



## **Passed Hors D'Oeuvres**

### **Cold**

**Smoked Trout Rillettes**, cucumber round, radish, lemon

**Savory Parmesan Shortbread Rounds**

**Spherical Oysters**, shallot powder, lemon peel granite

**Curried Crab "Cannoli"**, zucchini ribbon, coriander seed

**Irish Smoked Salmon Baton**, double crème, Irish soda bread bits

**Deviled Quail Eggs**, black caviar, dried cayenne

**Duck Mousse Pate**, mission fig, juniper berries

**Asparagus and Goat Cheese Terrine**, chiabata croustade

**Serrano Ham wrapped Figs**, mascarpone, pine nuts

**Irish Smoked Salmon Batons**, capers, crème fraiche, dill sprig

**Glazed Black Forest Ham**, tangerine glaze, jalapeno muffin

**Grape Tomato Bomb**, gorgonzola, matchstick crudités

**Grilled Zucchini Napoleon**, creamy feta, charred red pepper

**Belgian Endive Petal**, blue cheese and walnuts or curry chicken

**American Paddlefish Caviar**, crème fraiche, lemon zest, buckwheat blini

#### **Assorted Sushi and Maki:**

spicy tuna roll

soft shell crab spider roll

jalapeno yellow tail

avocado, asparagus and cucumber

tempura shrimp crunch roll

#### **Crostini:**

morel mushroom crostini

garlic potato rosemary

pecorino green pea

108 West Germania Place Chicago, IL 60610

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## Warm

**Duck and Foie Gras Gyoza**, ruby port soy glaze

**Braised Duck Spring Rolls**, shitake mushroom, honey-rice wine

**Truffled Grilled Cheese**, fontina cheese, chive fronds

**Arancini**, spicy sausage, asiago cheese, smoky tomato caponata, cilantro

**Mango Bison Sliders**, radish, mint, and scallion

**Brandade Fritters**, Saffron Lemon Aioli, Black Sesame

**Seared Fois Gras**, Spicy Peach Toast, Black Currants

**Braised Duck Spring Rolls**, Shiso Puree, Painted Cabbage

**Thai Coconut Shrimp**, spicy ginger coconut dipping sauce

**Swordfish Taco**, tortilla cone, guacamole, salsa

**Maryland Crab Cake**, saffron, lemon, chilies

**Spanikopita**, cucumber tzatziki sauce

**Warm Carpaccio of Beef**, potato parsnip puree, mushroom tea

**Blackened Shrimp**, chili lime aioli

**Seared Foie Gras**, caramelized plum, fresh thyme

**Potstickers**, shrimp, beef or vegan, tamari paint, scallion

**Pink Pepper Seared Beef Tenderloin**, caramelized peppers, potato crisp

**Moroccan Salmon**, fennel crust, citrus dipping sauce

**Blackened Seared Rare Tuna**, wasabi crème fraiche, risotto cake

**New Zealand Baby Lamb Chops**, pistachio crust, pomegranate fig relish

**Mexican Beef Sopes**, mesa corn boats, chipotle crème

**Fanned Duck Breast**, currant jam, candied kumquat

### **Mini Gourmet Pizza:**

goat cheese and asparagus,

prosciutto and porcini mushroom

gorgonzola, caramelized onion & pear



## **First Course**

### **Appetizers**

**Tomato Pesto Tart**, mozzarella, fresh basil

**Bison Carpaccio**, shaved Vidalia, upland cress, pecorino, black sea salt

**Cherry Bomb Shrimp**, tomato, arugula, blazing tomatoes, fennel

**Braised Pork Belly**, miso glaze, napa and carrot asian slaw

**Seared Scallop**, smoked cauliflower puree, enoki mushroom

**Blackened Tenderloin "Scallop"** chipotle black bean cake, frizzled blue tortilla strips

**Wild Mushroom Strudel**, leek, artichoke crème, scallion flowers

**Garden Vegetable Terrine**, sweet peas, asparagus, carrot, and red pepper

### **Soups**

**Golden Beet Soup**, ginger, lemon peel

**Parsnip and Apple Bisque**, shredded yam, nutmeg

**Chilled White Asparagus Soup**, smoked salmon, chive, dill

**Cold Roasted Scallop Soup**, chunk lobster, spring onion, Meyer lemon crème fraiche "snow", stone crab claw, grilled peach toast

