

THE FLUTED MUSHROOM OFF SITE CATERING MENU

FLUTED MUSHROOM HORS D'OEUVRES SUGGESTIONS

(minimum order of 15 per item)

CHICKEN WRAPPED IN PROSCIUTTO & FRESH SAGE

THAI CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE

CHICKEN WALDORF SALAD ON ENDIVE SPEAR

CURRIED CHICKEN TARTLET

CHICKEN QUESADILLAS

CHICKEN & WAFFLE BITES

BONELESS BREAST OF CHICKEN DEEP FRIED IN WAFFLE TEMPURA BATTER

THAI CHILI MAPLE SYRUP DIPPING SAUCE

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ASPARAGUS & GRUYERE BEIGNETS

ARTICHOKES ROMANO

ASPARAGUS TIPS WRAPPED IN PUFF PASTRY, TOPPED WITH GRATED ASIAGO

MINIATURE CAPRESE SKEWERS

PEARL MOZZARELLA & GRAPE TOMATO, DRIZZLED WITH PESTO & BALSAMIC REDUCTION

POTATO PANCAKES WITH SOUR CREAM & CHIVES

POTATO PANCAKES SOUR CREAM & CHIVES

**ADD SALMON*

SEASONAL CROSTINI

FOCACCIA WITH OLIVE TAPENADE

MINIATURE PIZZA WITH WILD MUSHROOM & FONTINA CHEESE

(SEASONAL VARIETIES AVAILABLE)

TOMATO & BASIL BRIOCHE SQUARES

PETITE QUICHE

PUFF PASTRY STUFFED WITH KALE, WILD MUSHROOMS & BOURSIN CHEESE

SAFFRON RICE RISOTTO BALLS WITH ROASTED TOMATO DIPPING SAUCE

VEGETARIAN STUFFED GRAPE LEAVES

SPANAKOPTA

CHINESE SPRING ROLLS

VIETNAMESE SUMMER ROLLS WRAPPED IN RICE PAPER

WITH ORANGE SOY DIPPING SAUCE

SUN-DRIED TOMATO AND GOAT CHEESE BITES

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ASSORTED ARANCINI

WILD MUSHROOM & BRIE - SALAMI & PROVOLONE - PROSCIUTTO & MANCHEGO - SPINACH &
ASIAGO

ASSORTED STUFFED MUSHROOMS

MINI PARMESAN BISCUITS WITH PARMA HAM, RED PEPPER & FRIED BASIL

HEARTS OF PALM WRAPPED WITH SERRANO HAM WITH CRISPY SAGE,
ROASTED RED PEPPER & MANCHEGO CHEESE

LOADED POTATO CROQUETTES WITH CHEDDAR CHEESE & BACON, TOPPED
WITH CHIVE SOUR CREAM

BLT BITES

CHERRY TOMATOES STUFFED WITH RANCH MOUSSE, MICRO ICEBERG LETTUCE & BACON BITS

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SLICED FILET ON TOASTED CROSTINI WITH ARTICHOKE AIOLI
& CHIFFONADE OF ARUGULA

