Susan A. Lane Events

MENU

Passed Hors D'oeuvres

Hot

Seafood

Rock Shrimp Dumplings with Screaming Chili Aioli
Topless Lobster Clubs with Avocado, Bacon and Tomato Concasse
Coconut Shrimp with Honey Curry Dip
Creamed Leek and Scallion Pizza with Lobster
Maine Crab Cake with Lemon-Chive Aioli or Remoulade
Scallops Dipped in Soy and Wrapped Tightly with Harrington Bacon
Coconut Shrimp with Grilled Pineapple Salsa
Shrimp Shumai Dumpling with Soy-Sesame Sauce served in a Traditional Asian Spoon
Crab & Brie Quesadillas topped with Avocado
Roasted Potato Cups with Crème and Caviar
Moroccan Spiced Salmon Skewers with a Citrus dipping sauce
Mini Crab Fritters with Yucca, Red Pepper, and Lemon served with a screaming aioli
Lobster Bisque Soup Sips
Grilled Shrimp Cocktail with choice of sauces: Tunisian Pesto, Fresh Green Chutney or Wasabi Guacamole; lime-soy sauce
Summer Heirloom Gazpacho Shots served with prawn toothpicks

Vegetarian

Crispy Parmesan Arancini with Sage, Mushroom, or Lemon
Wild Mushroom Palmiers
Tiny Crisped Gorgonzola Ravioli with Apricot Jam
Sesame Crusted Tofu with Orange Glaze
Summer Corn Polenta with Chive and Sour Cream
Pea & Roasted Garlic Purée with Arugula & Parmesan on Crostini
Cheese Pennies...Brown Bread with Parmesan and Red Onion
Wild Mushroom Palmiers with Parmesan Reggiano
Brazilian Yucca Fritters with Screaming Aioli

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Pan-fried Polenta Triangles topped with Eggplant Tapenade
Crispy Polenta Triangles with Chanterelles, Asiago and Truffle Oil
Portobello Quesadillas with Chevre, Shredded Aged Cheddar, and Watercress with Tomato-Caper Chutney
Parmigiana-Reggiano Toasts
Fried Green Tomato BLT on Brioche Toast with Lemon Aioli
Arancini
Mini Vegetarian Empanadas with Rice, Peas and Corn served with a Chipotle Cream
"Fancy Fingers"- Green Tomatoes, Fontina & Black Truffle "en carozzo"- drizzled with White Truffle Oil
Crispy Shoestring Potatoes tossed with Sea Salt in Newspaper Cones
Carrot Ginger Soup Sips
Spanikopita
Petite Tortilla Cup with Brie and Mango Salsa
Roasted Butternut Squash Soup Shots
Heirloom Tomato Gazpacho Shots
Carrot Ginger or Pea Purée Soup Sips in short Champagne glasses

Meat

Slow Smoked Pork Shoulder with Jalapeno Jam on Crostini
Duck Confit Spring Rolls with Champagne Sauce
Seared Beef Tenderloin with Bernaise or Bordelaise
Ancho Grilled Chicken and Chihuahua Cheese Quesadilla with Pico de Gallo
Thai Spinach Wraps with Grilled Chicken, Ginger-Flavored Slaw, and Peanut Sauce
Barbecue Pulled Pork on Sweet Potato Biscuits with Crunchy Cole Slaw
Ultimate Grilled Cheese - Prosciutto, Fontina & Black Truffle "en carozzo"- drizzled with White Truffle Oil
Pan-Seared Teriyaki Beef Skewers with spicy mustard
Spiced Sausage Stuffed Dates
Crispy Asian Pork Dumplings with Soy Sesame Dipping Sauce
Tallegio Stuffed Medjool Dates Wrapped in Pancetta
Fresh Medjool Dates wrapped in Crispy Apple Wood Bacon
Beef Satay with Peanut Sauce
Pizzette...Duck Confit with Citrus, Tomato & Basil, or Truffle
Mini Burgers with Cornichon
Brown Sugar Glazed Pork shoulder on Crostini with Mango and Chili
Jerk spiced Chicken Kabobs with Island Fruits
Lollipop Spring Lamb Chops with Garlic & Rosemary
Piggies in a Blanket
Peppered Sirloin Brochettes with Béarnaise Sauce

