

the Daily Dish

A RESTAURANT & CATERING COMPANY

HORS D'OEUVRES TO BE DISPLAYED

Cheese and Fruit Board

Herbed Chevre, Aged Cheddar, Caramelized Brie topped with candied pecans, garnished with roasted grapes, seasonal fruit, dried fruits with crackers and baguette

PASSED HORS D'OEUVRES

Miniature Beef Wellingtons

beef tenderloin and herbed cream wrapped in puff pastry

Roasted Oyster Mushroom Skewer Drizzled with Sherry Reduction

House Made Duck Confit

on red endive with a roasted grape, applewood smoked bacon and port wine vinaigrette drizzle

DINNER BUFFET

Pan Seared Diver Scallops

on cauliflower puree and drizzled with balsamic reduction

Free Range Pork Tenderloin

stuffed with Mejool Date, Stilton & Preserved Lemon

tenderloin medallions presented on sautéed red kale, frizzled smoked ham w. Madeira sauce

Red Quinoa Pilaf

with mushrooms and peas and wilted red kale garnished with Madeira roasted baby carrots

Brussels Sprouts braised with Brown Sugar, Sherry Vinegar and Red Onion

Rosemary and Garlic Roasted Fingering Potatoes

Baby Mixed Greens with Dried Cranberries, Chevre and Candied Pecans

with a port wine vinaigrette

Baguette, Olive Boule and Fresh Herb Focaccia Bread

DESSERT

Bittersweet Chocolate Torte w. Caramel Sauce and Vanilla Bean Ice Cream

Silver Coffee Service

(Host to Provide Bar)