

MAX & ME

Gourmet Plated Menu

Passed Hors D'oeuvres

- ~Roasted Marinated Rosemary Lemon Frenched Baby Lamb Chops
with a Mint Demi-glace OR Smokey Eggplant Puree
- ~Seared Foie Gras on Brioche Crostini with Cognac Dried Fruit Tapenade
- ~Crispy Tart Shells with Chicken, Porcini Mushrooms and Pearl Onions
- ~Cajun Scented Stuffed Crab Claws with Shrimp and Crabmeat
Garnished with Chipotle Mayo
- ~Eggplant Crisps with Herb Goat Cheese and Tomato Fondue
- ~Fried Risotto Cake with Shaved Parmesan and Truffle Oil

"The Cheeseboard"

A selection of Imported and Domestic Cheeses
which may include hard and soft varieties such as:
St. Andre, Double Cream Brie, Cotswald, Stilton and Blue Cheeses,
Cheddars from around the country, Havarti, Chevre (Goat), Morbier.
Served with Assorted Crackers, Raisin Nut Breads, Sliced Baguettes,
Honey Dijon Dip, Mixed Dried and Fresh Fruits.

Salad

Baby Spinach, Red Wine Poached Pear, Maytag Blue, Spiced Candied Walnuts
with Port Reduction Drizzle and Creamy Apple Cider Vinaigrette

Split Plate Entree

Charred Cuban Sirloin with Chili Coriander sauce and Red Onion Compote
paired with a Herb Crusted Halibut Filet with Roasted Tomato Nage
All served with Smashed Red Bliss and White Creamer Potatoes with Leeks and
Sour Cream and Haricot Vert and Baby Carrots with Fresh Chives

Dessert

Fresh Seasonal Berries served with Honeyed Crème Fraîche and Shortbread
Cookies