

STATIONS



-Farmer's Market Crudité and Antipasti Station with Seasonal Vegetables and Dips

-Artisanal Cheese and Charcuterie Display Includes Breads, Spreads, Olives, Dried Fruit

-Sustainable Seafood Bar- Grilled Prawns Old Bay Cocktail Sauce, Tuna Ceviche, Maryland Crab Salad

-Build-Your-Own Salad Station with Organic Greens, Farm Fresh Veggies, Dried Fruits, Nuts, Seeds, and Homemade Dressings

-Organic Soup Bar with Seasonal Selections and Housemade Bread

Roasted Butternut Squash and Apple Soup (vegan)

Carrot Ginger Soup (vegan)

Tomato Basil Bisque

Lentil Chili (vegan)

Sweet Potato Bisque

Sweet Potato and Black Bean Chili (Vegan Upon Request)

Creamy Truffle Wild Mushroom Soup

Two Celery Soup

Roasted Broccoli and Cheddar Soup

New England Clam Chowder

Salmon Chowder

Crab and Corn Chowder

Chicken Tortilla Soup

Potato, Bacon, and Leek Soup

Pineapple Gazpacho (vegan)

Watermelon Gazpacho (vegan)

Tomato Gazpacho (vegan)

Chilled English Cucumber Soup

Italian Vegetable Fagioli (vegan)

Chicken and Andouille Sausage Gumbo

-A Taste of the Southwest Taco Bar- Organic Protein Options (Chicken Tinga, Wagyu Beef Picadillo, Achiote Braised Seasonal Exotic Mushrooms)

Garnishes: Shredded Romaine, Cheese, Salsa, Crema, Guacamole, Flour and Corn Tortillas

STATIONS



-Mashed Potato Bar- Buttered Yukon Gold Mashed Potatoes

Garnishes: Cheddar Cheese, Cheese Sauce, Chopped Bacon, Chopped Broccoli, Sour Cream, Scallions, Fried Onions, Truffle Oil

-Farm-to-Table Pasta Station- Assorted Pasta Noodles (GF Noodles Available Upon Request Add \$2pp)

Roasted Garlic Cream Sauce, Pomodoro

Herb Roasted Shrimp, Lemon Grilled Chicken

Garnishes: Parmesan Cheese, Ricotta, Crushed Red Peppers, Spinach, Mushrooms, Peppers and Onions, Fresh Herbs

-Sushi Station- Assorted Sushi Rolls

Vegetable Gyoza, Peking Duck Spring Rolls

Garnishes: Tamari, Sweet Chili Sauce, Seaweed Salad, Pickled Ginger, Wasabi, Sesame Seeds

-Risotto Station- Parmesan Risotto

Herb Roasted Shrimp, Lemon Grilled Chicken, Maryland Lump Crab Meat (add \$3.50pp)

Garnishes: Wild Mushrooms, Asparagus Tips, Sundried Tomatoes, Artichokes, Parmesan, Lemon, Truffle Oil, Fresh Herbs

-Carving Station- Grass-Fed Beef Tenderloin, Pineapple-Jerk or Lemon-Garlic Turkey Breast, Herb Crusted Sockeye Salmon Filet

Garnishes: Horseradish Aioli, Chimichurri, and Pomegranate Salsa

HORS D'OEUVRES



- Mini Avocado Toast, Slow Roasted Tomatoes, Feta, Lemon, Everything Bagel Seasoning (Vegan Upon Request)
- Spinach and Artichoke Stuffed Mushrooms, Herb Panko
- Roasted Sweet Potato Crostini, Truffle Honey Mascarpone, Pepitas, Pumpkin Pie Spice
- Bried and Seasonal Jam Crostini, Pepitas, Dried Cranberries
- Mini Caprese Skewers, Heirloom Tomatoes, Mozzarella Pearls, Grilled Zucchini, Pesto Vinaigrette
- Cajun Wild mushroom Mini Sliders, Hawaiian Bread, Arugula, Boursin (Vegan Upon Request)
- Vegetable Samosas, Mango Chutney (Vegan)
- Vegetable Potstickers, Edamame and Kimchi, Sweet Chili Sauce (Vegan)
- Truffled Wild Mushroom Risotto Cups
- Tomato Bisque and Grown Grilled Cheese Shooter (Vegan Upon Request)
- Orange Ginger Quinoa Salad Shooter (Vegan)
- California Sunset Salad Shooter (Vegan)
- Butternut Squash Soup Shooter (Vegan)
- Carrot Ginger Soup Shooter (Vegan)
- Two Celery Soup Shooter
- Pineapple Gazpacho (Vegan)
- English Cucumber Soup, Smoked Salmon and Dill
- Parmesan Crusted Zucchini Coins
- Assorted Mini Quiche (minimum guest count 40 ppl)
- Potato Gratin Bites