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

North African Lamb Kebabs with Cucumber Yogurt Dipping Sauce
Tenderloin Cups with Mashed Potatoes & Demi-Glace
Twice Baked Fingerling Potatoes with Pancetta, Asiago and Truffle Oil
Plum Wine Flank Steak in Mandarin Pancake with Daikon Radish and Scallion
Mini Reuben
Beef Empanadas
Asian Style Pulled Pork on crisp scallion pancake
Curried Chicken Skewer with Coconut-Saffron Sauce
Chicken Empanadas
Chicken Saté with Spicy Peanut Dipping Sauce
Crispy Coconut Chicken with Grilled Pineapple and Tamarind Dip
Tandoori Chicken Skewers with Cucumber Raita
Jerk Lollipop Chicken Wings with Mango Chutney
Mandarin Pancake stuffed with Peking Duck, shaved cucumber, hoisin & cilantro

Cold

Seafood

Smoked Salmon with Caraway and Double Creme on Toast Points
Tuna tartare on Happy Spoons with Crispy Taro and Ginger
Cured Salmon With Goat Cheese and Fresh Chervil
Tuna tartare in Cucumber Cups with Ginger
Cherry Tomatoes Stuffed with Crab and Cilantro
Topless Lobster Clubs with Avocado, Bacon, Citrus Aioli, and Lemon Zest
Jumbo Shrimp Cocktail with Cocktail Sauce spiked with grapefruit, ginger, cilantro and brown sugar- an Open Kitchen special sauce
Summer Heirloom Gazpacho Shots served with prawn toothpicks
Smoked Salmon Canapés with Lemon and Caper Aioli
Spicy Tuna Maki with Pickled Ginger and Soy Sauce
California Maki
Cured Atlantic Salmon with Beet Gremolata
Tuna Tartare with Scallion, Sesame, Ginger on Taro
Lettuce Cups...Curried Chicken and Pine Nut, Chilled Shrimp and Coconut
Ceviche Shooters...Scallop, Octopus, or Shrimp

Meat

Fresh Chopped Beef Kibbe with Caper Aioli and black Pepper

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Tenderloin Crostini with Horseradish Cream and Caramelized Onions
Prosciutto wrapped Melon
Charred Filet of Beef with Arugula and Parmigiana-Reggiano Aioli on Crostini
Stilton Crostini with Seared Tenderloin and Balsamic-Red Onion Jam
Sherried Liver Pate on Crostini

Vegetarian

Pissaladiere Strips...crispy flat Bread with crushed Red Pepper, Anchovy, Olive, and Caramelized Onion
Concassed Tomato with Garlic and Bread Crumbs in Cucumber
Black Olive Madeleine with Tomato Mousse
Tallegio Stuffed Medjool Dates
Blue Potato Rounds with Truffled Carrot Puree
Yellow Watermelon with Aged Balsamic and Basil
Crème Fraiche with Jalopeno Jam on Crostini
Cucumber Cups with Heirloom Tomato and Feta
Chopped Fresh Olives with Goat cheese on Toasted Bread Points
Smoked Strawberries with Blue cheese
Vegetarian Maki
Gazpacho Sips...Grape & Cucumber, Cantaloupe, or Classic
Grape Tomato, Bocconcini Mozzarella & Basil Skewers with Vidalia Onion Vinaigrette Dip
Thai Basil and Bean Thread Spring Rolls with Hoisin

Platters

Cheese...A Selection of Fine Local and Imported Cheeses chosen for ripeness and served with Fresh Bread and Crackers

Vegetable Crudité
with choice of these dips:
Creamy Truffled Hazelnut Dip, Goat Cheese and Artichoke, Roasted Pepper Hummus, Fresh Chive and Bacon, Gorgonzola-Walnut, Creamy Spinach and Pesto Dip
Black Pepper Ranch and Spiced Remoulade

