

Hearst EDR Catering Menu
Winter 2010

Butlered Hors D'oeuvres

COLD

Crisp Apple, Aged Goat Cheese, Walnut Honey
Grilled Fig, Mascarpone, Prosciutto
Enoki Mushrooms, Sautéed Carrot and Burdock, Black Sesame
Fingerling Potato, Caviar, Crème Fraiche
Sweet Maine Shrimp, Persimmon Salad, Wonton Crisp
Fanny Bay Oyster, Blood Orange Mignonette
Smoked Salmon Wrapped Leeks, Poppy Cream Cheese, Bagel Crumbs
Prince Edward Island Mussel, Tomato, Saffron Potato, Fennel Aioli
Grilled Shrimp Salad, Chive Buttermilk Biscuit, Pickled Shallot
Pepper Crusted Tuna on Rice Cracker, Wasabi Aioli
Nigiri Sushi and Maki Rolls
Artisan Saucisson, Tomme de Savoie Cheese, Herb Crisp
Chicken Liver Mousse, Garlic Crostini, Pickled Grapes
Spiced Loin of Lamb, Pappadam, Raita, Tomato Confit
Seared Flank Steak, Caramelized Cioppolini Onion, Manchego Tuille

HOT

Pistachio Waffle, Great Hill Blue Cheese, Quince Chutney
Grilled Parmesan Polenta, Oven Roasted Tomato Compote
Butternut Squash and Thyme Arancini
Crisp Mushroom Sticks, Sweet Chili Sauce
Broiled Eggplant, Sansho Miso
Seared Scallop, Herb Butter, Garlic Crumbs
Salt Cod Croquette, Citrus Aioli
Truffled Lobster Turnover
Rice Noodle Fried Shrimp, Kimchi Dipping Sauce
Pecan Crusted Organic Chicken; Herb Crème Fraiche
Chicken Spring Roll, Tamarind Sauce
Pancetta and Raisin Fritter, Maple Sage Glaze
Bacon and Kale Quiche, Aged Fontina Gratinée
Bourbon Glazed Pork Tenderloin, Horseradish Mustard
Mini Angus Burger, Fried Shallots, Balsamic Ketchup
Mishima Beef Skewer, Chipotle Mayonnaise
Braised Short Rib Pierogi, Red Onion Sambal

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THREE COURSE DINNERS

1st Course

(Please select one starter, soup or salad)

STARTER

Sautéed Scallops, Merguez Sausage, Red Lentils, Celery Salad
Olive Oil Poached Octopus, Red Mustard Greens, Piperade
Grilled Sardine, Olive and Herb Tapenade, Roasted Potatoes
Seared Spanish Mackerel, Almond Puree, Pickled Grapes
Hudson Valley Foie Gras, Poached Pear, Toasted Brioche
Grilled Quail, Chestnut and Cornbread Dressing, Spiced Cranberry Glaze
Brown Butter Seared Gnocchi, Pork Confit, Roasted Acorn Squash

SOUP

Celery Root Broth, Maryland Crab, Mitsuba
Local Golden Beet Soup, Grilled Shrimp, Crème Fraiche
Winter Chicken Vegetable Soup, Wild Rice
Foraged Mushroom Stew, Farro, Crisp Parsnip
Yellow Split Pea Soup, Smoked Bacon, Sun Choke Chip
Truffled Chestnut and Leek Soup, Parmesan Tuille

SALAD

Mizuna and Arugula, Shaved Fennel, Feta, Blood Orange Vinaigrette
Watercress, Braeburn Apples, Quail's Egg, Miso Walnut Dressing
Poached Pear, Mache, St. Andre Cheese, Hazelnuts, Champagne Vinaigrette
Mustard Greens, Roasted Sweet Potato, Pecans, Red Onion Dressing
Belgian Endive, Shaved Brussels Sprouts, Persimmon, Great Hill Blue Cheese, Toasted Walnuts
Mixed Baby Lettuces, Farmhouse Goat Cheese Crouton, Pomegranate Vinaigrette
Baby Spinach, Bacon, Boiled Organic Egg, Sherry Vinaigrette
Treviso and Frisée, Roasted Beets, Aged Gouda, Roasted Garlic Dressing

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MAIN COURSE

(Please select one)

FISH and SHELLFISH

Sautéed Trout, Warm Potato Leek Salad, Wilted Greens, French Beans

Alaskan Halibut, Chestnut Puree, Petite Cabbages, Lardon, Cider Jus

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

Herb Roasted Wild Salmon, Baby Beet Hash, Cauliflower, Dijon Beurre Blanc

Pan Roasted Skate, Braised Kohlrabi, Grilled Radicchio, Warm Bacon Vinaigrette

Seared Diver Scallops, Beluga Lentils, Spanish Chorizo, Kale

Skillet Braised Florida Grouper, Pearled Barley, Ratatouille, Oven Roasted Tomato Jus

Grilled Striped Bass, Black Quinoa, Piquillo Pepper, Sautéed Cress, Meyer Lemon Butter

POULTRY and MEAT

Kumquat Glazed Chicken Breast, Walnut Wild Rice, Escarole, Ginger Butter Sauce

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

Label Rouge Chicken, Roasted Butternut Squash, Brussels Sprouts, Pomegranate Butter

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

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

Seared Beef Tenderloin, Truffled Yukon Potatoes, Root Vegetables, Burgundy Sauce

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

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

Grilled Colorado Lamb, Rosemary Braised Endive, Pancetta, Parsnip Puree

Roasted Venison Loin, Foie Gras Bread Pudding, Savoy Cabbage, Huckleberry Jus

VEGETARIAN

Winter Vegetable Cassoulet

Simmered Organic Tofu, Root Vegetables, Baby Bok Choy

Chick Pea Bouillabaisse, Rouille Crouton

Stuffed Acorn Squash, Wild Rice, Chestnut, Cranberry

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