- Chicken Scampi Bites
- Coconut Chicken Bites, Apricot Mustard Glaze
- Lemongrass Chicken Meatballs with Coconut Green Curry Sauce
- Caribbean Barbeque Chicken Skewers, Pineapple Salsa
- Mini Chicken and Waffles, Belgian Waffle, Hot Honey
- Tandoori Chicken Satay, Spicy Peanut Sauce

HORS D'OEUVRES

The logo for Chef B, featuring the word "Chef" in a small, elegant font above a large, stylized, cursive letter "B". The logo is set against a light, textured background that resembles a watercolor splash or a soft-focus floral element.

- Mini Turkey or Chicken Pot Pies
- Peking Duck Spring Roll, Hoisin

- Chimichurri Meatballs, Feta, Chimichurri Sauce
- Deconstructed Beef Wellington, Wild Mushroom Duxelle, Red Wine Demi Glace
- Moroccan Beef Kebabs, Roasted Red Pepper Aioli
- Beef Koftas, Saffron Yogurt Sauce
- Wagyu Beef Mini Sliders, Boursin, Arugula, Pickled Onions
- Asian Short Rib Mini Sliders, Hawaiian Bread, Grilled Pineapple
- Beef Tenderloin Crostini, Whipped Goat Cheese, Marinated Tomatoes, Microgreens
- Beef Satay, Peanut Sauce
- Beef Tartare, Capers, Shallots, Chives, Truffle Aioli, Parm Crisp
- Carpaccio, Arugula, Parmesan, Artichoke Dressing
- Grilled Lamb Chop Lollipops, Balsamic Reduction
- Lamb Skewers with Green Olive-Mint Sauce
- Greek Lamb Meatballs, Tzatziki, Spiced Tomato Sauce
- Spanish Tapas on Bamboo Skewer, Chorizo, Manchego, Membrillo (Quince)
- Candied Apple Pork Belly Skewers
- Proscuitto Wrapped Melon Balls

- Southwest Salmon Skewers, Sweet Chili Glaze
- Jerk Mahi Mahi Skewers, Pineapple Salsa
- Salmon and Creamy Polenta Shooters
- Mini Cod and Potato Cakes, Roasted Garlic Aioli, Braised Apples
- Tuna Tartare, Truffle Soy, Mango, Red Pepper, Nori
- Tequila Lime Shrimp, Avocado Salsa, Crispy Sesame Rice Cracker
- Coconut Shrimp, Pineapple Chili Sauce
- Lump Crab Salad, Lime, Roasted Corn, Cilantro, Plantain Chips
- Peruvian Ceviche (snapper)

HORS D'OEUVRES

- Mini Maryland Crab Cakes, Old Bay Aioli
- Asian Crab Balls, Seseame Seeds, Wasabi Mayo
- Lobster Salad Crostini, Quail Eggs, Tarragon May
- Pistachio Crusted Jumbo Scallop
- Grilled Shrimp, Old Bay Cocktail Sauce

Soups:

- Roasted Butternut Squash and Apple Soup (vegan)
- Carrot Ginger Soup (vegan)
- Tomato Basil Bisque
- Lentil Chili (vegan)
- Sweet Potato Bisque
- Sweet Potato and Black Bean Chili (Vegan Upon Request)
- Creamy Truffle Wild Mushroom Soup
- Two Celery Soup
- Roasted Broccoli and Cheddar Soup
- New England Clam Chowder
- Salmon Chowder
- Crab and Corn Chowder
- Chicken Tortilla Soup
- Potato, Bacon, and Leek Soup
- Pineapple Gazpacho (vegan)
- Watermelon Gazpacho (vegan)
- Tomato Gazpacho (vegan)
- Chilled English Cucumber Soup
- Italian Vegetable Fagioli (vegan)
- Chicken and Andouille Sausage Gumbo



Chef B



HORS D'OEUVRES

Salads:

-California Sunset Salad-

Kale, Wild Rice, Beets, Carrots, Heirloom Cherry Tomatoes, Mandarin, Pistachios, Tahini Vinaigrette

-Caesar-

Baby Kale, Romaine, Parmesan Crisp, Cherry Tomato, Roasted Garlic Caesar Dressing

-Grilled Peach Caprese- (Seasonal) (Vegetarian Upon Request)

Proscuitto, White Peach, Heirloom Tomato, Mozzarella, Basil, Mint, Balsamic Reduction

-Waldorf Chicken Salad-

Rotisserie Chicken, Grapes, Apples, Cashews, Dill

-Farro Salad-

Dried Cranberries, Pumpkin Seeds, Parmesan, Mint, Scallions, Honey-Apple Cider Vinaigrette

-Strawberry and Goat Cheese Salad-

Baby Spinach, Pecans, Chives, Maple Vinaigrette

-Grilled Vegetable Panzanella-

Sourdough Croutons, Cherry Tomatoes, Arugula, Zucchini, Green Beans, Asparagus, Goat Cheese, Red Wine Vinaigrette

-Kahuna Hawaiian Salad- (Seasonal)

Mixed Greens, Pineapple, Papaya, Macadamia Nuts, Plantain Chips, Pineapple Tahini Dressing

-Lebanese Tabbouleh-

Couscous, Tomato, Scallions, Mint, Parsley, Lemon, EVOO

-Nuts and Berries Salad-

Mixed Greens, Dried Cranberries, Blueberries, Feta, Almonds, Hazelnuts, Smokey-Sweet Red Wine Vinaigrette

-Orange Ginger Quinoa Salad-

Tricolor quinoa, Mandarin, Zucchini, Raisins, Pistachio, Mint, Ginger Vinaigrette

-Asian Pear, Fennel, and Parmesan Salad-

Arugula, Honey Lemon Poppyseed Dressing

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Entrees:

- Roasted Cauliflower Steaks, Cauliflower Puree, Kale, Pomegranate Salsa (vegan)
- Truffle Risotto, Wild Mushrooms, Parmesan, Truffle Oil
- Vegetable Tagine, Preserved Lemon, Moroccan Couscous, Cilantro (vegan)
- Quinoa Cakes, Eggplant, Tomato Ragu (vegan)
- "New Crab Cakes", Jackfruit, Panko, Old Bay Mayo (Vegan Upon Request)
- Portobello Mushroom Stack, Roasted Red Peppers, Basil, Mozzarella, Balsamic Glaze (Vegan Upon Request)
- Coconut Green Curry Vegetables, Tofu, Cilantro Jasmine Rice (vegan)
- Creamy Fettucine, Brussel Sprouts, Red Peppers, Shallots, White Wine Cream Sauce
- Butternut Squash Gratin, Simple Salad
- Mediterranean Stuffed Pepper, Quinoa, Feta, Oregano, Kalamata Olives, Sundried Tomatoes, Capers

- Jumbo Scallops, Cilantro Sauce, Asian Slaw (As Seen On MPT.org Farm to Skillet)
- Jumbo Scallop, Creamy Corn Sauce, Parmesan & Roasted Corn Risotto (Seasonal)
- Citrus Butter Poached Lobster, Green Tea Soba Noodles, Citrus-Soy Beurre Blanc
- Cioppino, Shrimp, Scallops, Mussels, Cod, Tomato Broth
- Lump Crab or Lobster 4 Cheese Cavatappi, Booursin, Cabot Cheddar, Fontina, Parmesan, Herbed Panko
- Seafood Risotto, Shrimp, Crab, Mussels, Saffron, White Wine, Parmesan
- Bourbon Sesame Shrimp, Maple-Bourbon Sweet Potatoes
- Wild Salmon, Pearl Couscous, Slow-Roasted Tomatoes, Kalamata, Feta
- Sockeye Salmon, Creamy Leeks, New Potatoes
- Grilled Mahi-Mahi, Spicy Mango Salsa, Herbed Lemon Jasmine Rice
- Parmesan Crusted Rainbow Trout, Creamy Polenta, Stewed Tomatoes & Kale
- Blackened Snapper, Coconut Rice, Spinach, Creole Remoulade, Charred Lemon
- Fish In Coconut Sauce, Black Beans, Red Rice, Cilantro
- Chermoula Bronzini- Saffron, Cilantro, Limen, Sweet and Savory Couscous
- Sesame Crusted Ahi Tuna, Vegetable Fried Rice, Szechuan Green Beans, Ginger Soy



