



Fall/Winter Dinner: One

Passed Hors d'Oeuvres

Phyllo Cup with Roasted Pear, Brie and Fig Jam
Maple Glazed Scallops and Apple Smoked Bacon
Applewood Smoked Duck on a Crostini with White Fig Jam
Medjool Dates Stuffed with Blue Cheese and Pistachios Jonah Crabmeat
Stuffed Mushrooms

First Course

Wild Mushroom Bisque

Main Course

(Choose One)

Doroc Pork Tenderloin with Caramelized Onions, Fuji Apples, Dried
Cranberries, and Sauce
Demi-Glace

or

Classic Beef Bourguignon with Lardons, Pearl Onions, and a Burgundy
Reduction *or*

Lobster Crusted Gloucester Cod with Lemon Beurre Blanc

Served with

Potatoes Dauphine with Sweet & Yukon Gold Potatoes and Parmesan
Timbale *and*

Local Roasted Root Vegetables

Dessert

Warm Russell Orchards Apple Tart served with
Giffords of Maine Vanilla Ice Cream



Fall/Winter Dinner: Two

Passed Hors d'Oeuvres

Wild Mushroom Tartlettes
Lobster Stuffed Mushrooms with Boursin Herbed Cheese
Roasted Pear, Goat Cheese, and Fig Jam Phyllo
Beef Empanadas with Green Chili Crema
Applewood Smoked Duck on a Crostini with Fig Jam

First Course

Baby Arugula tossed with Roasted Pears, Spiced Pecans,
Roasted Tomatoes, Crumbled Blue Cheese
and Maple Balsamic Vinaigrette

Main Course

(Choose One)

Duroc Pork Chop Wrapped with Prosciutto on a Bed of Wilted Spinach with a
Portobello Malbec Demi-Glace

or

Grilled, Sliced Tenderloin of Beef with a Port Wine Demi Glace, Caramelized Onions
and Shiitake Mushrooms

or

Pan-Roasted Statler Chicken Breast with Rosemary, Lemon and Garlic Jus *or*
Lobster Crusted Gloucester Cod with Lemon Beurre Blanc

Served with

Yukon Mashed Potatoes
Roasted Acorn Squash with Pecan Maple Butter
Buttery Haricots Verts

Dessert

Apple and Blueberry Cobbler



Fall/Winter Cocktail Party

Passed Hors d'Oeuvres

Curried Chicken Sate with Spicy Peanut Sauce
Cajun Lobster, Sweet Corn, and White Cheddar Quesadillas Harissa Grilled
Shrimp with Bang Bang Sauce
Maple Glazed Scallops Wrapped in Apple-smoked Bacon Miniature Apple
Smoked Bacon and Brie Stuffed Potatoes Medjool Dates Stuffed with Blue
Cheese and Pistachios Beef Tenderloin on a Crostini with Ancho Aioli
Neuske Smoked Duck Crostini with Fig Jam
Jonah Crabmeat Stuffed Mushrooms

Stationary Displays

Imported and Domestic Cheese and Fresh Fruit Display or
Charcuterie Display with Nashoba Brook Bread

Gourmet Miniature Sandwiches

Miniature BLTs on Croissants
Black Angus Beef Sliders on Mini Kaiser Rolls
Shaved Beef Tenderloin with Ancho Chili Mayo on Croissants Fried Chicken
on Potato Bun with Zesty Slaw

Dessert Station

Homemade Cookies and Brownies
Local Fair Trade Roasted Coffee and Tea