

Hearst EDR Catering Menu
Autumn 2010

Butlered Hors D'oeuvres

COLD

Great Hill Blue Cheese, Cracked Pepper Shortbread, Apple Jelly
Roasted Eggplant Puree, Sweet Pepper Piperade, Crostini
Caramelized Onion, Parmesan Gougère, Cognac Crème Fraiche
Ratatouille Vol au Vent
Manchego Cheese, Cranberry Jam, Walnut Toast
Fingerling Potato, Caviar, Crème Fraiche
Kumamoto Oyster, Apple Mignonette
Prince Edward Island Mussel, Tomato, Saffron Potato, Fennel Aioli
Lobster and Celeriac Salad, Toasted Pumpkin Bread
Smoked Salmon, Horseradish Crème Fraiche, Potato Gaufrette
Nigiri Sushi and Maki Rolls
Organic Chicken, Moroccan Carrot, Raisin, Pine Nuts
Grilled Fig, Mascarpone, Prosciutto
Artisan Saucisson, Tomme de Savoie, Herb Crisp
Roasted Veal Tenderloin, Capers Aioli, Olive Toast
Pastrami Crusted Steak, Horseradish Cream, Garlic Crostini

HOT

Foraged Mushroom Arancini
Sweet Corn Hushpuppy, Sage Black Pepper Honey
Crisp Mushroom Sticks, Blue Cheese Dip
Sweet Potato and Leek Tart
Broiled Eggplant, Sweet White Miso
Seared Scallop, Herb Butter, Garlic Crumbs
Maryland Crab Cake, Remoulade Sauce
Shrimp Croquettes, Kim Chee Sauce
Crispy Organic Chicken, Cranberry Mustard
Maple and Soy Glazed Chicken Meatball, Yuzu Pepper
Grilled Bacon, Tomato Ginger Jam, Frisée, Crisp Shallot
Mini Angus Burger, Sautéed Mushrooms, Caramelized Onions
Seared Wagyu Beef, Citrus Pepper, Garlic Soy
Braised Short Rib, Root Vegetable Chip, Caramelized Onion Jam

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THREE COURSE DINNERS

1st Course

(Please select one starter, soup or salad)

STARTER

Caramelized Onions and Wild Mushroom Tart, Arugula Salad

Charred Bonito, Spicy Sprouts, Garlic Soy Vinaigrette

Grilled Shrimp, Tomato Confit, Thyme Grits, Crispy Leeks

Grilled Sardine, Olive and Herb Tapenade, Roasted Potatoes

Seared Scallop, Merguez Sausage, Red Lentil, Celery Salad

Hudson Valley Foie Gras, Poached Pear, Toasted Brioche

Grilled Quail, Wild Mushroom and Sweet Potato Hash, Pickled Blueberries

Seared Pork Belly, French Lentils, Roasted Cippolini Onions, Spiced Apple Chutney Cider

SOUP

Parsnip Bisque, Maine Lobster

Local Squash Soup, Ginger Shrimp, Spiced Crème Fraiche

Truffled Yukon Gold Broth, Seared Scallop, Maitake Mushroom

Roasted Beet Soup, Dill Crème Fraiche

Wild Mushroom Stew, Pancetta, Caramelized Onion

Green Lentil Soup, Bayonne Ham

SALAD

Mixed Baby Lettuces, Farmhouse Goat Cheese Crouton, Cider Vinaigrette

Mustard Greens, Roasted Sweet Potato, Spiced Hazelnuts, Red Onion Dressing

Poached Pear, Mache, Local Blue Cheese, Hazelnuts, Champagne Vinaigrette

Mizuna, Cortland Apples, Quail's Egg, Miso Walnut Dressing

Arugula and Frisée, Roasted Autumn Fruit, Pumpkin Seeds, Manchego, Beet Chips

Baby Spinach, Bacon, Boiled Organic Egg, Sherry Vinaigrette

Cress, Fennel, Oven Dried Grapes, Great Hill Blue Cheese, Roasted Shallot Vinaigrette

Shaved Radicchio and Frisée, Pecans, Cranberry, Pecorino, Chive Oil, Saba

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MAIN COURSE
(Please select one)

FISH and SHELLFISH

Sautéed Trout, Roasted Beets, Acorn Squash, Lemon Caper Sauce

Pan Seared Halibut, Parsnip Chestnut Puree, Brussels Sprouts, Lardon, Cider Jus

Pumpkin Seed Crusted Tilefish, Foraged Mushrooms, Broccolini, Roasted Squash Butter

Roasted Black Bass, Curried Lentil, Brown Butter Cauliflower, Red Pepper Piperade

Pesto Roasted Wild Salmon, Autumn Vegetable Couscous

Seared Diver Scallops, Barley, Hen of the Woods Mushroom

Pan Seared Skate, Braised Kohlrabi, Grilled Radicchio, Mushroom Thyme Sauce

POULTRY and MEAT

Cranberry Glazed Chicken Breast, Mashed Yams, Romanesco Cauliflower, Walnuts, Pecorino

Rosemary Chicken Breast, White Beans, Tomato, Delicata Squash

Herb Roasted Chicken Breast, Sunchoke Puree, Oven Dried Tomato, Haricot Vert, Thyme Jus

Pan Seared Duck Breast, Celery Root and Pearl Onion Hash, Sautéed Spinach, Port Jus

Cider Glazed Berkshire Pork, Sage Cous Cous, Butter Braised Cabbage

Slow Cooked Vermont Veal, Truffled Potato Puree, Brussels Sprouts

Blue Cheese Crusted Beef Filet, Sweet Potato Fondue, Sautéed Spinach

Aged New York Strip Loin, Wild Mushroom Polenta, Braised Leeks, Sage Jus

Braised Beef Short Rib, Autumn Vegetable Pot Au Feu, Aromatic Broth

Grilled Colorado Lamb, Wilted Endive, Pancetta, Bulgur Wheat

VEGETARIAN

Cauliflower Steak, Hen of the Woods Mushrooms, Roasted Pumpkin Broth

Simmered Organic Tofu, Root Vegetables, Baby Bok Choy

Chick Pea Bouillabaisse, Rouille Crouton

Autumn Vegetable Cassoulet

Rutabaga Pappardelle, Roasted Squash, Sautéed Spinach, Roasted Tomato Sauce

Stuffed Acorn Squash, Wild Rice, Chestnut, Cranberry