

FOODMATTERS

1632 York Avenue, New York, NY 10028 P. (212) 427-2818 F. (212) 831-5879 www.WhenFoodMatters.com

Fall-Winter Seated Dinner

COCKTAIL HOUR

PASSED HORS D'OEUVRES

(Client Choice of Ten)

Skewered Shrimp Grilled in a Grand Marnier Glaze
Baked Figs with Stilton and Maple Rubbed Lamb Crostini
Crab Meat and Goat Cheese Stuffed Mushrooms
Duck Crepe with a Pinot Noir Reduction
Fried Coconut Shrimp with Orange Horseradish Dip
Lobster & Coconut Tarts

Apple Chutney and Brie Kisses
Tuna Tartar in a Cucumber Cup
Maryland Crab Cakes with Tartar Sauce
Savory Beef and Smoked Salmon Potato Knish
Berry and Apricot Noodle Kugel
Bread Pudding with Foie Gras and Walnut Chutney

Toasted Pecan and Butternut Squash Puffs
Wild Mushroom & Truffle Risotto Flowers
Sliced Tenderloin and Watercress on Brioche
Steamed Vegetable Shu Mai served with Hoisin Sauce
Sesame Chicken Satay with Thai Peanut Dipping
Smoked Salmon Wrapped in a Dilled Crepe with Crème Fraîche
Dates Wrapped in Bacon Stuffed with Blue Cheese
Mozzarella & Roasted Peppers with Fresh Chunky Dips © Basil Served on a Brioche

GRAND CRUDITÉ STATION

Garden Assortment of Vegetables with Seasonal Dip,
Chunky Dips © Hummus, Tahini Sauce,
Imported and Domestic Cheeses,
Warm Spinach and Artichoke Dip, Warm Pita Wedges,
Ripe Fruit and Berries
Lavishly Tiered and Decorated

PASTA STATION

Penne with Guests Choice of Marinara, Chunky Dips © Basil Pesto, Pink Vodka or Garlic & Oil,
Crushed Red Pepper, Grated Cheese
Tri Color Fusilli Primavera with Vegetables & Olive Oil
Accompanied by Homemade Garlic Bread

CARVING STATION

Staffed by One of Our Uniformed Professional Chefs
(Client Choice of One)
Roasted Turkey Breast, Beef Tenderloin, Prime Rib, Glazed Ham
Carved to Order
Accompanied with Homemade Bread
**Additional Stations Available For Purchase*

SEATED DINNER

First Course

(Client Choice of One)

Mixed Field Greens, With Raspberry Vinaigrette, Caramelized Walnuts & Dried Cranberries
Caesar Salad with Hand Torn Croutons and Parmigiano-Reggiano
Holiday Salad of Mixed Winter Garden Greens in Nutmeg Vinaigrette

Intermezzo

Champagne Toast ~ Sorbet

Entree

Fish

(Client Choice of One)

Wild Alaskan Halibut in a Pinot Noir Buerre Blanc Sauce
Panko Crusted Chilean Sea Bass with a Lemon Buerre Blanc
Baked Salmon in a Lemon, Butter Caper Cream Sauce
Asian Marinated Mahi Mahi in a Citrus Sauce

Meat

(Client Choice of One)

Filet Mignon with Au Jus Offered with Two Jumbo Shrimp and a Scallop
Baby Lamb Chop with a Mint Hollandaise Glaze
Sirloin of Beef, Green Peppercorn Sauce and Au Jus
Loin of Pork with a Spiced Maple Glaze Butterscotch Sauce

Poultry

Chicken Breast on Bed of Sautéed Spinach and Mushrooms
Stuffed Chicken Medallion with Bacon Lardoons, Swiss Chard and Pine Nuts in a Pinot Noir Sauce
Grilled Chicken in a Citrus Marinade with a Mango and Ginger Relish

****Vegetarian Alternative Entree Available Upon Request****

Grilled Vegetable Napoleon with Moroccan Couscous or Wild Mushroom Risotto
Wild Mushroom and Herb Ravioli in a Creamy Alfredo Sauce
Mu Shu Vegetables Seasoned with Fresh Ginger, Garlic and Soy Sauce
Wild Mushroom Risotto with Leeks and a Roasted Red Pepper Coulis

Entrée Selection Accompanied By:

Herbed Mashed Potatoes or Green Market Vegetables

DESSERT

(Client Choice of one)

Butler Passed Chocolate Covered Strawberries
Mini Tiramisu with a Chocolate Sauce
Warm Peach and Blueberry Tarte with Raspberry Sauce
Warm Apple Cobbler with Whipped Cream
Rhubarb and Apple Tartlet
Poached Pear Served with Drizzled Chocolate on Crème Anglaise-Custard
Coffee and Tea

All Inclusive

One Price Per Person

Based on Minimum and Availability

Call for A Customized Proposal Today! 212-427-2818

This is only a suggested menu; we look forward to serving you.