



## Seated Dinner Menu

### ~ Passed Hors D'oeuvres ~

*Please select six, allowing for a balance of both hot & cold items*

#### Hot

##### Signature Mini burgers

The “¼ oz-er” – Black Angus Burger  
Vermont Cheddar Cheese & Pickle  
on a Brioche Roll

##### Maine Lobster & Champagne Risotto Cakes

Sweet Maine Lobster Coupled with  
Creamy Arborio Rice  
Truffle Basil Emulsion Dipping Sauce

##### Eggplant Crisp

Eggplant Crisp  
Oven Roasted Tomatoes, Truffle Pecorino & Oregano

##### Signature Avocado fries

Crispy Avocado French Fries  
Chipotle Tomato Aioli

##### Coconut Shrimp

Crisp Golden Brown Tiger Shrimp  
Ginger-Ponzu Dipping Sauce

##### Devils on Horseback

Goat Cheese Stuffed Dates  
Wrapped in Maple Glazed Bacon  
Toasted Pistachios

##### Asian Style Turkey Meatball

Black Beans, Garlic, Cumin & Ginger  
Spicy Peanut, Ponzu & Sweet Chili Dipping Sauces



MICHAEL J. FERRO FINE CATERING

**Grilled Chicken Soft Taco**

Black Beans, Red Peppers, Corn, Scallions & Jack Cheese  
Cilantro Lime Drizzle

**Cold**

**BLT Toast Stars**

Thick Cut Apple wood Smoked Bacon, Heirloom Tomatoes, Crisp Romaine Lettuce  
Light Lemony Aioli

**Peking Duck Bang Bang**

Duck Confit in Hoisin BBQ Sauce  
Brunoise of Asian Vegetables  
Crispy Wonton

**Ahi Tuna Tartar**

Diced Ahi Tuna  
Mildly Spicy Siracha Sauce  
Fluted Cucumber Cup

**Seared Tenderloin of Beef**

Garlic Crostini  
Caramelized Onions, Horseradish Cream & Chervil

**Farm Stand Vegetable Croustade**

Onion Ficelle  
Tomato Whipped Goat Cheese  
Micro Basil Garnish

**~ Optional Enhancement Passed Hors D'œuvres ~**

*Additional charges applicable per person*

**Crispy & Creamy Quail Egg**

Horseradish Dill Potato Crisp  
&  
Creamy Roast Garlic Whipped Potatoes  
Sunny Side Up Quail Egg  
White Truffle Oil

**Seared Foie Gras**

Gaufrette Potato Chip  
Balsamic Drizzle



MICHAEL J. FERRO FINE CATERING

**Smoked Salmon Napoleon**

Layers of Norwegian Smoked Salmon, Wild Poached Dilled Crème Fraiche Salmon,  
Lemon Zest & Horseradish  
Pumpernickel Melba

**Ahi Tuna Burger**

Asian Marinated Pan Seared Tuna Burger  
Wasabi Cream, Hoisin Dressing and Pickled Ginger  
On a Sesame Seed Bun

~ **Seated Dinner Menu** ~

**First Course Selections**

**Belgian Endive & Wild Arugula Salad**

Roasted Pears, Caramelized Walnuts, Bayley Hazen Blue Cheese  
Meyer Lemon Vinaigrette

**Mixed Organic Baby Greens**

Red Wine Poached Pears, Humboldt Fog Goat Cheese, Dried Cranberries, Pine nuts  
Cabernet Vinaigrette

**Heirloom Apple Butternut Squash Bisque**

Cinnamon Crème Fraiche  
Frizzled Sage

**Napoleon of Red & Yellow Beets**

Cato Corner Whipped Herbed Goat Cheese  
Pear Confit

**Nori & Plum Sesame Crusted Ahi Tuna Carpaccio**

Crispy Soba Noodle Cake  
Avocado Salsa and Micro greens



### **Entrée Selections**

#### **Potato Topped Sea Bass**

Ragout of Forest Mushrooms, Cauliflower Puree & Asparagus  
Red Wine Fumet

#### **Mustard Crusted Halibut**

Melted Tomatoes, Chive Mashed Potatoes, Sautéed Baby Spinach  
Citrus Beurre Blanc

#### **Olive and Pine nut Crusted Organic King Salmon**

Ragout of Artichokes, Spinach & Fingerling Potatoes  
Fennel Tomato Coulis

#### **All Natural French Cut Chicken Breast**

Harvest Vegetable Ratatouille  
Lemon Thyme Jus

#### **“Surf & Turf”**

Tournedo of Beef,  
Lobster Medallion Mashed Potatoes, Haricot Verts & Baby Carrot Bundles  
Merlot Sauce

#### **Sliced Tenderloin of Beef**

Caramelized Red Wine Onions, Savoyard Potatoes, Grilled Asparagus  
Savory Garlic Red Wine Sauce

#### **Duo of Beef**

Braised Boneless Short Rib & Grilled Tenderloin  
Whipped Yukon Gold Potatoes, Baby Carrots Asparagus Bundles  
Cabernet Jus

#### **Braised Lamb Shank**

Cauliflower Puree, Baby Spinach, Butternut Squash and Turnip Batons  
Rosemary Syrah Sauce

#### **Grilled Rack of Colorado Lamb**

Wild Mushroom Potato Gratin, Braised Spinach & Baby Carrots  
Pinot Noir Reduction



~ **Dessert Selections** ~

**Petite Chocolate Velvet Boule**

Tender Yellow Genoise Cake encase a velvety chocolate Mouse  
Clothed in a Chocolate Glaze  
Raspberry Drizzle & Fresh Berries

**Lemon Charlotte Royale**

Swirls of Delicate Raspberry Roulade pastry  
Surround a Luscious, Light Lemon Mousse

**Molten Chocolate Flourless Cake**

A Warm Chocolate Sensation, Oozy & Delicious  
Fresh Berry Garnish

**Apple & Berry Crisp**

Sliced Apples & Berries in Cinnamon & Sugar  
Topped with a Oat Crumb  
Served with Vanilla Bean Ice Cream  
Raspberry Sauce & Berries

**Occasion Cake**

*Additional charges applicable per person*  
Through The Cake Boutique, Wilton, CT

~ **Coffee/Tea Service** ~

House Blend Regular & Decaffeinated Coffee  
Assorted Harney & Sons Teas

~ **Optional Bar/Beverage Service** ~

*Additional charges applicable per person*

**Ice and Bar Fruit ONLY**

Host to Provide All Beverages