

TK&A HOLIDAY 2007



A SAMPLING OF HORS D'OEUVRE



CRANBERRY PURSE

Smoked Chicken, Orange Zest, dried Cranberry, Pecan in a Crepe tied with a Chive

BABY LAMB CHOP

Herb and Salt crusted single blade with classic Mint Sauce

STILTON TARTLET

Colston Bassett Stilton and Port Plumped Currants

BASIL CHICKEN ROULADE

Lavosch Roulade of Pecan, Basil and Breast of Chicken filling with Crème Fraiche and Basil Chiffonade

DUXELLE CHOUX

Choux Pastry Puff filled with Wild Mushrooms, Cheese and Walnuts

PUMPKIN JACK CAKE

Savory Pumpkin Blini topped with Smoked Turkey, Crème Fraiche, Orange Zest and Sun dried Cranberries

CHESAPEAKE MINIATURE

Eastern Shore Crab Cakes, traditionally seasoned, griddled and topped with Remoulade

PESTO PRAWNS WITH ROASTED PEPPERS

Brochette of jumbo Shrimp marinated in Pesto wrapped with Roasted Red Peppers

COCONUT SHRIMP

Jumbo Shrimp dipped in spicy Beer batter, rolled in Coconut, flash fried with Citrus Mustard Dipping Sauce

HOLIDAY BURGER

Miniature Turkey Burger with Cranberry Aioli and Butter Leaf Lettuce in a Chive Brioche Roll

PROSCIUTTO FIG

Fig and Chevre wrapped with razor cut Prosciutto and splashed with aged Balsamic Vinegar

BRIE AND ASPARAGUS BEIGNET

Savory Batter with Asparagus and Brie, flash fried with Dijon Crème Dipping Sauce

POTATO LATKES

Grated Potato, Onion and Eggs fried crisp

NEW POTATO STOLICHNAYA

Baby Red Potato, hollowed, splashed with Vodka, Red Onion, Lemon Crème Fraiche and Black Caviar

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ITALIAN SAUSAGE

Bites of Italian Sausage in Red and Green Bell Peppers, Onion, Tomato and Garlic

MEDITERRANEAN MEATBALLS

Roasted in Oregano and Lemon Demi Glace

WINTER VEGETABLES

Jicama, Belgian endive, Blue Lake Green Beans and Carrots with Roasted Red Pepper Crème Fraiche

POACHED SALMON FILET

Displayed Cucumber, Dill and Capers with Crème Fraiche, Sauce Verte, fresh Lemon and Toast Points

MAPLE WALNUT BRIE EN CROUTE

Whole Brie wheel covered in Maple caramelized Walnuts wrapped with Puff Pastry

FONDUE RIVER

*Traditional Swiss cheese and smoky Gouda with Pancetta flowing between glass block lit with votive candles
Broccoli Florets New Potatoes Olive Bread Squares Black Forest Ham*

ELEGANT CHEESE DISPLAY

*Humbolt Fog Pt Reyes Original Blue Brie Montrachet Camembert
Harvest Dried Fruit blend (peaches, prunes, red plums, white figs, apples, pears) and whole almonds
Wafers and French Baguettes*

WINTER FRESH FRUIT

Pineapple, Red Grapes, Strawberries, Figs, Crenshaw melon

BRUSCHETTA

*Chopped Roma Tomato, fresh sweet Basil, Garlic, EV Olive Oil and Balsamic Vinegar
Pesto Toasts*

TORTA SAN REMO

Layers of Sun dried Tomatoes, Olives, Pesto and Cream Cheese

GRILLED CHICKEN APPLE SAUSAGE

Served chilled with Tarragon Mustard Sauce

TORTA BITE

Mozzarella, Cotto Salami, Roasted Pepper, Provolone, Pepperoncini and Mustard Wrapped in Pizza Dough

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RED ROSY SALAD

Red Romaine, Red Pepper, Carrot, Pistachio and Jicama julienne in Cranberry Vinaigrette

SAVORY PINON CHEESE TART WITH SALAD

Goat Cheese Tart with toasted Pine nuts and Roasted Tomato served with Greens, Red Pepper, Corn Crisps and Golden Raisins in Citrus Vinaigrette

WINTER GREEN SALAD

Mixed Lettuces Port Currants, crumbled Gorgonzola and crisped Parsnips in Raspberry Vinaigrette

SWEET & SAVORY PECAN SALAD

Chopped Romaine, diced Apples, toasted Pecans and Raisins in Pear Vinaigrette

SWEET & SAVORY WALNUT SALAD

Chopped Romaine, diced Apples, toasted Walnuts, Scallions and Raisins in Pear Vinaigrette

INSALATA MISTA

Field Greens with Roma Tomato, toasted Pine nuts, Golden Raisins and shaved Asiago in Balsamic Vinaigrette



ROASTED BUTTERNUT SQUASH BISQUE

Roasted Sweet Butternut Squash with Sour Cream, Chives and Curried Puff swizzle

ROASTED TOMATO SOUP

*Fresh Tomato, Onion, and a hint of Garlic, oven roasted, pureed and topped with Crème Fraiche
Parmesan Twist*

CURRY PUMPKIN BISQUE

Graham Masala flavored Pumpkin puree in a votive shot glass with a Curried Flatbread Chard

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MAIN COURSE



HERB-CRUSTED TENDERLOIN OF BEEF

*Angus Tenderloin of Beef covered with herbs, Pepper and grilled, carved to order
Brioche Rolls Garlic Aioli Onion Chutney Horseradish Cream*