Antipasti

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Grilled Eggplant, Zucchini, Summer Squash, Red & Yellow Peppers, Asparagus, Onions
Assorted Foccacia Breads, Marinated Olives & Artichokes
Tuscan White Bean Dip

Mediterranean Platter
Roasted Pepper Hummus, Baba Ghanouj, Muhammara Dip with Pomegranate Juice and Pignoli Nuts, Rice Stuffed Grape Leaves, Marinated Calamata Olives, Feta Cheese, Spiced Pita Chips, Pita Bread and Cracker Bread

Sushi Platter - Assorted Maki and Nigiri Sushi

Side of Smoked Salmon
Served with Dill Crème Fraîche, Capers, Chopped Onion, Lemon Wedges, and Pumpernickel Bread

Whole Rare Peppered Tenderloin
Served with Horseradish Cream and Tuscan Breads

Imported Cheeses and Pâtés
served with Red and White Grapes, French Baguettes, Imported Olives, Coarse Mustard and Cornichons

Warm Maine Crab Dip, served in Copper Chafer with sliced ficelles

Smoked Salmon Pâté with pumpernickel toasts

Hot Artichoke and Spinach Dip with crackers

Crispy Plaintain Chips with Mango Chutney
Poppadums with spicy cilantro chutney & tamarind chutney

Brie en Croute Stuffed with Wild Mushrooms

Smoked Bluefish Pâté

Roasted Sweet Corn-off-the-cob Guacamole, Warm Cheddar dip with Salsa and Chips

Juan's Salsa & Chips

Mexican Terrine

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

with Refried Beans, Mexican Spiced Sour Cream, Grated Jalopeno Monterey Jack and Cheddar Cheeses, Chopped Tomatoes, Scallions and Black Olives
Served with Tri-Color Tortilla Chips

Avocado and Pistacchio Pâté with Croustades
(minimum 20 people)

Baked Brie with fresh Mango Chutney

A Trio of Skewers:
Pan-Seared Teriyaki with Spicy Asian Mustard
Chicken Satay with Peanut Sauce
Lamb Kafta with Cucumber Yogurt Sauce
Minimum 30 people

Roasted Corn & Lobster Dip served with Sliced Ficelles

Classic...Asparagus, Roasted Red Pepper, Fresh Mozzarella, Olives, Artichoke Hearts, and Milissa's Focaccia

Mini Beef Sliders…Caramelized onion and Mustard, Pineapple and Jalapeno Jam, and Classic Tomato and Smoked Bacon
All Served on Fresh Baked Buns

Slow smoked Pork Shoulder with Sage Biscuits and Vermont cheddar

Stations

ASIAN TAPAS STATION
A bountiful selection of Asian hors d'oeuvres.
(Choice of 5)

Chicken Satay
Beef Satay
Crispy Asian Pork Dumplings with Soy Sesame Dipping Sauce
Crab Rangoon

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Rock Shrimp Dumplings
Thai Basil and Bean Thread Spring Rolls
California Rolls with Soy, Wasabi, and Pickled Ginger
Spicy Tuna Rolls
Beef Teriyaki
Coconut Shrimp with Grilled Pineapple Salsa
Shrimp Shumai Dumpling with Soy-Sesame Sauce served in a Traditional Asian Spoon
accompanied by Soy, Peanut, Plum, and Hoisin Dipping Sauces

BBQ

House Smoked Rosemary chicken quarters- Bone in chicken thighs rubbed with fresh rosemary and spices, hot smoked to perfection.

Herb Rubbed Flatiron Steak- Well marbled Flat-Iron steak rubbed with a blend of locally grown fresh herbs, sliced thin and served with fire roasted tomatoes

Dry Rubbed Smoked Baby Back Ribs- The meat falls off the bone just before it melts in your mouth. A crispy outer shell created by our secret dry rub adds incredible depth to these ribs. Served with Honey BBQ or Vinegar Dipping Sauce

Roasted Rosemary Potato Salad
Quartered red bliss potatoes seasoned with rosemary, roasted until golden, and tossed in a rich dressing with fresh herbs and toasted garlic chips

Apple and Fennel Cole Slaw
Shredded fennel and green apple threads mixed with chopped cabbage and tossed in a creamy cole slaw dressing.

