamship Round of Beef

*One whole Steamship Round of Beef slow cooked carved to order
Silver dollar roll, butter, Dijon, grain mustard, horseradish and
horseradish cream. Au jus*



Asian Stir Fry

*An array of fresh Asian Vegetables, Chicken, Beef, Pork and
Shrimp, stir-fry with choice Asian garden Vegetables and
assortment of sauces; Teriyaki, Ponzu, Szechuan, Thai Basil and
green Curry (choose three sauce*

Pasta Station

*Choice of three Pastas, Marinara, Bolognese, Pesto, Garlic
Scampi, Carbonara,*

Carving Station

*Choice of Beef Tenderloin, Turkey Breast, Pork Tenderloin, Roast
Beef or Standing Prime of Beef Served With the Appropriate
Condiments*

Taco Station

*Carne Asada accompanied with shredded lettuce, tomatoes,
cheese, Salsa Fresca, Sour Cream and guacamole*

Fajita Station

*Chicken, Beef or Shrimp Sautéed with Sweet Peppers, Onions, our
own Fresh Herbs and Spices served with Flour Tortilla, Fresh
Salsa, Guacamole, Sour Cream and Shredded Cheese*

Sushi Station



Our Sushi Chef will prepare an Assortment of Sushi and Sashimi

Crêpe Station

*Thin French Crêpes with assorted savory or sweet
filling made to order*



From Our Pastry Kitchen

Cheesecakes

Plain, chocolate-glazed, peanut caramel, passion fruit, and white chocolate raspberry cheesecake, served with fruit coulis

Fruit Bavarian

Exotic fruit mousse with coconut dacquoise and flourless chocolate cake, with fresh fruit garnish

Cupcakes

A selection of our favorite cupcakes with assorted frosting

Seasonal Fruit and Berry Crisp

With a crumbly toasted almond topping and whipped cream

Strawberry Mascarpone Tart

Lemon-flavored shortbread crust with creamy mascarpone cream, fresh strawberries, and raspberries

Fruit Tarts

Apple, raspberry, mixed fruit, or coconut-crusted Key lime pie (also available in 4 individual tarts)



Apricot Bavarian

Tiramisu

Ladyfingers soaked in espresso and Marsala wine, layered with coffee cream and a rich mascarpone cheese mousse, with chocolate garnish



Mini Pastries

Home Made Cookies

Chocolate Chips, Macadamia nut, Old fashion Oatmeal.

Decadence Cake

Rich chocolate sponge cake with a dense blend of Premium chocolate ganache coated with dark Chocolate glaze

Lemon Layer Cake

Lemon cake layered with fresh lemon mousse and Fresh raspberry and lemon frosting

Piña Colada Tropical Mousse

Coconut sponge cake, tropical fruit cream, Coconut mousse and sweetened coconut shaving



Holiday Dessert Table



From Our Pastry Kitchen

Chocolate Marquise

Belgian chocolate cake layered with rich chocolate mousse and fresh raspberries wrapped in a pistachio crust

Brownies

Assorted homemade chewy fudge brownie Cheesecake swirl, double chocolate chip, walnuts, caramel and nuts

Chocolate Lava Cake

Chocolate flourless cake with dark chocolate ganache center, glazed with dark chocolate

Assorted Buffet Cake

Your choice of any cake and flavor



Tea Party cake in Fondant

Assorted Pies

Apple, Blueberry, Strawberry Rhubarb, Pecan, Lemon meringue, Coconut Cream

Assorted Petite French Pastries

Cream puffs, Éclairs, Hazelnut Square, Mini Chocolate Mousse, Chocolate Truffles,

Chocolate Fountain

Your choice of Milk, White and Dark Chocolate served with Cake Cubes, Assorted Seasonal Fruits, Marshmallow and Macaroon



Caramel Dessert



Petite French pastries



Zuppa Inglese with Macerated Strawberries



Lemon Cake



The chefs



Friandise



Maison Culinaire Sample Menu Package

PLATED MENU 1

Hors D' Oeuvres

Crispy Panko Oyster in Panko bread crumb, Fried, served with pureed Spinach and Cajun aioli
Wild Mushroom Arancini infused with Truffle oil, fried and served with Marinara sauce
Braised Beef Short Rib over Pureed Yukon Gold Potato garnished with leek straws served on a mini plate
Lemon Chili Shrimp Sticks with *Hot Honey Soy Glaze*

