

Corporate and University Catering ~ Benefits & Galas

A SOPHISTICATED MENU FOR THE YOUNG AND THE YOUNG AT HEART

We were contacted by a member of the Boston Pops Symphony Orchestra, who is himself an accomplished conductor, to prepare a thank-you-menu for his own orchestra made up entirely of 27 trombones. After the show at the New England Conservatory the orchestra and their guests made their way to the Keller ballroom for the following menu. We were asked to come up with filling little bites that would appeal to a younger crowd of students, but that were sophisticated enough for a seasoned palate.

HARMONIOUS LITTLE SANDWICHES - ADAGIO

Savory Herbed-Profiteroles Done Two-Ways

Tarragon and Pepita Chicken Salad and Lemon-Chive Crab Salad

Miniature Korean Style Gingery Marinated Beef Bulgogi Sandwiches

Roasted Fall Vegetables and Mushroom Hoagie

REINVENTED CLASSICS – CAPRICCIO

Lima Bean Falafel Fritters

In Lettuce Cups with a Tahini-Labneh Sauce

Stuffed Twice-Baked Fingerling Potatoes

Truffled-Wild Mushrooms and Gruyère

Grilled Chicken, Roasted Peppers, Cheddar and Queso Fresco Quesadillas

HEART-POUNGING HEAT – ALLEGRO

Golden Fried Raviolis

Arrabiata Sauce and Homemade Ricotta Cheese

COOL-FLOW – CANTABILE

Cucumber Cups Filled With Tropical Fruit Salsa

Crudités Done Our Way

Buttermilk Peppercorn Dip, Chili-Key Lime Aioli and Tarragon Mustard Sauce

GLORIOUS ENDINGS – GRANDIOSO

Doughnut Pancakes

Strawberry-Plum-Latte Sauce

Assorted Sweet Madeleines

Assorted Macaroons

Miniature Éclairs

REV 'EM UP TEETOTALERS' BAR – ACCELERANDO

Fresh Squeezed Lemonade

Herbal Iced Tea

MENU DESCRIPTIONS:

HARMONIOUS LITTLE SANDWICHES - ADAGIO

Savory Herbed-Profiteroles Done Two-Ways

Tarragon and Pepita Chicken Salad and Lemon-Chive Crab Salad

- An herb-spiked cream puff batter (made with the classic French *pâte à choux* dough) is baked into small hollow puffs, split and then stuffed with our *Tarragon And Pepita Chicken Salad* made with chicken breasts poached in *crème fraîche*, minced shallot, celery, homemade mayonnaise and just the right amount of tarragon and lightly toasted pepitas (Mexican pumpkin seeds) and *Lemon-Chive Crab Salad* made with lump blue and Dungeness crab meat, fresh dill, lemon juice, petite purple scallion and homemade mayonnaise. Translated from French, profiterole means 'small gift' and that's exactly what these little three-bite treasures are.

Miniature Korean Style Gingery Marinated Beef Bulgogi Sandwiches & roasted Fall Vegetables and Mushroom Hoagie

- Homemade Miniature brioche buns are top-sliced to resemble little submarine sandwich rolls. Both a beef and vegetarian choice round out the sandwich platters and includes a *Korean Style Gingery Marinated Beef Bulgogi*, that's grilled very low and slow on a charcoal grill and then thinly sliced and packed into the brioche along with Campari tomatoes and baby greens and served with a *Bulgogi Vinaigrette*. The vegetarian choice is a *Roasted Fall Vegetables and Mushroom Hoagie* with an outrageously silky *Tomato-Basil Crème* that's good enough to eat on its own.

REINVENTED CLASSICS – CAPRICCIO

Lima Bean Falafel Fritters

In Lettuce Cups with a Tahini-Labneh Sauce

- Both hearty and refreshing these falafel fritters, made with fresh lima beans, green chickpeas, red onion and handfuls of fresh herbs and spices, are lightly pan fried and then wrapped in Boston Bibb lettuce leaves with buttermilk-soaked red onion, grape tomato and a dollop of sauce made from tahini and Labneh (a smooth Mediterranean yogurt-cheese). These delightful little fritters are wrapped tightly and secured with a 4-inch twisted skewer and served with extra sauce for dipping.

Stuffed Twice-Baked Fingerling Potatoes

Truffled-Wild Mushrooms and Gruyère

- By using baby fingerling potatoes, this ultimate comfort food becomes a little three-bite gem. By adding Gruyère cheese and wild mushrooms; sautéed in white truffle oil with sage and the smallest amount of turkey bacon; to the whipped potatoes they become little miracles. To provide the smokiness of traditional bacon we add a dash of Danish Viking Smoked Sea Salt (made in a style devised by the Vikings, thanks to the efforts of one man in Denmark, who took it upon himself to rekindle this millennium-old tradition). Served on a bed of heated rock salt to ensure that they remain crisp and hot, they're sure to satisfy even your hungriest guests.