BACKYARD BBQ WITH FRONT PORCH FIXINS
Baskets of Fresh Baked Corn Bread and Sweet Butter
Summer Tomato and Grilled Corn Salad with Butter Bibb Greens
Dirty Potato Salad…with Cider Vinegar, Mustard, and Scallion OR Maple Red Beans
Fresh Cut Vinegary Slaw with Parsley
Racks of St. Louis Pork Ribs Slow Roasted with Brown Sugar Marinade Sauce…House Made Ancho BBQ
Or
Braised Beef Brisket with House Made Ancho BBQ

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Sauce
Smokehouse Chicken…Quartered and Served with Chris's Famous Blueberry Jalapeno Jam
Upside Down Apple Pies

TACO BAR

Warm Soft Corn Tortillas
Ground Chorizo and potato with Cilantro and Sazon
Grilled Tomato Salsa wIth Lime and Chipolte
Crema Mexicana
Roasted Corn Relish with Scallion
Shredded Lime dressed Greens
Mashed Avocado with Red Onion
Bowl of Fresh Cut and Crispy Tortillas

CHARCUTERIE AND ANTIPASTI

Eggplant Caponata Pickled Cremini Marinated Olives Honey Roasted figs Baby Artichokes with garlic Country Pate Sherried Chicken Liver Pate Salmon Mousse with Caper and Lemon Tradional Accompaniments... Whole Grain Mustard Cornishons Pickled Onion Toasted Country Style Breads

NEW ENGLAND RAW BAR STATION
Jumbo Shrimp, Oysters and Clams,
served with Traditional Cocktail Sauce, Mignonette, Lemons, and Horseradish

NEW ENGLAND SEAFOOD BAR
An Assortment of Littlenecks, Oysters and Jumbo Shrimp displayed on ice blocks
Served with Tomato, Grapefruit and Ginger Cocktail Sauce and Traditional Cocktail Sauce
Jonah Crab Claws with Mustard Sauce
Clams Casino
Shrimp Seviche with mango & papaya

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Clam Chowder served in a big soup kettle served with oyster crackers
Oysters Rockefeller displayed on Rock Salt and Seaweed; Clams Casino
Warm Crab Dip served with Water Crackers
Smoked Salmon with Chopped Onion, Capers, Cukes, Crème Frâiche and Lemon Wedges on Pumpernickel Wedges
Assorted Nigiri & Maki Sushi
Smoked Trout Pâté with Marbled Rye Bread

(Choose items from this selection to personalize your station)

Tiered Trays, Garden Cloches, Lots of Lemons and Ice, Sea Grass, Sea Shells, Burlap, Hurricane Candles and white paper lanterns make this a spectacular display

NIGIRI SUSHI STATION
Prepared to order, to include…

Maguro (Tuna) Suzuki (Sea Bass),
Kanikama (Crab Stick), Hamachi (Yellowtail), and Ebi (Shrimp)
Vegetarian California Rolls
accompanied by Soy, Pickled Ginger, and Wasabi
Other Sushi available.

MOROCCAN STATION
Moroccan Spiced Salmon over Lentils with Preserved Lemon
Lamb Kebabs with Yogurt Dipping Sauce

Lentil Salad with Feta, Mint and Calamata Olives
or
Giant Couscous Salad with Eggplant and Roasted Red Peppers

Spanikopita with Feta and Artichokes
Mini Pita Pocket with Lamb or falafel, Tahini, Cucumber Yogurt and Harissa
Assorted Focaccia Breads with Flavored Dipping Oils
Moroccan Linens, Pomegranates, Blood Oranges, Rose Petals, lemons, Hurricane Candles and Tunisian votives complete this display