Salad Course

Zucchini Blossoms, Homemade Ricotta, Toasted Hazelnuts,
Organic Watercress and Bleeding Heart Radish Salad, Aged Sherry Vinaigrette

Main Course

Vermont Rack of Lamb, Stuffed Red Pepper,
Cauliflower Couscous, Tagine Vegetables

Artisan Rolls and Butter

Dessert

Rhubarb and Raspberry Tart
With Vanilla Scented Whipped Cream and Raspberry Sauce

Coffee and Tea Service



Frisée and Chèvre Salad



Formal Place Setting



Maison Culinaire Sample Menu Package

PLATED MENU 2

Hors D' Oeuvres

Savory Cones with Spicy Tuna Tartare with Wasabi Mustard
Chive Potato Pancake with Crème Fraîche and Osetra Caviar
Garlic and Gorgonzola Mashed Potato Cigars with Chive Cream
Peking Duck Served In Miniature Pancakes with Spring Onion and Hoisin Sauce

Salad Course

Prosciutto Di Parma- Porcini Mushroom Timbale,
Mascarpone Mousse, Green Herbs and Balsamic Dressing

Main Course

Harris Ranch Beef Tenderloin, Oregon Morel Mushrooms and Fava Beans,
Smoked Potato Puree, Red Wine Bordelaise

Artisan Rolls and Butter

Dessert

Molten Chocolate Cake
Served Warm with Sour Cherry Compote and Pistachio Ice Cream

Coffee and Tea Service



Portabella Caprese



Duo of Filet Mignon ad Grilled Shrimp



Maison Culinaire Sample Menu Package

PLATED MENU 3

Hors D'oeuvres

Mango Crab Stack with Wasabi Oil on Brioche Round
Goat Cheese Truffles with Pistachios and Sun-Dried Tomatoes
Beef Carpaccio with Saffron French bread Toasts with Parma Cheese
Kansas City Sirloin on Rye Toast with Maytag Blue Cheese and Tomato Jam

Salad Course

Roasted Baby Beet Salad, Surfing Goat Cheese,
Candied Pecans, Port Wine Dressing

Soup Course

Caramelized Salsify Bisque, Creamed Parsley and Oregon Chanterelles

Main Course

Oven-Roasted Sliced Duck Breast with Lentils, Carrots, Potatoes,
Thyme and Balsamic Demi-Glaze Reduction

Dessert

Tiramisu Bombe
Individual Mascarpone Mousse Bombe
With Espresso Cream, Almond Macaroons and Bittersweet Chocolate

Coffee and Tea Service



Formal seated dinner Banquet



Tear Drop Pineapple Mousse Dessert



Maison Culinaire Sample Menu Package

BUFFET 1

American Cheese Board

Selection of fine Cheeses made In the US from California, Wisconsin, Vermont, Virginia
Served with Assorted Crackers, Sliced French Baguette, Dried Fruits and Nuts and Dijon Mustard

Bruschetta Bar

Crostini, Thin Focaccia Squares Served with Olive Tapenade, Tomato Bruschetta, Artichoke Spread

Spring Rolls

Spring Rolls with Hot Mustard and Sweet And Sour Sauce

Spring Mixed Garden Salad

Baby Greens, Sliced Radish, Mixed Sprouts with Carrot Ribbons and Chiffonade Red Cabbage Served with Herb
Red Wine Vinaigrette

Roasted Spring Leg of Lamb

Roasted Leg of Lamb Rubbed With Fresh Garlic and Herbs, Sliced and Served over Chickpea and Vegetables

Seared Salmon

Marinated Seared Salmon Fillet Served over Cherry Tomato Compote

Chicken Medallion Française

Pan Seared Medallion of Chicken Breast finished with Lemon Caper Sauce

Maison Spring Saffron Rice Pilaf

With Peas and Garden Vegetables

Steamed Asparagus

French Baguette and Butter

Assorted Miniature French Pastries

Coffee and Tea Service



Maison Culinaire Sample Menu Package

BUFFET 2

Hors d' Oeuvres Display

Barbecued Beef Cigars

Barbecued Beef Cigar with Chipotle Dipping Sauce

Chicken or Beef Saté

Open Fire Grilled Chicken or Beef Saté with Peanut Sauce

California Rolls

California Roll with Wasabi Cream and Pickled Ginger

Main Buffet

Bibb Lettuce and Frisée

Delicate Boston Bibb Lettuce And Frisée With Mixed Summer Berries, Julienne Granny Smith Apples and Citrus Vinaigrette