- Pistachio Crusted Halibut, Broccolini, Creamy Farro, Citrus Beurre Blanc
- Maple Soy Chilean Seabass, Asian Greens, Shiitake Mushrooms, Scallion Pancake

- Parmesan Crusted Chicken Breasts, Creamy Polenta, Stewed Tomatoes & Kale
- Provencal Chicken Breasts, Rosemary Orzo, Roasted Vegetables
- Moroccan Chicken Tagine, Preserved Lemon, Sweet and Savory Couscous, Cilantro
- Roasted Chicken, Bell Pepper and Onion Confit, Pomme Puree
- Stuffed Chicken Breast, Fontina, Sundried Tomatoes, Artichokes, Pomodoro Sauce
- Pesto Chicken Caprese, Mozzarella, Tomato, Balsamic Glaze, Provencal Zucchini Noodles
- Jerk Turkey Breast, Spicy Mango Salsa, Herbed Jasmine Rice
- Five Spice Duck Breast, Asian Stir Fry, Cauliflower Mash

- Fillet of Beef Wellington, Truffle Mushroom Duxelle, New Potatoes, Red Wine Sauce
- Beef Estouffade, Red Wine, Kalamata Olives, Herbed Egg Papparedelle Noodles, Herbs
- Asian Short Ribs, Polenta, Asian Greens
- Fillet of Beef, Demi-Glace Red Wine Sauce, Shallots and Mushrooms, Garlic Mashed Potatoes, French Green Beans
- Herb-Crusted Rack of Lamb, Dijon, Fresh Herbs, Panko, Asparagus, Sweet Potato Puree, Pomegranate
- Moroccan Lamb Tagine, Preserved Lemon, Apricot, Chickpeas, Couscous, gHerbed Yogurt
- Aregentanian Style NY Strip, Chimichurri, Sauteed Potatoes, Asparagus
- Peruvian Lomo Saltado, Aji Amarillo, Peppers & Onions, Lime, Soy, Crispy Potatoes
- Pork Tenderloin, Tarragon Mustard Cream Sauce, Vegetable Orzo
- Center Cut Pork Chops, Bacon Jam, Sweet Potato, Creamed Kale



Desserts:

- Madagascar Vanilla Bean Cheesecake, Seasonal Fruit Compote
- Red Wine Poached Stone Fruit, Marcarpone, Almond Biscotti (Vegan Upon Request)
- Lava Cake, Valrhona Chocolate, Berry Coulis, Fresh Berries, Mint
- Exotic Fruit, Seasonal Tropical Fruit, Toasted Coconut Chips, Sorbet (vegan)
- Chocolate Mousse, Raspberry Coulis, Shortbread Crumble
- Homemade Ice Cream or Fresh Fruit Sorbet (vegan)
- Assorted Cheesecake Shooters
- Brownie or Cookie Sundaes, Vanilla Bean Ice Cream, Whipped Cream, Toffee Crumble (Vegan Upon Request)
- Smore's & More, Smokeless Tabletop Concrete Pit, Marshmallows, Assorted Chocolate Bars, Nutella, Graham Crackers, Shortbread (Vegan Upon Request)

Cakes (Minimum Order 50 Guests) Cakes are handmade and require minimum order in order to produce

- Tropical Layer Cake, Vanilla Cake, Mango curd, Passion Fruit Jam, Pineapple Mousse
- Tiramisu, Coffee Soaked Lady Fingers, Cream Cheese Mousse, Cocoa Powder
- Chocolate Mousse Cake, Berry Coulis, Fresh Berries
- Vanilla Caramel Brulee, Caramel Mousse, Vanilla Bavarian Cream, Graham Cracker
- Lemon Raspberry Layer Cake, Sponge Cake, Lemon Mousseline, Raspberry Mousse, Raspberry Jam
- Assorted Mini French Petit Fours and Macarons
- Triple Chocolate Verrine Cup, Milk Chocolate Mousse, Caramelized Slivered Almonds, White Chocolate Mousse, Gluten Free (Minimum Order 75 Guests)
- Lemon Guava Cheesecake Verrine Cup, Lemon Cheesecake, Guava Puree, Pistachios, Shortbread Crumble (Minimum Order 75 Guests)