**Chilled Jellied Tomato Consommé**, shrimp, tomato concassée, paddlefish caviar, chervil aioli

**English Summer Greens**, sorrel, ramps, watercress, pea shoots, carrot gelée, serrano chili oil

**Late Summer Garden**, pike quenelles, watercress, cucumber pea shoots, leek beignet

**Roasted Tomato Soup**, garlic crouton, scallion crème fraiche

**Catalonian Gazpacho Trio**, white cucumber, red tomato and sweet peppers, and roasted beet

**Duet of Autumn of Soups**, curried pumpkin bisque, butternut squash soup, zucchini Madeleine's

**Split Soup**, red pepper bisque, asparagus bisque, chive crème fraiche, croutons



## **Salads**

**Warm Spinach**, grilled onion, feta and sundried tomato dressing

**Butter Lettuce and Scented Herbs**, roasted corn, goat cheese, roasted tomato “ice”

**Salade de Provence**, anjou pear, crumbled blue, dried cherries, herbs

**Classic Caesar Salad**, crisp romaine, shaved parmesan, grilled crouton

**Iceberg Wedge**, blue or French dressing, crumbled blue cheese, scallion, tomato dice

**Field Greens**, hearts of palm, grape tomatoes, carrot threads, tomato-goat cheese emulsion

**Mesculin Greens**, rainbow peppers, ramps, snow peas, and fire tomato “Italian ice”

**Summer Mache**, grilled pineapple, pancetta, strawberries, candied pecans, goat cheese

**Caprese Salad**, red and yellow tomato, fresh mozzarella, basil leaf, lemon gelee

**Red and Yellow Beets**, goat cheese crumble, micro greens, 10 yr balsamic

**Fifty Ingredient Chop**, varieties of lettuce, tomato, peppers, garden vegetables

**Beef Tenderloin with Arugula**, warm goat cheese medallion, frizzled onion hay, aged balsamic

**Grilled Shrimp & Scallop**, micro greens, red pepper, water chestnuts, won ton, ginger emulsion

**Irish Smoked Salmon**, watercress, red onion, capers, sieved egg, lemon crème fraiche

**Warm Lobster**, red and yellow tomatoes, arugula, truffle oil, tarragon-tomato dressing

**“Crazy” Lobster**, late Summer mache, papaya, fois gras terrine, balsamic honey emulsion

**Grilled Fruit Salad**, cantaloupe, watermelon, honeydew, pineapple, chili creme

## **Intermezzo**

Trio of Sorbets, chardonnay blackberry, tangerine, champagne

Bloody Mary Ice, horseradish gelee, candied lemon, celery seed rim



## Main Course

### Poultry and Game Birds

**Roasted Cornish Game Hen**, double cranberry, thyme sauce

**Pineapple Sage Rolled Chicken**, purple carrot and feta stuffing, white asparagus puree

**Seared Hen Breast**, black trumpet mushroom coulis, shallot oil, broccolini

**Star Anise Grilled Quail**, tangerine zest, purple potato "hash", spring pea fritter

**Chicken Limon**, fresh lemons, white wine, capers

**Chicken Saltimbocca**, prosciutto, fresh sage, gruyere cheese, chardonnay reduction

**Stuffed Breast of Chicken**, spinach, feta cheese and red pepper, smoked cauliflower puree

**Ballotine of Chicken**, prosciutto, asparagus, fontina cheese, riesling veloute

**Cornish Hen**, stuffed with truffled wild rice and matchstick carrots, morel mushroom creme

**Cornish Hen**, hazelnut and Turkish fig dressing, apricot ginger glaze

**Crispy Duck Breast**, honey, orange and cardamom rub, glug reduction



## **Fish and Shellfish**

**Roasted Red River Salmon**, orange, basil, marcone almonds

**Sautéed North Sea Turbot**, saffron, leeks, lemon basil, and yuzu lemon “ice”

**Arctic Char**, grapefruit butter, savoy and ruby red cabbage, pink Celtic salt, five sauce mere

**Pan Seared Salmon**, fennel seed crust, pernot - shallot sauce, braised fennel

**Alaskan Halibut**, yukon gold crust, black sesame, pepitas, fennel confit, rhubarb puree

**Icelandic Sea Trout**, crystallized beet crust, poached peaches, okra chip

**Pan Seared Dorade** (European sea bass), smoked eggplant puree, lemon cream gelee

**Grilled Icelandic Salmon**, roasted garlic sautéed spinach, citrus buerre blanc

**Roasted Red King Salmon**, spinach, pearl onion, balsamic reduction

**Crusted Halibut**, pumpkin and sesame seed potato lace, fennel confit, rhubarb sauce

**Ahi Tuna**, ginger soy marinate, shredded diakon radish, wasabi crème, won ton

**Grilled Florida Grouper**, leek and shaved artichoke sauté, tomato saffron broth

**Striped Sea Bass**, Jamaican jerk, orange marmalade, allspice, serrano peppers

**Seafood Grill**, garlic lemon shrimp, saffron dusted scallops, cilantro chili swordfish

**Poached Lobster Medallions**, seafood bisque sauce, pernod gelee, lemon oil



## **Beef Veal, Lamb, and Game**

**Crusted Rack of Lamb**, grape and olive "Sausage", grape pan sauce with tawny port

**Beef Tenderloin**, cognac port sauce, shallot, rosemary

**Roasted Beef Sirloin**, chasseur sauce, cremini mushrooms

**Pork Tenderloin**, golden