

Haute Palette

\$45.00 per guest

(Unlimited Mimosas an additional \$12 per guest; 20 guest minimum applies)

STARTERS TO SHARE

Select one to be served family style

Banana Pesto Hummus

chickpeas, tahini, banana, pesto, olive oil,
naan, papadam, plantain chips

Thai Pu Pu Grille

local organic chinese pork & apple spring rolls,
tempura vegetables, pan - fried beef dumplings,
wonton shrimp xinjiaang style lamb kabobs,
pineapple sweet chili sauce

Mixed Grill

sweet soy & ginger beef sausage,
tandoori chicken kabobs, raita sauce,
lamb merguez sausage, grilled pita bread

CHEF'S TASTINGS

Select one to be served individually

Bombay Peanut Salad

asian greens, grape tomatoes,
pickled shallot, local curried peanuts,
pappadam crisps, toasted cumin vinaigrette

Sunomono Blue Crab Salad

edamame, local jumbo lump blue crab,
cucumber, asian greens, pickled quail eggs
& soba noodles, rice vinegar dressing

Chorizo Stuffed Medjool Dates

organic beef chorizo, applewood smoked
bacon, smoked pepper harissa sauce

Fire Cracker Ahi Tuna Tartar

chili peppers, soy, habanero masago,
sesame wonton, lemongrass oil

ENTREES

Select three entrees from which your guests may choose

Thai Red Snapper

wild red snapper, pickled lotus root,
stir fried greens, thai citrus basil sauce

Black Pepper Crab Cakes

maryland blue crab, sweet potatoes,
bok choy, ginger ponzu sauce

Red Curry Scallops

tomatoes, spinach, asparagus,
creamy coconut red curry sauce

Miso Peking Duck Breast

pennsylvania natural duck breast,
yuzu braised bok choy, ginger soy fried rice

Moroccan Beef

local organic beef, apricots, raisins, dates, prunes,
cinnamon, honey, saffron, roasted root vegetables

Wild Mushroom & Tofu Fried Rice

asparagus, ginger, corn, bok choy,
mushroom soy

DESSERTS

Select one to be served individually

Valrhona Chocolate Cheesecake

dark chocolate, lady fingers, black cherry coulis

Asian Pear Strudel

pomegranate molasses

Special Occasion Cake

Select one of the following for your event:

french chocolate raspberry, fruit bavarian, cappuccino, mango passion fruit mousse, hazelnut dacquoise

Soft Drinks & Brewed Iced Tea included