

Sample Seated Dinner Menus (Autumn/Winter)

Appetizers:

Celeriac Bisque with Sea Scallops, Roasted Chestnuts and Crispy Leeks
Arugula with Crumbled Gorgonzola, Comice Pears and Candied Pecans
Maple Brook Farm Creamy Burrata with Roasted Beets and Micro Greens
Tuscan Kale Caesar Salad with Butternut Squash and Ciabatta Croutons
Duet of Salmon and Tuna Tartare, Hass Avocado and Shiso Leaves
Rustic Gratin of Fusilli Pasta, Pumpkin, Ricotta and Sage, Al Forno
Tarte Flambé with Alsatian Bacon and Caramelized Onions

Entrees:

Pan Seared Mediterranean Branzino with Piquillo Pepper Romesco
Grilled Wild King Salmon with Saffron, Ginger and Exotic Spices
Chicken Curry with Garnishes of Coconut and Mango Chutney
Oven Roasted Magret Duck Breast with Blood Orange Sauce
Filet of Beef Rossini with Foie Gras and Black Truffle Jus
Slow Braised Short Ribs of Beef with Root Vegetables
Classic Veal Osso Buco with Lemon - Parsley Gremolata

Desserts:

Warm Cinnamon Apple Crisp, Baked in Ramekins
Pear and Cranberry Tart Tatin with Crème Fraiche
Hudson Valley Apple and Rum Raisin Strudel in Phyllo
Dark Chocolate Mousse with Cappuccino Whipped Cream
Molten Center Flourless Chocolate Cake, Pistachio Ice Cream
Cinnamon Doughnut Bread Pudding with Buttermilk Ice Cream
Vermont Maple and Vanilla Bean Crème Caramel

For additional information and pricing please email info@dianegordoncatering.com