Grilled Chicken, Roasted Peppers, Cheddar and Queso Fresco Quesadillas

- Homemade sand-dollar-sized grill bread tortillas are layered with grilled chicken, roasted red bell and poblano peppers, cilantro, cheddar cheese and queso fresco, dressed with homemade ancho chili spread and topped with a second tortilla before being pressed panini style.

HEART-POUNDING HEAT – ALLEGRO

Golden Fried Raviolis

Arrabiata Sauce and Homemade Ricotta Cheese

- Three cheese-filled homemade raviolis are dredged in fine yellow cornmeal and flash fried to golden brown perfection resulting in a wonderful crunchy exterior and soft cheesy interior. If that weren't enough we prepare as accompaniments a spicy tomato arrabiata sauce (arrabiata is Italian for 'angry' and describes the sauces spicy heat) for its fieriness and fresh homemade ricotta cheese for its cooling creaminess. Hot and cool, spicy and creamy... now that will truly get the heart going.

COOL-FLOW – CANTABILE

Cucumber Cups Filled With Tropical Fruit Salsa

- Ah, that cooling sensation. After a hard workout on stage your orchestra and their guests may be craving a cool and soothing bite to eat. We cut large rounds from Asian cucumbers and scoop out the middle to hold a sweet-tart tropical fruit salsa made with mango, papaya, pineapple, fresh herbs and fresh squeezed citrus juices and just a touch of minced jalapeño pepper. We serve these little three-bite refreshers with Opal Radish Sprouts, Popcorn Shoots and a chive, dill and celery seed sour cream to bring the cooling sensation to a higher note.

Crudités Done Our Way

Buttermilk Peppercorn Dip, Chili-Key Lime Aioli and Tarragon Mustard Sauce

- Sake-court bouillon poached shrimp, homemade breadsticks and lightly blanched vegetables are elevated and stand tall in a collection of antique glassware for visual height and drama and served with three outrageous sauces that are sure to encourage double dipping. Vegetables include the finest and freshest ingredients available on the day of your party, but would include asparagus spears, baby corn on the cob, haricots verts, baby zucchini, baby crookneck squash and heirloom grape tomatoes. The sauces mix well with each of our crudités and include *Buttermilk Peppercorn Dip*, *Chili-Key Lime Aioli* and *Tarragon Mustard Sauce*. This is not your old fashioned veggie dip!

GLORIOUS ENDINGS – GRANDIOSO

Doughnut Pancakes

Strawberry-Plum-Latte Sauce

- This recipe was adapted from Homaro Cantu of Moto in Chicago who knows full well that pancakes aren't just for breakfast anymore. Our homemade sweet glazed doughnuts are diced and folded into a cream batter and formed into little sand-dollar-sized pancakes. Light and fluffy but served at room temperature, these nocturnal treats are served with a piping hot sauce made with our own strawberry-plum preserves, sweet cream and freshly brewed Kona coffee.

Assorted Sweet Madeleines

- Light and crispy Sweet Madeleine cakes are placed at the champagne station within easy reach and come in an assortment of flavors including Chocolate, Coconut, Sweet clover Honey and Lemon Almond.

Assorted Macaroons

- As requested, we bake up an assortment of macaroons including *Chocolate Macaroons*, *Coconut Macaroons* and a favorite with the kids at your event, *Peanut-Butter-Cream and Jelly stuffed Macaroon*.

Miniature Éclairs

- The classic pâte à choux dough is baked into tiny little puffs that are then filled with the classic Crème Bavaoise (Bavarian cream) and topped with a chocolate glaze.

REV 'EM UP TEETOTALERS' BAR – ACCELERANDO

Fresh Squeezed Lemonade & Herbal Iced Tea

- These beverages may be caffeine free, but they'll lubricate sore joints, speed the healing and get folks back on the fast track. For our lemonade, we squeeze loads of fresh lemons and limes and add a touch of simple syrup, cranberry juice, tons of ice and plenty of filtered and sparkling water for just the right zing and serve it up in a large glass jar with ladle. For our herbal iced tea, we brew caffeine-free Wild Berry and Red Zinger tea and add filtered water, simple syrup, fresh squeezed lemon juice and whole sprigs of fresh mint and serve in a large pitcher with plenty of ice. That'll put a skip in your step.