apples, dates, cumin and cinnamon pan jus

**Wild Boar Ragout**, ricotta gnocchi, fried sage, basil oil

**Black Angus Rib-Eye**, dried tomato puree, chili oil, goat cheese gelee

**Thyme Braised Short Ribs**, white cheddar grits, shallot demi glace

**Cumin Crusted Lamb Chops**, toasted cous cous, cilantro oil, roasted tomato

**Pecan Wood Grilled Filet Mignon**, steak house "crystals", manchego polenta

**Seared Venison Loin**, hunter sauce, creamed ramps, mustard oil, braised apples

**Five Pepper Filet Mignon**, caramelized mushrooms, cabernet reduction, frizzled leeks

**Espresso Rubbed Beef Tenderloin**, manchego polenta, roasted poblano puree, cactus pear

**Double Lamb Chop**, savory mashed sweet potatoes, pinot plum reduction

**Grilled Pork Loin**, grilled pear - fennel relish, apricot glazed, apple chips

**Seared Veal, Medallion, roasted mirepoix,**

**Roasted Pork Loin, spring onion, grilled grapes, ver jus reduction,**

**Venison Medallions**, allspice, juniper berries, dried fruit relish, veal demi glace



## Vegetarian

**Grilled Vegetable Tower**, goat cheese, spicy marinara sauce, basil gelee

**Asparagus and Leek Strudel**, phyllo, white asparagus puree, mustard oil

**East – West Portobello Mushrooms**, tofu, water chestnuts, spicy sweet and sour sauce

**Moussaka Stuffed Eggplant**, cloves, cinnamon, cayenne pepper, ground cumin béchamel

## Breads\*

### **Irish Brown Soda Bread**

made with Imported Odems Irish Course Grain Flour  
and Kerry Gold Butter Shamrocks

Or

### **Gourmet Bread Basket**

Pumpernickel, wheat, pretzel, and soft knot rolls,  
tomato foccacia, flat breads, French bread, and sesame sticks

\* specialty breads available

## Sides

Garlic mashed potatoes  
Sundried tomato mashed  
Tarragon roasted fingerling potatoes  
Spicy potato wedge  
Yukon gold, sweet potato napoleon  
Bacon baked potato  
Spinach stuffed potato  
Herbed new red potatoes  
Ramp, wild mushroom rice  
Forest fruit and nut rice  
Purple African rice  
Soft polenta asiago  
Grilled polenta parmesan  
Cheesy aged cheddar grits  
Hominy hoecakes  
Scallion fritters  
Zucchini fritters  
Haricot Vert  
Poached Asparagus Spears

Grilled Asparagus  
Grilled Vegetable Batons  
Roasted Red Pepper Soufflé  
Corn and leek flan  
Szechwan broccoli  
Garlic rappini  
Soy glazed brussel sprouts  
Snap peas  
Garlic spinach  
Spinach crème  
Cajun succotash

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## **Desserts**

**Summer Berries**, elderflower liqueur, granite of cognac, cinnamon basil

**Rose Petal Infused Parfait**, cantaloupe sorbet, raspberries

**Skelig Chocolate Terrine**, black rum custard drizzle, pineapple sage, espresso bits

**Galway Dark Chocolate Terrine**, rum custard, spearmint oil, goat cheese cookie, ice "raspberries"

**Caramelized Pear**, anglaise, caramel, five spice ice cream, anise Madeline

**Triple Chocolate Ganache Dome**, dark chocolate cookie, kiwi sauce

**Four Berry Tart**, French pastry cream and Skelig chocolate drizzle

**French Cheese Cake**, vanilla bean, raspberry puree

**Triple Layered Chocolate Mousse**, hazelnut cream

**Pumpkin Bread Pudding**, Jack Daniels whiskey sauce

**Soft Ginger Cake**, mascarpone mousse, espresso, kahlua essence

**Warm Apple Crisp**, rum raisin ice cream, star anise

**Chocolate Fountain**, pound cake, fruit, cookies, marshmallows

## **Wedding Cake**

custom design with your choice of cake flavors, filling, icing, arrangement, and design



## **Sweet Table Package**

*Our delightful sweet tables are as scrumptious as they are lovely. They include a fine selection of European mini pastries along with full sized tortes and tuxedo dipped strawberry trees. We will cover your preferred table shape with your choice of base linen, then fluff it with your choice of color to add height before we finish it off with a variety of silver trays, compo tiers and cake stands. These treats are sure to give the finishing touch to a perfect event.*

**Mini Pastries to include a selection of the following:**

fruit tartlets, truffle tarts, lemon curd tarts,  
walnut rolls, mocha éclairs, custard swans, petite fours,  
chocolate mousse cups, pecan triangles,  
seven layer opera squares, cream puffs, hazelnut pear squares, and brownies

**Full Sized Centerpieces:**

Chocolate Ganache Torte  
Fresh Fruit Cheesecake  
Black Forest Cake  
Lemon Torte  
Tuxedo Dipped Strawberry Tree

*Please inquire about other additions including:*

Croquembouche  
Chocolate Baskets  
Assorted Hand-made Swiss Truffles  
Chocolate Dipped Fruit  
*and many more!*

**Intellegensia Fair Trade Seasonal Coffees**

**Tsao and Mighty Leaf Teas**

**Espresso machine available**