ARTICHOKE POTATO GRATIN

Sliced Potato and Artichoke in classic Mornay Sauce with Gruyere Cheese, baked golden brown

MÉLANGE OF SEASONAL VEGETABLES

Yellow Summer Squash, Haricots Vert and Carrot in Herb Infused Olive Oil



THE CARVING

*Breast of Turkey rubbed with Herbs and Garlic, roasted and carved with Chive Brioche Rolls
Sweet Hot Mustard Roasted Corn Chutney Pesto Mayonnaise Cranberry Walnut Relish*

MASHED POTATOES WITH CRISPED PARSNIPS

Puree of Russet Potatoes with caramelized Shallots and crisped Parsnips

BABY CARROTS

With Ginger and Brown Sugar Butter



COQ AU VIN

Boneless Chicken Breast in a rich Burgundy Wine reduction with Bacon, Pearl Onions, Carrots and Herbs

WILD MUSHROOM BREAD PUDDING

A savory Bread and Wild Mushroom Pudding with Shallots, Tarragon and Garlic

ROASTED ROOT VEGETABLES

Sweet Potato, Butternut Squash, Parsnip, Rutabaga and Carrot with Arugula and Sage



POLLO SAN REMO

*Boneless breast of Chicken filled with Goat Cheese, Feta, Basil and Sun dried Tomatoes
Rolled with Prosciutto and served in Lemon Parmesan Cream Sauce with Smoked Tomatoes*

SAFFRON SMASHED POTATOES

Potato mash with Saffron, sautéed Onion, Chives and crisped Garlic

MIXED VEGETABLE BUNDLE

Asparagus, Carrot, Blue Lake Green Bean, and Red Bell Pepper tied with a Chive, drizzled with Hazelnut Oil

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CINNAMON ROASTED CHICKEN BREAST

With Apple, Parsnip & Bacon Skillet Hash

SWEET CORN TIMBALE

Delicate Sweet Corn Soufflé resting on a bed of julienne

ZUCCHINI, CARROT, YELLOW SQUASH, GREEN BEANS AND RED ONION

SWEET POTATO & PECAN FILLED ORANGES



BRAISED LAMB AND POLENTA

Braised Lamb leg in a light sauce of Tomato, Green Olive, Capers and Herbs over soft buttery Polenta

GRILLED MARINATED VEGETABLES

Red and Green Peppers, Zucchini, Yellow Squash, Eggplant and Red Onion



FILET OF HALIBUT

Baked in a Horseradish crust with frizzled Leeks and Chive Oil

LONG GRAIN & WILD RICE

With Mushrooms and fresh chopped Scallions

HAZELNUT VEGETABLES

Asparagus, Cauliflower, Blue Lake Green Bean, Yellow Squash and Red Bell Pepper sautéed in Hazelnut Oil



WALNUT CRUSTED SEABASS

Baked Seabass topped in a crust of Walnut, Panko crumbs and Garlic with Brie Lemon Chive Cream

MUSHROOM RISOTTO

Arborio Rice slow cooked with White Truffle Oil, Garlic, Cremini Mushrooms, Thyme and Parmesan Cheese

ASPARAGUS BUNDLES

Fresh Spears of Asparagus Tied with Chive, Steamed and Drizzled with Hazelnut Oil



STATION OPTION

TRUFFLED MAC 'N CHEESE MARTINI

Cavatappi Pasta with Vermont Sharp Cheddar and Garlic Panko Crumbs

Topped With Your Choice Of

Roasted Poblanos, Fried Shallots, Pancetta, Lobster, Oven Roasted Tomatoes, Toasted Pine nuts and Chives

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SWEETS

CRÈME BRÛLÉE

Baked in a large Ramekin with a caramelized topping and fresh Raspberries

HOLIDAY TRIFLE

Layers of Custard, Date nut Bread, poached Pear and finished in Vanilla Whip Cream with dried Cherries

DARK CHOCOLATE BREAD PUDDING

*Fabulously delicious dark Belgian Chocolate and Almond pudding, served warm with whipped Cream
Fresh Raspberries*

CINNAMON PECAN BREAD PUDDING

Served warm with Jack Daniels Whiskey Sauce and Whipped Cream

PEAR WILLIAM BREAD PUDDING

*Soft Brioche in sliced Pears poached in Pear William Custard served warm drizzled with Belgian Chocolate
and Kahlúa Whip Cream*

JACK DANIELS APPLE CRUMBLE

Sour Mash soaked Pippin Apples covered with Dark Brown Sugar, Butter and Seasonings with Hard Sauce

RASPBERRY TRUFFLE TORTE

Three layers of Cake, Raspberry Chocolate Ganache, with a Chocolate Cookie Crumb Coat Fresh Raspberries

CHOCOLATE DECADENCE

An Intense Chocolate Experience! A flourless Fudge cake covered with Chocolate Glaze

CHOCOLATE CARAMEL PYRAMID

Individual Chocolate Mousse on a crisp Hazelnut base, Cocoa dusted plate with Caramel and fresh Berries

GIFT BOX PETIT FOUR

Genoise with Raspberry, covered in white neatly tied with Bow

ESPRESSO STAR

Praline dipped and Gold dusted shortbread cookie

GINGERBREAD MEN

Fashionably dipped in Dark Chocolate

CRANBERRY PECAN MACAROON

Chocolate dipped and dusted in Gold

BRANDIED APRICOT BEIGNET

Rolled in Powdered Sugar served with a Whipped Orange Cream Dipping Sauce