Roasted Brown Sugar Chicken Breast

Boneless Chicken Breast Marinated in Olive Oil, Brown Sugar and Fresh Herb Served over Spinach Gnocchi and Mushroom Ragu

Open Fire Grilled Flank Steak

Rubbed with Chipotle Pesto Grilled on Open Fire, Sliced and Served with caramelized Onions

Almond Crusted Atlantic Cod

Cod Fillet Crusted with Pistachio and Fresh Herb over Braised Fennel and Cabbage Finished with Chive Béarnaise

Summer Garden Vegetables

Potato Savoyard

Assorted Homemade Flat Bread with Seasoned Olive Oil Dipping

Strawberry Fraiser

Lady finger sponge cake with Grand Marnier cream and fresh Strawberries

Coffee and Tea Service



Maison Culinaire Sample Menu Package

BUFFET 3

Hors d' Oeuvres Display

Peking Duck

Wrapped in Mini Pancake with Hoisin, Scallion and Asian Slaw

Porcini Risotto Cake

Porcini Mushroom Risotto Cake with Parmesan Crust

Broccoli Pastry

Broccoli, Fennel and Walnut in Phyllo Pastry Beggars Purse

Autumn Harvest Salad

Baby Greens, Apples, Cranberries, Toasted Walnuts and Feta Cheese with Balsamic Vinaigrette

Roasted Prime of Beef

Slow Roasted Prime of Beef Sliced and Served with Au Jus
And Yorkshire Pudding

Stuffed Flounder

Delicate Flounder Fillets Stuffed with Shrimp Mousse infused with Pernod, Braised in White Wine. Topped with
Parmesan Sabayon Browned to Golden

Chicken Roulade

Chicken Breast Stuffed with Fontina, Mascarpone Cheese and Chorizo Sausage, Roll up and Seared to a golden
Brown. Sliced and served over Cannellini bean Ragout

Haricot Vert with Shallots and Pine Nuts

Roasted Yukon Gold Potatoes

French Baguette and Butter

Assorted French Pastries

Coffee and Tea Service



Maison Culinaire Sample Menu Package

BUFFET 4

Hors d' Oeuvres Display

Miniature Lamb Tart with Kumquat Chutney

Tartlet of Ground Lamb with Light Curried Sauce Topped with Kumquat Chutney

Wild Mushroom Strudel

Wild Mushroom Ragu in Phyllo Dough Sheets, Rolled, Bake and Slice into Bite Size Triangle

Baked Pears and Stilton Cheese encased in Puff Pastry

Baked Pear Slices Topped with Stilton Blue Cheese, Encased in a Flaky Puff Pastry and Baked to a Golden Brown

Main Buffet

Winter Salad

Baby Greens, Arugula and Belgium Endive accompanied with Pomegranate, Roasted Pears, Toasted Cashew Nuts and Brioche Croutons. Served with Banyul Vinaigrette

Pistachio Crusted Lamb Roast

Pistachio and Fresh Herb Crusted Leg of Lamb with Shiraz Mint Jus
Accompanied with Roasted Winter Squash

Stuffed Prawns

Jumbo Shrimp Stuffed with our Crab Mixture topped with lightly spiced Béarnaise and finish in the oven to a golden brown

Balsamic Chicken

Boneless and Skinless Chicken Breast Marinated in Balsamic reduction with Fresh Herbs, Grilled on Open Fire Sliced and Served over Couscous

Potato Gratinée

Sliced Potatoes Layered with Manchego, Mascarpone, Fontina and Cream Cheese Topped with Panko Bread Parmesan Crust and Baked to a Golden Brown

Open Fire Roasted Winter Vegetable

Assorted Rolls and Butter

Panna Cotta with Macerated Dark Cherry

Coffee and Tea Service