MINIATURE BEEF WELLINGTONS

DICED FILET & MUSHROOM DUXELLE IN PUFF PASTRY, COGNAC DEMI-GLACE

FLANK STEAK ROULADE

MINI CHEESEBURGER SLIDERS

MINI REUBENS

LOLLIPOP OF HERB ENCRUSTED LAMB CHOP

BEEF, PORK OR CHICKEN & CORN EMPANADAS

CRISPY DUCK WITH CURRY WALNUTS AND
CRANBERRY BLOOD ORANGE MARMALADE TART

CRISPY PORK BELLY ON A SWEET CORN BLINI TOPPED WITH CRANBERRY BLOOD
ORANGE CHUTNEY

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MINIATURES CRAB CAKES WITH CHILI LIME AIOLI

BACON WRAPPED SCALLOPS

SHRIMP COCKTAIL

CHIPOTLE PEPPER ENCRUSTED SHRIMP WITH A LIME DIPPING SAUCE

PISTACHIO CRUSTED SHRIMP

COCONUT BREADED SHRIMP WITH THAI CHILI SAUCE

WATERMELON SHRIMP

HALF A SHRIMP ON FRESH WATERMELON SLICE WITH VANILLA YOGURT DRESSING & FRESH MINT

CORN & CRAB FRITTERS WITH SWEET TOMATO JAM & SCALLION MARMALADE

LOBSTER ROLL

MINIATURE POTATO ROLL STUFFED WITH CLASSIC LOBSTER SALAD,
GARNISHED WITH FRESH SCALLIONS

SMOKED SALMON LOX ON BITE-SIZE TOAST POINT
WITH LEMON CHIVE CREAM CHEESE, MICRO DILL & DICED PICKLED RED ONION

MINI TOAD IN A HOLE WITH PEEKYTOE CRAB

SMOKED WHITE FISH SALAD PUFFS

SMOKED WHITE FISH SALAD ON BELGIUM ENDIVE SPOON

BLACK PEPPER BRIOCHE WITH FOIE GRAS WITH A PEAR GINGER CHUTNEY

QUAIL EGG WITH CAVIAR & CRÈME FRAICHE

MUSSEL BISQUE IN DEMITASSE CUPS WITH A PERNOD FOAM

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STATIONARY HORS D'OEUVRES

DOMESTIC & IMPORTED CHEESE

A SELECTION OF DOMESTIC AND IMPORTED CHEESES, FRESH SLICED FRUIT, CRAB
ARTICHOKE & JALAPENO DIP, PESTO PARMESAN SOUFFLE WITH CRACKERS, BREADSTICKS,
BAGUETTE SLICES & MUSTARD DIP

MEDITERRANEAN TABLE

OUR HOUSEMADE CHICKPEA HUMMUS WITH GRAPE LEAVES, BUBBA GANOSH,
MARINATED ROASTED PEPPERS, FETA CHEESE, ARTICHOKE & KALAMATA OLIVES WITH
PITA AND FLAT BREADS

ANTIPASTA STATION

ITALIAN MEATS AND ITALIAN CHEESES – PROSCIUTTO, CAPICOLA, SOPRESSATA &
PROVOLONE, MARINATED VEGETABLES, MARINATED HOT PEPPERS, OLIVES,
BREADSTICKS & CROSTINI

SLICED FILET OF BEEF

THE FINEST CUT OF BEEF SLICED AND SERVED WITH MINATURE ROLLS
CARAMELIZED ONIONS & HOUSEMADE HORSERADISH MOUSSE

MINIATURE SANDWICHES

2 PER PERSON

ROAST BEEF & PROVOLONE, TURKEY & HAVARTI, AND HAM & SWISS

GOURMET MINIATURE SANDWICHES

2 PER PERSON

SLICED FILET OF BEEF WITH HORSERADISH MOUSSE,
SMOKED TURKEY WITH CRANBERRY MAYONNAISE
BRIE WITH SUN-DRIED TOMATOES & FRESH BASIL

SMOKED SALMON DISPLAY

SERVES 25

PRESENTED WITH CAPERS, RED ONION, LEMON WEDGES, CHOPPED EGG,
PINK PEPPERCORN SAUCE & BLACK BREAD TRIANGLES

SIT-DOWN DINNER SELECTIONS

Includes Choice of Salad, Starch, Vegetable, and Rolls & Butter

SALADS

~Choose one~

CAESAR SALAD WITH ROMAINE LETTUCE, PARMESAN CHEESE, HOUSE MADE
CROUTONS AND CLASSIC CAESAR DRESSING

BABY SPINACH SALAD WITH MUSHROOMS, CHOPPED HARD COOKED EGG AND
RED ONION, WITH POPPYSEED DRESSING

TOSSED GARDEN SALAD WITH TOMATOES, CUCUMBERS AND CARROTS
WITH CHOICE OF DRESSING

SIGNATURE SALAD TO INCLUDE GREENS, SPICED PECANS, DRIED CRANBERRIES,
GORGONZOLA CHEESE AND CHAMPAGNE VINAIGRETTE

TOMATO CAPRESI WITH FRESH BEEFSTEAK TOMATOES, BUFFALO MOZZARELLA AND
FRESH BASIL, WITH BALSAMIC VINAIGRETTE (*SEASONAL*)

