

Modern Dining Solutions

The Art of Dining

Sample Menu



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BUTLERED HORS D'OEUVRES – PLEASE SELECT (5)

GRILLED SHRIMP

PLANTAIN GOAT CHEESE PANCAKE – TOMATO CONFIT

TUNA TARTARE

SOY DRESSING – SESAME TUILE CONES

DUCK CONFIT & FOIE GRAS EMPANADA

ANCHO & POBLANO CHILE DIP

HAZELNUT CRUSTED CHICKEN

GOAT CHEESE BASIL FLAN – RED BEET CHIP

POLENTA FRITTER
ROQUEFORT CHEESE – FIGS – CHERRY RELISH
OVEN-BAKED TOMATOES & BRIE
BASIL PESTO – PUFF PASTRY CROUSTADE
BRAISED SHORT RIB
CURRANT-VIDALIA CHUTNEY – PATTY PAN SQUASH
SEARED BAY SCALLOP
PUMPKIN POBLANO MUFFIN – CILANTRO AIOLI
ROASTED PEPPER & CORN CRAB CAKES
CHIVE CRÈME FRAICHE
SAVORY PESTO CREPES
ROASTED PEPPER RICOTTA – OLIVE TAPENADE
FILET MIGNON AU POIVRE
POPPY SEED TARTLET – PEPPERED SOUBISE
FISH 'N' CHIPS
BEER-BATTERED COD- RÉMOULADE – POTATO CRISP
PULLED BBQ CHICKEN
JAVÀ BARBEQUE SAUCE – YELLOW MAIZE CORNET
GOUÛÈRE
GRUYÈRE INFUSED PASTRY – WILD MUSHROOM RAGOUT
ROAST LEG OF LAMB
SUN DRIED TOMATO HUMMUS – FETA CHEESE TZATZIKI SAUCE
FIGS IN A BLANKET
PROSCIUTTO – MOLASSES SYRUP
CUMIN CRUSTED LOIN OF TUNA
PRESERVED LEMON AND PEPPER RELISH

AROMATIC SHRIMP
TAMARIND GLAZE

CHIPOTLE RUBBED MEDALLION OF CHICKEN
SMOKED TOMATO GLAZE-SPICED PLANTAIN CRISP

WARM POLENTA CRISP
GORGONZOLA MOUSSE-SPICED WALNUTS

BUTTERNUT SQUASH RISOTTO FRITTER
SHAVED ASIAGO CHEESE-DRIED CRANBERRY RELISH

ROAST MEDALLIONS OF LAMB
SUN DRIED TOMATO HUMMUS-FETA & TZATZIKI SAUCE

PETIT VEAL BURGERS-MELTED ONION CONFIT
FONTINA CHEESE-SOUR DOUGH CROSTINI

CRISPY WILD MUSHROOM RAVIOLI
TRUFFLED CRÈME

ARTICHOKE AND FONTINA PANINI
SUN-DRIED TOMATO COULIS

COCKTAIL BUFFET STATIONS – PLEASE SELECT (1)

FRUIT, CRUDITÉ & CHEESE DISPLAY

CHEF'S SELECTION OF LOCAL AND IMPORTED CHEESE
SEASONAL FRUITS AND BERRIES - DRIED APRICOTS AND FIGS
SLICED BAGUETTES, CROSTINI AND WATER CRACKERS

VEGETABLE AND CROSTINI
SEASONAL VEGETABLES – WITH MARKET-FRESH DIP

FRESH FRUIT SKEWERS

ASIAN DISPLAY

NIGIRI AND MAKI SUSHI, ASSORTED CALIFORNIA ROLLS
MARINATED NEGAMAKI BEEF
SPRING ROLL WITH THAI DIPPING SAUCE
CHICKEN SATE WITH ORIENTAL STYLE NOODLES
TOSSED WITH A SPICY PEANUT SAUCE, WITH SCALLION, PEPPER & CUCUMBER
ASSORTED DIM SUM SERVED IN BAMBOO BASKETS FROM STEAMING WOKS
ACCOMPANIED WITH WASABI, PICKLED GINGER, SOY AND LEMONGRASS DIPPING
SAUCES

