



Gala Dinner For 230

Stationary Hors d'Oeuvres

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.

Fresh Fruit & Nut Presentation

Display To Accompany Cheese
Strawberries, Blackberries, Pineapple, Apricots, Quince, Toasted Walnuts,
Fig and Almond Tart

Passed Hors d'Oeuvres

Grilled Tuscan Chicken & Artichoke Heart Skewer

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

Apricot Stilton on Home Made Potato Chip with Fig Balsamic Glaze

Lamb, Feta & Pine Nuts in Pastry with Cucumber Mint Sauce

A wonderful Greek appetizer of lamb and feta in a puff pastry turnover with the trace of pine nuts and Fresh mint.
Garnished with a Cucumber, mint & yogurt drizzle.

Salmon Tartare Cones, Wasabi Crema

A whimsical, crisp wonton cone is filled with a lime cured Atlantic Salmon tartar
and napped with a Japanese wasabi crema and fresh chive garnish. A decadent and delicious bite.

Tuna Ceviche Cone

Pepper's Classic Crab Cake

A great light entree or hors d'oeuvre, the fresh crab flavor is enhanced with lemon, scallions and parsley.
Choose one of the following sauces to satisfy your palate: Smoky Chipotle Remoulade or Mustard Dill Sauce.

Curried Scallop Cakes

Creamy on the inside and crunchy on the outside, these are fragrant with Indian curry and cilantro.

Classic Potato Latkes

Crisp potato latkes are served with sour cream, chives and/ or apple sauce.

Sweet Potato Latkes with Orange Ginger Crème Fraiche

Vietnamese Vegetable Spring Rolls

With Thai Garlic Chili

Serrano Ham and Manchego Cheese Palmiers

Delicate palm shaped hors d'Oeuvres filled with imported Spanish Ham and nutty Manchego cheese.

Sun Dried Tomato and Pesto Chevre Palmier

Salad Course

First Pick Baby Greens filled with Roasted Red and Yellow Beets

Cucumber, Yellow Pear Tomatoes, Red Onion Blood Orange Vinaigrette. Set in a Martini Glass.

Dinner Feature

Smoked Certified Black Angus Bistro Beef Tenderloin

Bourbon Pink Peppercorn Reduction Sauce

Duchess Yukon Gold Potato

Creamy potatoes with a touch of Asiago Cheese whipped and piped Duchess Style enhanced with a touch of nutmeg and black pepper.

Grilled Asparagus with Roasted Tomatoes

Vegetarian Option

Grilled Vegetable Ravioli

in a lemon artichoke sauce with watercress salad and mustard oil.

Upscale Artisan Rolls and Bread

With Sweet Cream Butter

Coffee & Dessert

Pyramid Logo Cake from Pepper's Bakery

White Cake with Roasted Peach and Mascarpone Cheese & layer of Caramel Butter cream
White Chocolate covering on cake Caramel Sauce (maybe with blueberry)

Peet's Gourmet Coffee

Regular and decaffeinated. Assorted tea will also be available.