

Presidential Menus

*This menu has been created as a guide
in planning for high profile catering and special events.
It is intended only as a guide for suggested menus.*

*As always, it is our pleasure to customize any menus
especially for your event. If requested,
our catering chef will also provide
a tasting of that menu at your convenience.*

We look forward to serving you.

Great Beginnings

A basket of freshly baked muffins, flaky Danish and scones can accompany your delicious breakfast. These bakery items are served with whipped honey butter and sweet cream butter. Freshly squeezed orange juice and freshly brewed Starbucks coffee (Regular and Decaffeinated) will be offered to accompany this great beginning.

*Sliced fresh seasonal fruit
Grilled portabello mushroom with scrambled eggs,
fresh spinach and roasted red peppers
Whole wheat English muffins and crumpets
served with honey butter and sweet cream butter*

*Seasonal berries with cream
Goat cheese, roasted artichoke and smoked ham strata served
with apricot sour cream scones*

*Sweet pineapple, mango, papaya and kiwi
Masa pancakes topped with poached egg
and chipotle ranchera salsa
served with cranberry-nut muffins*

*Breakfast Entree Options:
Baked asparagus and yellow pepper frittata
Wild mushroom and Gruyere cheese omelet
French toast with warm peach compote sprinkled with powdered sugar
Cheddar cheese, Italian sausage and red bell pepper omelet*

Preferred Luncheons

Crisp romaine and butter lettuce with gorgonzola cheese and candied walnuts
with sherry vinaigrette topped with fresh raspberries

Spinach and wild mushroom-stuffed chicken breast served
with a shitake-leek compote on caramelized onion mashed potatoes

Orange-glazed fresh fruit tart

Hearts of palm and marinated artichoke hearts
on garden leaf lettuce with red pepper vinaigrette

Tenderloin of pork stuffed with dried sweet Bing cherries
and Port wine sauce served with julienne garden vegetables sautéed
with shallot compound butter

Tiramisu with espresso cream sauce

Preferred Luncheons

Crisp Romaine lettuce with homestyle croutons,
freshly shaved parmesan cheese and creamy Caesar salad dressing

Grilled tender filet mignon garnished with onion straws
served with oven-roasted vegetables and herb encrusted baby red potatoes

White chocolate mousse cream over spongy angel cake with fresh raspberries

Mesclun greens with Chinese long beans and sweet julienne yellow pepper
served with a sesame soy vinaigrette

Grilled salmon with a zesty ginger-lemon glaze over sautéed spinach
and herbed orzo Pilaf

Cabernet pear tart
Market Price

On The Lighter Side

Avocado and grapefruit fanned with shallot red wine vinaigrette

Teriyaki marinated flank steak with scallions, sesame soba noodles
and crisp vegetables on baby garden greens

Flourless chocolate torte with fresh raspberries

Chef's Fine Dining

Pear, onion and jack cheese strudel
Mesclun salad with goat cheese stuffed figs
Pan-seared pork tenderloin on wild mushroom ragout in a tarragon demi-glace
Sautéed butternut squash
Joseph Smith chocolate truffles

Sweet potato ravioli with butter sage cream sauce
Minted crisp romaine salad with crumbled bleu cheese
Herb and mustard-encrusted rack of lamb
Roasted root vegetables
Normandy apple tart with cinnamon creme fraiche

Three-onion tart with taleggio
Baby lettuce salad with roasted red peppers, feta and balsamic vinaigrette
Sesame crusted salmon with orange-miso sauce on sautéed julienne vegetables
Fluffy ginger Basmati rice
Lemon chess pie

Prosciutto-wrapped shrimp with garlic dipping sauce
Asparagus and roasted red pepper salad with red onion and caper vinaigrette
Grilled filet mignon on tri-color peppercorn demi-glace
served with Boursin Cheese and chive mashed potatoes
Mixed grilled seasonal vegetables
Wine and citrus poached pears and chocolate-dipped macaroons

A President's Reception

Butler-passed hors d'oeuvres serviced by select presidential catering staff

Baby vegetables decorated with herbed cream cheese

Petit brioche with curried chicken salad

Toasted Silver goat cheese on roasted garlic cheese toasts

Skewered scallops with orange-sesame dipping sauce

Chicken, apple and cheddar cheese empanadita

Basil-infused sweet grape-tomatoes and fresh mozzarella skewers

An elegant, multi-tiered presentation of import cheeses

and seasonal fresh fruits on handsome granite tiles

Jarlsberg, Kasser, English Cotswold, Gorgonzola, Black Rind Cheddar,

Walnut Gourmandise and Herb-Chevre sprinkled with Dried Apricots, Cranberries,

Figs, Walnuts and Smoked Almonds

Artisan breads and gourmet crackers and flat breads

Clusters of sweet baby red and green grapes

Chef Carved

Herb-encrusted roast tenderloin of beef topped with horseradish sour cream whip

Housemade Vidalia onion rolls

Salmon en crouete with baby spinach and herbs topped with Cucumber-dill crema

Petite Dessert Display of

White and Dark chocolate-dipped strawberries

White chocolate cups with dark chocolate moussé

Mini operas, napoleons, and Black Forest cake & fresh fruit tartlets