MAHOGANY GLAZED CHICKEN DRUMS DUSTED WITH SESAME SEEDS
THAI MARINATED GRILLED SHRIMP SERVED WITH SESAME RÉMOULADE SAUCE

TASTE OF MEXICO

FRESH CORN TORTILLAS PREPARED ON THE BUFFET BY OUR CHEF SERVED WITH
GUACAMOLE AND SALSA
CEVICHE BAR SERVED WITH TORTILLA CHIPS
SALMON WITH A GUAVA, CARROT, AND MINT SAUCE
RED SNAPPER SERVED WITH GREEN APPLE AND RED JALAPEÑO
TUNA WITH CHIMICHURRI, GINGER, AND A GARLIC CHIP
BLACK BEAN AND CORN SALAD WITH LIME VINAIGRETTE
CHILE RELLENOS, POBLANO PEPPER STUFFED WITH MANCHEGO CHEESE, BLACK
BEANS, AND RICE WITH RED MOLE
CHICKEN FLAUTAS TOPPED WITH QUESO FRESCO AND SHREDDED LETTUCE WITH A
TOMATILLO SAUCE
CHIPOTLE GLAZED CHICKEN DRUMS
VEGETARIAN AND GOAT CHEESE EMPANADAS
LAMB EMPANADAS
GUAJILLO DUSTED SALMON BROCHETTES - CUCUMBER SALSA

AMERICAN STATION

HERB CRUSTED BREAST OF CHICKEN-WILD MUSHROOM DEMI GLACE
MEDALLIONS OF SALMON- LEMON VINAIGRETTE- TOMATO BASIL RELISH
ROASTED BREAST OF TURKEY- ORANGE CRANBERRY COMPOTE
ROASTED VEGETABLE LASAGNA- TOMATO COULIS
WOOD GRILLED FLANK STEAK - CORN AND PEPPER SALSA
ROULADE OF CHICKEN- SPINACH, FENNEL AND PINE NUTS
ROAST TENDERLOIN OF BEEF- HORSERADISH CREAM SAUCE- \$5.00 SUPPLEMENT

SIDE DISHES

RIGATONI POMODORO
MULTI GRAIN SALAD- DRIED CRANBERRIES- PINE NUTS- THYME
GRILLED AND ROASTED SEASONAL VEGETABLES- BASIL OIL
RATATOUILLE
GRILLED EGGPLANT ROULADE- SPINACH- RICOTTA- TOMATO COULIS
SAUTÉED ASPARAGUS- LEMON BUTTER
ROASTED NEW POTATOES- CARAMELIZED ONIONS- ROSEMARY
ISRAELI COUS COUS TABOULEH

SALADS

SEASONAL FIELD GREENS- TEARDROP TOMATOES- CUCUMBERS- PEPPERS- LEMON
VINAIGRETTE

CHOPPED SALAD- SEASONAL VEGETABLES- CRUMBLLED BLUE CHEESE- BALSAMIC
VINAIGRETTE

PASTA SALAD- MOZZARELLA CHEESE- ARUGULA- ROASTED TOMATO
VINAIGRETTE

WHITE BEAN SALAD- ROSEMARY- FENNEL- PEPPERS

CAESAR SALAD- FOCACCIA CROUTONS- SHAVED PARMESAN CHEESE- CREAMY
GARLIC PARMESAN DRESSING

GRILLED ASPARAGUS- SESAME SEEDS- SOY DRESSING

ROASTED NEW POTATO SALAD- CARAMELIZED ONIONS- WHOLE GRAIN MUSTARD
AIOLI

MIDDLE EASTERN SALAD- OLIVES- FETA CHEESE- HUMMUS- TOMATOES- TOASTED
PITA CHIPS- OREGANO VINAIGRETTE

RAW BAR

SERVED ON A BED OF CRUSHED ICE, A SELECTION OF:

