



## PASS HORS D'OEUVRES

COLD

### FISH AND SEAFOOD

Gulf Shrimp with Chipotle Cocktail Sauce (or Classic Upon Request)

Mini Lobster Roll “The Chef’s way”

Atlantic Smoked Salmon with Blinis, Caviar, Chives Sour Cream

Maryland Jumbo Lump Crab Salad, Saffron Aioli, Fresh Mango Salsa

Cod Ceviche, Lime, Cilantro, Red Onions

Gulf Shrimp Ceviche, Chipotle Cocktail Sauce

Maine Lobster Ceviche, Caviar, Creamy Lime Sauce

Atlantic Salmon Ceviche, Capers, Shallots, Lime Juice, Cilantro

Pacific Halibut Tortilla, Cilantro, Red Onion, Lime juice

Sea Scallops Carpaccio Blini

### VEGETARIAN

Organic California Hass Avocado Guacamole, Cilantro Mousse

Provençal Ratatouille, Rosemary and Parmesan Mousse

Herb Crusted Vermont Goat Cheese, Piquillo Peppers Coulis

100% Organic California Hass Avocado Hummus

Classic Hummus with Red Pepper Sauce

Classic Hummus with Black Olive Tapenade

Classic Hummus with Provençal Artichoke Mousse

Classic Hummus with Provençal Eggplant Caviar

Tomato Grape with Eggplant Caviar

Cucumber with Crème Fraîche and Black Caviar

## HOT

### FISH AND SEAFOOD

Brittany Blue Crab Tortilla

Classic Clams Casino, Garlic Butter and Bacon

Coconut Gulf Shrimp Lollipop

Maryland Crab Cake Lollipop

### POULTRY AND MEAT

Petite Margherita Pizza with Chorizo

Petite Brochette de Poulet, Sauce Diable

Mini Prime Beef Oxtail Burger with Wild Mushrooms

Berkshire Pulled Pork Mini Tacos

Pulled Chipotle Organic Chicken Mini Tacos A La Mexicaine

Pulled Prime Brisket Mini Tacos A La Bourguignone

Petite Tartelette with Smoked Apple Bacon, Chive Cream, Quail Egg

Duck Confit, Sweet and Sour Sauce Dip

Stuffed Mushrooms with Duck Confit

Organic Chicken Wings Lollipop, French Barbecue Sauce

### VEGETARIAN

Mini Puff Pastry with Gruyere and Béchamel

Herb Crusted Vermont Goat cheese Lollipop

Stuffed Mushrooms, Sauce Perigourdine

Stuffed Mushrooms, Savoyard Gex Blue Cheese

Tri Color Heirloom Tomato Carpaccio with Fresh Burrata  
and Greek Extra Virgin Olive Oil

## SOUPS

Organic white beans and Truffle jus Velouté

Creamy Wild Mushrooms

Classic Clam Chowder

Corn Chowder

Brittany Lobster Bisque

## SALADS

Organic Mesclun Salad, Cherry Tomatoes, Shallot Vinaigrette

Classic Ceasar Salad: Romaine, Shaved Parmesan and Garlic Croutons

Signature “Voila”: Organic Mixed Greens, Vermont Goat Cheese, Chives, Apple Smoked Bacon, Candied Walnuts, Crispy Roasted Tomato, Aged Balsamic Dressing

Warm Farro, Kale, Spinach, Dried Cherries, Almonds, Crispy Sweet Potatoes, Sherry vinaigrette

Arugula, Feta Cheese, Golden Raisins, Grilled Red Onions, Watermelon, Red Wine Vinaigrette

House Cobb Salad: Avocado, Tomato, Egg, Red Onion, Apple Smoked Bacon, Corn Salsa

## APPETIZERS

Maryland Crab Cake, Avocado Mousse, Corn Salsa

Foie Gras Croque Monsieur, Chanterelle Mushrooms, Truffle Cheese

Seafood Quiche, Caviar Sauce

Leeks and Shallots Confit Quiche

Petite Pizza with Roquefort, Pears and Truffle

Vermont Goat Cheese Bavaroise, Black Olive Tapenade, Heirloom Tomato and rose juice

French Style Enchilada with Duck Confit and Porcini Mushrooms

Spicy Pulled Crispy Organic Chicken Wing Taco, Chipotle and Merguez Bouillon

Philly Style Prime Beef Filet Mignon in a Puff Pastry, Wild mushrooms, Onion Confit, Comté Cheese

# MAIN COURSES

## FISH AND SEAFOOD

Basmati Rice Seafood Paella, Blue Crab Meat, Shrimp, Clams, Mussels, Scallops, Chorizo

Roasted Pacific Halibut, Organic White Beans, Gulf Shrimp Consommé

Crispy Wild Atlantic Salmon, Morrel Mushroom Emulsion, Potato Gnocchi

Grilled Sea Scallop Rossini, Foie Gras, Artichoke, Champagne Sauce

Pan Roasted Chilean Sea Bass, Chorizo Ragout, Tapenade

Tiger Shrimp Brochette, Blue Crab Raviolis, Creamy Lobster Sauce

Poached Brittany Lobster, Brussels Sprout Choucroute

Pan Seared Branzino, Organic Asparagus, Vin Jaune Sauce

Roasted Red Snapper Nicoise, Vegetables Tian, Sauce Vierge

Manila Clam Bouillabaisse, Ink Pappardelle

## MEAT AND POULTRY

Carré d'Agneau Au Jus, Corn Blinis, thin strip Zucchini

Duo de Boeuf: Braised Prime Beef Oxtail and Short Ribs, Périgourdine Sauce

Crispy Organic Chicken, Truffle jus, Potato Tart, Kumquat Chutney

Stewed Organic Chicken Civet Forestier in a Black Trumpet Mushroom Sauce, Roasted Potatoes

Braised Colorado Lamb Shank, Cumin Butternut Squash Purée

Roasted Sirloin Steak Bordelaise, Marrow Bone Flan, Wild Mushrooms, Purple Potatoes,  
Cabernet Red Wine Sauce

Duo of Duck: Leg Confit and Roasted Breast of Duck, Sautéed Potatoes,  
Bacon, Parsley, Sweet and Sour Sauce

Veal Osso Buco, Mascarpone Polenta with White Truffles

Classique Prime Beef Filet Mignon Rossini, Port Wine Mirror

Maple Barbecue Berkshire Pork Belly Confit with Stuffed Baby Vegetables