



Fundraiser Gala Dinner For 500

VIP Reception

Accompaniment

New England Farm House Cheese Display

A flavorful display of authentic New England Farmhouse Cheeses to include a selection based on the size or your group. Some of the fine offerings are: Grafton Maple Smoked Cheddar, Great Hill Blue Cheese, Vermont Shepherd Timson and Vermont's Tomme. We also source cheeses from Blythedale Farm, Cato Corner Farm and others.

Gourmet Charcuterie Platter

Smoked Chicken Breast, Green Peppercorn Certified Angus Beef, Cured Pork Tenderloin, Smoked Duck Breast and an assortment of Domestic and Gourmet Sausages served with Gourmet Crackers, Flatbreads, and a variety of Gourmet Mustards and Chutneys.

Mediterranean Mezze Station

As visually exciting as it is a delicious array of varied tastes. A Spanish Almond Tomato Romesco Dip served with olive oil croustades. French Country olives with fresh rosemary. Herb marinated feta cheese and Sicilian Tomato Olive Capunatina as well as Hummus with tahini. Crackers and croustades are offered to round out these exciting offerings.

Passed Hors d'Oeuvres

Lollipop Lamb Chops with Mint Chutney

The best of the best. Petite baby lamb chops are given special care, marinated and grilled and served with a fresh mint verde sauce.

Endive Points, Chevre Boursin and Mediterranean Salsa

Our herb chevre boursin utilizes fresh Chevre from Crystal Brook Farm in Sterling, piped onto endive points and is further embellished with a lively tomato olive salsa.

Exotic Mushroom Pate Mille- Feuille

with Lingonberry Jam

Heart Shaped Corn Cakes with English clotted cream & caviar

Tender and delicious fresh, baked corn cakes are given the royal treatment with delicious English cream and fresh Caviar.

Panko Crusted Shrimp

with a ginger tomato compote

Reception

An array of fine German cheeses including Smoked Brudel Basil, Cambozola, Mirabo with walnuts and Montagnolo garnished with seasonal fruits and served with crisp crackers.

Stationary Hors d'Oeuvres

International Gourmet Cheese Display

Huntsmen, Brie, Cotswold Chive Cheddar, Smoked Mozzarella, Sage Derby Cheddar and Herbed Boursin Pear with a Fresh Fruit Garnish, served with assorted crackers.

Passed Hors d'Oeuvres

Assortment of Passed Sushi

Your selection offering three pieces for each of your guests.

Tomato and Kalamata Olive Tapenade Crostini

Grilled Tuscan Chicken & Artichoke Heart Skewer

Grilled & Skewered artichoke hearts and chicken, marinated in a sun-dried tomato/ fresh rosemary dressing makes this a winning combination.

Shrimp Tempura

A burst of flavors from this light tapas treat. An excellent addition to an eclectic Mediterranean feast. Served simply with a squeeze of lemon.

Whipped Herb Goat Cheese with Anise Honey drizzle, toasted walnuts all on an edible spoon

General Tao's Dumpling

A contemporary version with hints of dried pepper, orange, ginger and garlic.

Seated Dinner

Plated First Course

Tuscan Style Caesar Salad EVOO Poached Fresh Anchovy, Parmesan Tuille Martini

The Italian classic with garlic toasted croutons, red onions and fresh grated Parmesan cheese.

Green Peppercorn Tenderloin of Certified Angus Beef

The finest of beef, CAB Tenderloin is given the royal treatment with our delicious green peppercorn rub and roasted to perfection. Accompanied by a brined and Butter poached Prawn. This will be accompanied by a Merlot reduction Demi Glace.

Duchess Yukon Gold Potatoes

Creamy potatoes, whipped & piped Duchess style, enhanced with a touch of tarragon & black pepper.

Haricot Verts & Parisian Carrots

With Fresh Herbs

Rustic Artisan Rolls

Dessert and Coffee

Lemon Bavarian Tulip with Lemon Curd.