

Hearst EDR Catering Menu
Summer 2010

Butlered Hors D'oeuvres

COLD

Peach, St. Andre, Honey Pecan, Ficelle Crisp
Mascarpone Stuffed Fig, Parma Ham
Grilled Sweet Corn, Aged Goat Cheese, Lime Aioli
Heirloom Tomato and Feta Bruschetta
Watermelon, Ricotta Salata, Saba, Black Pepper
Smoked Salmon, Avocado, Scallion, Bagel Chip
Lemon Poached Shrimp, Caviar, Crème Fraiche
Lobster and Celeriac Salad, Toasted Zucchini Bread
Prince Edward Island Mussel, Tomato, Saffron Potato, Fennel Aioli
Nigiri Sushi and Maki Rolls
House Smoked Trout, Caviar, Sweet Corn Blini
Prosciutto, Blueberry Jam, Corn Bread
Sopressata, Roasted Peach Chutney, Chives
Grilled Chicken, Napa Cabbage, Orange, Wonton Crisp
Chicken Pate, Sake Infused Currants, Prickly Ash Leaf
Roasted Flank Steak, Avocado, Rye Crouton

HOT

Corn Hushpuppy, Sage Black Pepper Honey
Broiled Eggplant, Red Miso, Sesame
Chanterelle and Caramelized Onion Quiche
Heirloom Tomato and Basil Arancini
Summer Squash Fritter, Tomato Compote
Roasted Tomato Chevre, Toasted Almond Crumbs, Rosemary Waffle
Maryland Crab Cake, Mango Salsa
Grilled Littleneck Clam, Sea Urchin Butter, Garlic Crumbs
Panko Scallop; Sour Plum Jam, Red Shiso Dust
Grilled Chicken Boudin, Fresh Peach, Watercress
Chicken Satay, Spicy Peanut Sauce
Grilled Bacon, Tomato Ginger Jam, Frisée, Crisp Shallot
Soy Glazed Wagyu Beef Skewer, Wasabi
Mini Angus Burger, Avocado, Pancetta, Balsamic Ketchup

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THREE COURSE DINNERS

1st Course

(Please select one starter, soup or salad)

STARTER

Spanish Mackerel, Roasted Beets, Toasted Hazelnuts, Micro Herbs

Seared Scallop, Roasted Eggplant Puree, Spiced Zucchini, Basil

Grilled Sardine, Olive and Herb Tapenade, Roasted Potatoes

Jumbo Shrimp, Baby Fennel, Leek Fondue, Lemon Verbena

Charred Rare Tuna, Spicy Sprouts, Garlic Soy Vinaigrette

Chilled Braised Duck Breast, Kabocha Squash, Wilted Spinach

Wagyu Beef Carpaccio, Quail Egg, Mache, Capers Aioli

SOUP

Summer Vegetable Broth, White Beans, Pistou

Tomato Fennel Soup, Parmesan, Micro Herbs

Edamame Broth, Maine Lobster, Shiso

Chilled Cucumber and Melon Soup, Grilled Shrimp, Anise Hyssop

Sweet Corn Broth, Stuffed Razor Clam

Zucchini Vichyssoise, Toasted Walnuts

Carrot Ginger Broth, Curried Crème Fraiche

Avocado Soup, Cilantro, Spiced Popcorn

SALAD

Summer Mixed Greens, Nasturtium, Sunflower Seeds, Raspberry Peppercorn Dressing

Grilled Peach, Arugula, Pecorino, Prosciutto, Ginger Dressing

Crisp Cucumber and Red Onion Salad, Perilla Leaves, Spicy Sprouts

Heirloom Tomatoes, Marinated Mozzarella, Basil Oil, Saba

Upland Cress, Grilled Watermelon, Cucumber, Feta Cheese, Balsamic Vinaigrette

Mixed Baby Greens, Grilled Summer Vegetables, Crisp Shallot, Roasted Tomato Dressing

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MAIN COURSE

(Please select one)

FISH and SHELLFISH

Roasted Striped Bass, Swiss Chard, Heirloom Beans, Grape Tomatoes

Spanish Mackerel Meuniere, Roasted Fingerling Potato, Pearl Onions, Capers, Frisée

Sautéed Rainbow Trout, French Breakfast Radish, Bacon Lardon, Peas, Grilled Radicchio

Seared Diver Scallops, Barley, Sweet Corn Succotash

Pan Roasted Skate, Sautéed Asian Greens, Glazed Carrots, Yuzu Brown Butter

Niçoise Style Red Snapper, Haricots Verts, Niçoise Olive, La Ratte Potato

Pacific Cod, Grilled Leeks, Wild Rice, Lemon Thyme Beurre Blanc

Grilled Swordfish, Sautéed Cucumber, Black Rice, Watermelon Fumet

Wild Salmon, Mushroom Couscous, Summer Vegetables, Dijon Vinaigrette

MEAT and POULTRY

Roasted Amish Chicken Breast, Grilled Sweet Corn, Chanterelles

Paprika Smoked Chicken Breast, Zucchini, Caramelized Onion Couscous

Guinea Hen, Heirloom Beans, Frisée, Foie Gras Crouton

Seared Duck Breast, Fennel Quinoa, Spinach, Cherry Port Jus

Apricot Glazed Pork Tenderloin, Savoy Cabbage, Pancetta, Potato Cake

Berkshire Pork Tenderloin, Creamy Polenta, Baby Carrots, String Beans

Roasted Vermont Veal, Truffled Potato, Sugar Snap Peas, Baby Carrot

Pesto Crusted Beef Filet, Roasted Tomato Orzo, Broccoli, Balsamic Jus

Grilled Beef Filet, Summer Market Vegetables, French Lentils

Roasted Lamb Chops, Eggplant Puree, Baby Fennel, Red Pepper Piperade

Grilled Rack of Lamb, Zucchini, Farro, Pinot Noir Jus