FRESH OYSTERS

LITTLE NECK CLAMS

CRAB CLAWS

JUMBO SHRIMP

WITH HOMEMADE COCKTAIL AND MIGNONETTE SAUCES

LEMON

NEW ENGLAND LOBSTER MARTINIS

POACHED MAINE LOBSTER WITH CITRON & CHIVE VINAIGRETTE

WITH ENDIVE LEAVES AND A TROPICAL SALAD

SERVED IN A MARTINI GLASS

GRILLED TUNA STEAKS WITH BLACK SESAME SEEDS AND WASABI AIOLI

GRILLED SWORDFISH WITH WARM TOMATO COMPOTE

DESSERTS

CHEF'S SELECTION OF PETIT FOURS

SEASONAL FRUITS AND BERRIES

SELECTION OF COOKIES AND BROWNIES

SUGAR PUMPKIN FLAN
CARAMELIZED APPLES - CRANBERRY COMPOTE

BURGUNDY POACHED PEAR FINANCIER
SWEET SHELL - MAPLE ICE CREAM

WALNUT AND BUTTERNUT SQUASH TATIN
CRANBERRY-GINGER COMPOTE - CINNAMON CARAMEL ICE CREAM

APPLE PITHIVIERS
APPLE - FRANGIPANE - PUFF PASTRY ROUNDS - VANILLA BEAN ICE CREAM

DEEP DISH BREAD PUDDING
HONEY GLAZED CHESTNUTS

APPLE CRÈME FRAICHE CRISP
VANILLA BEAN ICE CREAM - APPLE CHIP

AUTUMN TRIFLE
HAZELNUT CAKE - PUMPKIN MOUSSE CRANBERRY COMPOTE - APPLE CIDER
SORBET

LEMON MOUSSE NAPOLEON
RED CURRANT JELLY-CONCORD GRAPE COULIS

WARM CHOCOLATE DECADENCE
ROASTED HAZELNUT ICE CREAM - RASPBERRY COULIS - SEASONAL BERRIES

ROASTED BANANA MOUSSE



SAMPLE COFFEE TEA MENU

AMERICAN COFFEE

ESPRESSO

ESPRESSO DOPPIO

ESPRESSO MACCHIATO

CAPPUCCINO

CAPPUCCINO FLOAT

CAFE MOCHA

CAFE LATTE



CAFE AU LAIT

CAFE AU CHOCOLAT

GREEK COFFEE

DOUBLE GREEK COFFEE

NESCAFE

HOT CHOCOLATE

HOT TEA

HOT GREEN TEA

HOT HERBAL DELIGHTS TEA

ICED FRAPPE



ICED FRAPPE FLOAT

FREDDO ESPRESSO

FREDDO ESPRESSO CARAMEL

ICED FREDDO CAPPUCCINO

ICED MACCACCINO FREDDO

ICED LATTE

ICED CARAMEL LATTE



CREPE STATION

CEE TATON AO CEE ONOUR CREPE HAMEGG AND SISS CHEESE
EGGIE CREPE MOARELLAMUSHROOMSPEPPERGREEK OLIES TOMATOESLETTUCE
AND HUMMUS
REEK CREPE GREEK FETAHAMTOMATOESCUCUMBERONIONS OLIE OIL AND
OREGANO
HANGOER CREPE MOARELLAMUENSTERTURKETO EGGS BACONMAO AND
KETCHUP
CALIFORNIA CREPE MOARELLATURKEAOCADOCORNTOMATOESAND MAO
PESTO CHICK CREPE PROOLONEGRILLED CHICKENBASIL PESTO AND TOMATOES
OOK UP CREPE SISSAUSAGEHAMPEPPERONISPIC FETA SPREAD AND
MARINARA SAUCE
THE INSULT CREPE FETA CHEESESISSBOILED EGGBACONGREEN PEPPERS SPIC
FETA SPREAD.. SAUCE
A MILANESE CREPE CHICKEN CUTLETMOARELLAPEPPERONIMUSHROOMSGREEN
PEPPERSMAO KETCHUP