MEDITERRANEAN SALAD WITH MIXED GREENS, KALAMATA OLIVES AND CUCUMBERS,
TOSSED WITH LEMON-OLIVE OIL VINAIGRETTE

ENTRÉE SELECTIONS

CHICKEN

CHICKEN BREAST WITH SPINACH, FONTINA CHEESE AND SUN DRIED TOMATOES

OREGANO CHICKEN WITH ARTICHOKE HEARTS, GRILLED TOMATO AND FRESH BASIL

PANKO CRUSTED CHICKEN BREAST FILLED WITH BOURSIN CHEESE

ROASTED BABY ROCK HEN, SEMI-BONELESS, WITH NATURAL AU JUS

SEAFOOD

Prices Subject to Change based on Market Price

GRILLED SALMON SERVED ROOM TEMPERATURE WITH MANGO SALSA

PAN SEARED TILAPIA WITH LEMON BEURRE BLANC

BLACK SESAME CRUSTED SALMON WITH ORANGE SOY BEURRE BLANC

MARYLAND JUMBO LUMP CRAB CAKE WITH CHILI LIME AIOLI

SHRIMP SCAMPI

VEAL

VEAL RAGOUT IN A VOL AU VENT

PAN SEARED VEAL CHOP WITH A SUN DRIED TOMATO DEMI-GLACE (MARKET PRICE)

BABY RACK OF LAMB PERSILLADE (MARKET PRICE)

PORK

STUFFED PORK LOIN WITH DRIED FRUIT AND BOURBON AU JUS

MEDALLIONS OF PORK TENDERLOIN CRUSTED WITH MANGO CHUTNEY & ALMONDS
WITH APPLE BUTTER CIDER PORK REDUCTION

BEEF

FILET MIGNON WITH A DEMI-GLACE

BEEF BURGUNDY IN A TRADITIONAL MUSHROOM & PEARL ONION SAUCE

DUET SELECTIONS

PORK TENDERLOIN MEDALLION WITH PETITE BREAST OF CHICKEN,
SERVED WITH CRANBERRY & MANDARIN ORANGE COMPOTE

PETTIT FILET OF BEEF TENDERLOIN WITH A PINOT NOIR SAUCE AND
GRILLED CHICKEN BREAST SERVED WITH ROASTED SHALLOT SAUCE

SEARED SALMON WITH GRILLED PETITE CHICKEN BREAST,
SERVED WITH TOMATO TARRAGON COULIS

PETTIT FILET OF BEEF TENDERLOIN WITH A DEMI-GLACE AND
MARYLAND STYLE CRAB CAKE SERVED WITH WILD MUSHROOM DEMI-GLACE

PETTIT FILET OF BEEF TENDERLOIN WITH A PINOT NOIR SAUCE AND SHRIMP SCAMPI

PETTIT FILET MIGNON AU JUS AND FRESH LOBSTER (*MARKET PRICE*)

SIT-DOWN DINNER ACCOMPANIMENTS

VEGETABLES

~Choose one~

BROILED ASPARAGUS WITH LEMON CHIVE BUTTER

SEASONAL BABY VEGETABLES

FRESH GREEN BEANS AND SHALLOTS WITH GARLIC AND BASIL

JULIENNE OF VEGETABLES

SAUTÉED SUGAR SNAP PEAS AND BABY CARROTS WITH GINGER ORANGE GLAZE

**OTHER SEASONAL SELECTIONS AVAILABLE*

STARCHES

~Choose one~

HERBED LONG GRAIN & WILD RICE

SAFFRON BASMATI RICE

DAUPHINOISE POTATO DIAMONDS

RED SKINNED POTATOES WITH FINE HERBS

(STEAMED OR ROASTED)

