

*Hors D'Oeuvres – Three Dozen Minimum*

FROM THE SEA

Tartar of Wild Salmon/Yukon Gold Crisp/Whipped Avocado/Roe  
Cashew Cilantro Grilled Shrimp/Toasted Coconut  
Tuna Poke/Citrus and Basil/Crispy Sesame Wonton Skin  
Korean Red Dragon Shrimp/Snow Pea  
Lobster Mousse/Vanilla Tart/Blueberry  
Chilled PEI Mussel on the Half/Garlic and Herb Vinaigrette  
House Smoked Salmon Pastrami/Rye Crisp/Ground Mustard Aioli  
Deviled Eggs/American Paddlefish Caviar  
Crispy Jonah Crab Claw/Miso Mustard  
Applewood Smoked Scallop/Sweet Potato Crisp/Pickled Cioppolini  
Down east Clam Fritter/Horseradish Fondue  
Chilled Lobster Claw/Uni Hollandaise

FROM THE GARDEN

*Shooters*

Roasted Yellow Beet Bisque/Spiced Pistachio/Sage Oil  
Puree of Green Asparagus/Truffle Oil  
Earth Gazpacho/Mint Yogurt  
Butternut Squash/Bacon/Gouda

*Small Bites*

Spiced Pumpkin Miniature Empanada  
Fig Gnocchi/Crispy Point Reyes Blue Cheese  
Gorgonzola Stuffed Dates/Marcona Almond/Serrano  
Chickpea Falafel/Feta Tzatziki  
Crispy Artichoke Bottoms/Goat Cheese  
Potato Tortilla/Chive Sour Cream  
Mascarpone Arancini/Spicy Marinara

FROM THE FARM

Vietnamese BBQ Glazed Duck Confit/Scallion Crepe/Pickled Jicama  
Soy Lacquered Pork Belly/Apricot Mustard  
Confit Chicken and Scallion Soup Dumpling  
Carpaccio of Prime Beef Tenderloin/Rosemary-Parmesan Cracker/Truffled Aioli/Cress  
Merguez (Lamb Sausage) “Corndog”/Mint Pesto  
House Marinated Flank Skewer/Chimichurri  
Duck Potsticker/Tamarind  
Poached Chicken and Shitake Spring Roll/Yuzu Ponzu  
Mini Reuben/House Pastrami/House Kraut/Rye Crisp/Russian  
Short Rib Arancini/Arugula Pesto

## *Displays/Stationary*

### FROM THE SEA

**A Raw Bar:** Poached and Chilled Cocktail Shrimp/Jonah Crab Claws/Split Cape Porpoise Lobster Tails/Locally Sourced Oysters on the Half Shell/Chilled Mussels/Tomato-Horseradish Cocktail Sauce/Green Apple-Champagne/Mignonette/Lemon Wedges/Tabasco

**Smoked:** A Display of In-House Smoked and Cured Finfish and Seafood to include/Sides of Basil and Citrus Wild Salmon/Native Mussels/Maine Shrimp Pate/Sea Scallops/Trout/Traditional Accompaniments/Cocktail Breads/Buckwheat Blinis

**Pearls:** Traditional Caviar Service Set with/Crème Fraiche/Hardboiled Egg Whites/Hardboiled Egg Yolks/Brunoise of Red Onion/Chives/Toast Points  
\*Optional Chilled Vodka Service for Additional Charge

### FROM THE EAST and WEST

**Middle:** Fresh Chickpea Hummus/Roasted Eggplant and Tahini Spread/Bagna Cauda/Artichoke-Lemon Pesto/Tabouleh/ Stuffed Grape Leaves/Marinated Feta/Olives/Curried Chicken Skewers/Minted Lamb Meatballs/Crispy Pita Chips/Lavash/Seeded Crackers

**Far:** Customized Hand Rolled Sushi/Sashimi/Fresh Spring Rolls/Iced Tuna Tartar/Fried Garlic and Gingered Soba Noodles/Chicken Satay/Edamame/ Wakame Salad in Cucumber Cups/Wonton Crisps/Sesame Rice Crackers/Soy/Pickled Ginger/Wasabi/Clear Peanut Sauce

**South:** Hand Smashed Guacamole/Locally Harvested Vegetable Pico de Gallo/Roasted Sugar Corn and Black Bean Salsa/Roasted Poblano and Goat Cheese Queso/Fresh Cut White Corn Chips/Warm Pupusa/Cilantro Pesto

### FROM THE GARDEN/FARM

**Crudités:** Hidden Pond and Blackrock Farm Vegetables, both Blanched and Raw with Your Choice of Dip Buttermilk Green Onion/Lemon Parmesan/Roasted Vidalia Onion/Point Reyes Blue Cheese and Granny Smith Apple/Green Goddess/Tahini Citrus

**Antipasto:** Assorted cured Italian meats/Roasted & pickled vegetables/Imported hard and soft cheeses/grilled long stem artichoke hearts/assorted pestos/Grilled Focaccia/Crackers/Flat Breads

**Vegetables:** Marinated, Oven Roasted and Grilled Vegetables Drizzled with a Pomegranate/Balsamic Reduction and Shaved Parmesan

**Cheeses:** Imported and Domestic Cheeses/Pastry Wrapped Brie with House Apricot Preserves and Crushed Walnuts/Dried and Fresh Fruits/Whole Salted Cashews/Fig Jam/Crackers/Grissini/Baguette



## *First Courses*

Hidden Pond Greens/Pecan Rolled Goat Cheese/Confit Cherry Tomatoes/Wild Maine Blueberry  
Vinaigrette

Hidden Pond Greens/Candied Fennel/Ruby Red Grapefruit/Toasted Pumpkin Seeds/Basil-Shallot  
Vinaigrette

Wild Arugula/Point Reyes Blue/Spiced Walnut Halves/Poached Cranberries/Honeyed Balsamic  
Mascarpone and Local Mushroom Tartlet/Pea Shoot Salad

Hidden Pond Greens/Local Feta/Grilled Watermelon/Prosciutto/Basil Dressing

Shaved Root Vegetable Salad/Bruleed Goat Cheese/Herbs/Vinegar and Oil

Truffled Potato Gnocchi/English Peas/Wild Mushrooms  
Lobster Inclusion – add'l

Classic Caesar Salad/Grilled Romaine/Polenta Croutons/White Anchovies/The Dressing/Confit  
Lemon

Fiore de Nona Hand-Stretched Fresh Mozzarella/Garden Tomatoes/Fried Basil/10 Year Old Balsamic

Baby Spinach/Warm Bacon-Malt Dressing/Pickled Red Onions/Grilled Mushrooms/Shredded Egg

*\*First Course Appetizers Available by Consultation\**

## *Entrée Selections*

### *FROM THE LAND*

#### **Beef**

Hand Cut Filet of Beef Tenderloin w/Caramelized Shallot Demi-Glace or Roquefort and Herb Crust or  
Crushed Green Peppercorn au Poivre  
Marinated and Grilled Hanger w/House Worcestershire or Red Wine or Three Onion Marmalade  
Prime New York Strip w/Kansas City Glaze or Hidden Pond “Steak” Sauce or Gorgonzola Butter  
Beef “Wellington”/Naturally Raised Beef Tenderloin/Puff Pastry Crouton/Foie Gras “Butter”/Wild  
Mushrooms

#### **Poultry/Pork**

Wood Oven Roasted Split Cornish Game Hen w/Prosciutto or Figs or Tart Cherry and Apricot  
Glazed Duck Two Ways/Seared Breast and Confit Leg/Burnt Orange and Cognac  
Cinnamon Seared Squab Breast/Green Apple Marmalade  
Bone-In Statler Chicken Breast w/Lemon Rosemary Pan Sauce or Cranberry Lemongrass Chutney  
Buttermilk Soaked Country Fried Chicken  
Bone-In Center Cut Pork Chop/Grilled Apple and Smoked Bacon Lacquer  
Pork Tenderloin/Fresh Ginger/Plum  
Pork Loin/Pistachios/Apricots/Citrus

#### **Lamb/Veal**

Lamb Sirloin/Garden Mint Gremolata/Greek Yogurt  
\*Rack of Lamb/Dijon/Crispy Red Onions  
Sliced Leg of Lamb/Kalamata/Feta/Artichoke  
Bone-In Veal Chop/Arugula Pesto

### *FROM THE SEA*

Wild Salmon w/Minted English Pea Puree or Dill and Citrus Caramelized or Miso Mustard and Maine Maple  
Glaze  
Scallop and Shrimp Brochette/Champagne/Roasted Garlic/Basil  
\*Wood Oven Roasted Cape Porpoise Lobster/Grilled Lemon Butter  
\*Traditional Steamed Maine Lobster, 1 ¼ lb/Drawn Butter  
Grilled Swordfish w/Capers/Raisins and Olives or Grilled Pineapple Miso or Smoked Tomato Butter  
Pan Seared Cod/Cardamom Essence/Ruby Red Grapefruit  
Crispy Skinned Halibut/Malt Vinegar Beurre Blanc

### *FROM THE KITCHEN*

*Vegetarian/hand cut and rolled pasta*

\*customized to your desire

***Entrée Selections include 1 Pantry and 1 Farm choice.***



## *Accompaniments*

### FROM THE PANTRY (Starches and Grains)

Oven Roasted Herb and Duckfat Laced Yukon Gold Potatoes

Buttermilk and Creamery Butter Whipped Potatoes

Rosemary and Sea Salt Sweet Potato Wedges

Parmesan and Cream Soft Polenta

Crispy Griddled Polenta Cakes

Risotto, Vegetarian or Made with Chicken Stock

Long Grain and Wild Rice Pilaf/Caramelized Shallots/Fine Herbs

Israeli Couscous/Pignoli/Golden Raisins/Toasted Curry

### FROM THE FARM (Vegetables)

Olive Oil Poached Asparagus/Parmesan

Braised Greens/Pork Belly

Wood Oven Roasted Brussel Sprouts/Fried Garlic/Pecorino

Sautéed Haricot Vert/Toasted Almond Butter

Dice of Roasted Root Vegetables/Citrus/Thyme

Green Top Carrots/Brown Sugar/Pecans

Garden Ratatouille

Ginger and Mint Laced Sugar Snap Peas

## *Desserts*

### Flourless Chocolate Cake

A rich, decadent chocolate cake topped with a raspberry coulis

### Individual Blueberry Cobbler

Fresh Maine blueberries in a buttery, flaky crust served with vanilla ice cream

### Lemon Curd Tartlet

A lemon tartlet sweetened with a glazed raspberry sauce

### Crème Brulee

Traditional Crème Brulee rich custard base topped with a layer of hard caramel

### Ice Cream Bar

Make your own sundaes! Vanilla Ice cream, homemade hot fudge, creamy warm butterscotch, and all of your favorite toppings

Add fudge brownies \$3p/person

### Strawberry Shortcake

Warm Cream Cheese Biscuits topped with Sugar Soaked Strawberries and Fresh Whipped Cream

### Individual Carrot Cakes

Individual Spiced Carrot Cakes served with Whipped Cream Cheese and Rum Frosting

### NY Style Cheese Cake

Creamy Cheesecake served with Fresh, Wild Maine blueberry or Strawberry sauce

### White Chocolate Mousse

Light and Airy Mousse topped with Fresh Seasonal fruit