PIPED WHIPPED POTATOES WITH HORSERADISH, SOUR CREAM AND CHIVES

SMASHED POTATOES WITH CHEDDAR CHEESE AND PARSLEY

BUFFET SELECTIONS

Includes Selection of Four Accompaniments, and Rolls & Butter

OREGANO CHICKEN WITH ARTICHOKE HEARTS, GRILLED TOMATO AND FRESH BASIL

BAKED TILAPIA WITH FRESH PINEAPPLE SALSA

HERB CRUSTED PORK LOIN WITH ROASTED GARLIC AU JUS

SLICED TOP ROUND OF BEEF WITH MUSHROOM AU JUS

GRILLED SIDES OF SALMON WITH MANGO SALSA

CHICKEN ROULADE WITH WILD MUSHROOM STUFFING

MEDALLIONS OF PORK TENDERLOIN ROASTED WITH ORANGE MARMALADE GLAZE

BREADED BONELESS CHICKEN BREAST FILLED WITH BOURSIN CHEESE

MACADAMIA NUT CRUSTED MAHI MAHI WITH LEMON BEURRE BLANC

MEDALLIONS OF PORK TENDERLOIN WITH GRANNY SMITH APPLES
AND BRANDY CALVADOS CREAM SAUCE

BUFFET ACCOMPANIMENTS

SALADS

~Choose one~

CAESAR SALAD WITH ROMAINE LETTUCE, PARMESAN CHEESE, HOUSEMADE CROUTONS,
CLASSIC CAESAR DRESSING

BABY SPINACH SALAD WITH MUSHROOMS, CHOPPED EGG AND RED ONION,
WITH POPPYSEED DRESSING

TOSSED GARDEN SALAD WITH TOMATOES, CUCUMBERS AND CARROTS

CHOICE OF HOUSEMADE DRESSING:

BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, CHAMPAGNE VINAIGRETTE,
FRENCH, RANCH, CREAMY BLUE CHEESE

VEGETABLES

~Choose one~

FRESH GREEN BEANS ALMONDINE

CORN PUDDING SOUFFLÉ

GRILLED MARINATED VEGETABLES (*SERVED ROOM TEMPERATURE*)

SAUTÉED SLICED CARROTS WITH FRESH DILL

FRESH VEGETABLE MEDLEY

FRESH GREEN BEANS & SHALLOTS WITH GARLIC

ZUCCHINI & YELLOW SQUASH PROVENCAL

STARCHES

~Choose two~

HERBED LONG GRAIN & WILD RICE

SAFFRON BASMATI RICE

PENNE WITH SUN DRIED TOMATO CREAM SAUCE

BOW TIE PASTA WITH TOMATO VODKA SAUCE

TORTELLINI WITH MARINARA SAUCE

ORZO WITH FRESH HERBS AND PARMESAN REGGIANO CHEESE

RED SKINNED POTATOES WITH FINE HERBS
(STEAMED OR ROASTED)

SMASHED POTATOES WITH CHEDDAR CHEESE & PARSLEY

PIPED WHIPPED POTATOES WITH HORSERADISH, SOUR CREAM & CHIVES

AU GRATIN POTATOES WITH AGED CHEDDAR CHEESE

BAKED YAMS WITH CINNAMON, NUTMEG & BROWN SUGAR

PENNE WITH BOLOGNESE (MEAT SAUCE)

CARVING STATIONS

TOP ROUND OF BEEF

(SERVES 30)

MARINATED AND SLOW ROASTED, WITH HORSERADISH MOUSSE & NATURAL AU JUS

HERB ROASTED TURKEY BREAST

(SERVES 20)

SLOW ROASTED WITH HERBS DE PROVENCE,
SERVED WITH CRANBERRY MAYONNAISE AND DIJON MUSTARD

ROASTED LOIN OF PORK

(SERVES 20)

MARINATED CENTER CUT PORK LOIN, RUBBED WITH DIJON MUSTARD,
SERVED WITH FRESH APPLE CHUTNEY

BEEF TENDERLOIN

(SERVES 20)

THE MOST TENDER CUT OF BEEF, WITH BEARNAISE SAUCE & HORSERADISH MOUSSE

BOURBON GLAZED ALMOND CRUSTED BONE IN HAM

(SERVES 40)

HONEY GLAZED COUNTRY HAM WITH WHOLE GRAIN MUSTARD

PRIME RIB OF BEEF

(SERVES 40)

SERVED WITH HORSERADISH MOUSSE AND NATURAL AU JUS

WAITSTAFF \$35/HOUR PER SERVER (4 HOUR MINIMUM)

BARTENDERS \$35/HOUR PER BARTENDER (4 HOUR MINIMUM)

CHEFS \$40/HOUR PER CHEF (4 HOUR MINIMUM)

SUPERVISOR \$40/HOUR (4 HOUR MINIMUM)

**SERVICE BEGINS AT LOAD IN AT THE FLUTED MUSHROOM AND
ENDS AT LOAD OUT AT THE FLUTED MUSHROOM**

**ALL LINENS AND RENTALS ARE CLIENT'S RESPONSIBILITY –
OUR STAFF IS HAPPY TO ASSIST IN ANY COORDINATION NEEDED**

CATERED EVENTS REQUIRE A 20 PERSON MINIMUM

****ALL PRICES SUBJECT TO CHANGE***

***CUSTOM MENUS AND SPECIAL DIETARY RESTRICTIONS MAY BE DISCUSSED
AND WILL BE PRICED ACCORDINGLY***