MEDITERRANEAN ANTIPASTI
Hummus, Baba Ghanouj, Rice-stuffed Grape Leaves, Muhummara- a spicy-sweet & crunchy dip with Red Pepper Paste, Pomegranate Molasses and Walnuts; Spicy Pita

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Chips, Pita Bread Triangles, Kalamata Olives, Spanikopita with Feta and Spinach, String Cheese

MEDITERRANEAN

Barbequed Leg of Lamb and Grilled Vegetables, shredded lettuce, diced Tomatoes, Hummous, Tzatziki and Baba Ganoush served in Pita Bread, Accompanied by Tabouleh, and Moroccan Chickpeas in olive oil

Roasted Pepper Hummus, Baba Ghanouj, Muhammara Dip with Pomegranate Juice and Pignoli Nuts, Rice Stuffed Grape Leaves, Marinated Calamata Olives, Feta Cheese, Spiced Pita Chips, Pita Bread and Cracker Bread

Ceviche Station

Red Snapper Ceviche and #1 Tuna Poke

served with plantain chips, selection of hot sauces, soy and wasabi

Red Snapper Ceviche with avocado, lime and chilies served on plantain chips

SIZZLING CEASAR

Romaine Lettuce with Spicy Croutons, Bacon , Grated Parmesan , Sautéed Shrimp, Cajun Chicken, Sun Dried Tomatoes, Anchovies, Asiago Cheese, Sliced Mushrooms

GRILLED CROSTINI STATION

With assorted toppings like chicken liver pate with cognac, eggplant capanata and white bean puree with sage.

TAPAS STATION

Celebrating centuries of tradition. The delicious appetizers that originated in Andalusia, Spain. Presented with brightly colored linens, casuelas (casserole dishes), and greens.

(Choice of 7)

Sherry garlic mushrooms; assorted olives in pistou; marinated artichokes

Roasted red & yellow tomatoes with goat cheese soaked in olive oil, garlic & pink peppercorns

Manchego cheese with quince paste

Grilled Chorizo

Sizzling Garlic Shrimp

Pork Tenderloin Skewer with Cabrales Blue Cheese Sauce and Mushrooms

Grilled Calamari

Artichoke Fritters

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Sautéed Portabellas
Serrano Ham wIth roasted peppers, grilled asparagus & green melon
Meatballs with almonds in saffron
Grilled eggplant dip with Catalan style croutons
Pork Riblets with Banana Glaze
Scallop Seviche
Chilled Mussels steamed in white wine & saffron
Wild Mushroom Crostini
Stuffed Mushrooms
Pepper & Potato Frittata
Grilled Polenta with Mushrooms & Cheese
Bocconcini with Tomato & Basil
Asparagus & Prosciutto

ASIAN STYLE RAW BAR STATION

Three tiered Pagoda ice sculpture displaying:
Chilled Saketini Shots in short pilsner glasses with cuke garnish; Kunamuto Oysters with Tuna & Salmon Sashimi and chiffonade of Shiso; Eel & Avocado Hand Rolls; Nigiri & Maki Sushi (choices of salmon, squid, tuna, yellowtail, California roll, spicy tuna, shrimp tempura roll; all to be placed on bamboo matting; Crab Salad with microgreens, ginger dressing, crab leg and avocado served with a bamboo fork

MEDITERRANEAN ANTIPASTO

Grilled Eggplant, Zucchini, Onions and Red & Yellow Peppers
Marinated Olives, Mushrooms and Italian Artichokes
Tuscan White Bean Dip
Bocconcini with Tomato & Basil

Whole Loaves of Focaccia and Tuscan Breads accompanied
by Glass Containers of Flavored Olive Oils
Can be made more bountiful with Italian Meats and Cheeses such as Genoa salami, mortadella, provolone

Tiny slices of Salami such as Milanese, Calabrese and Soppressata

Warm Artichoke Dip with grilled bread

Goat cheese Pyramid topped with pink peppercorns, olive oil, crushed garlic, kosher salt, fresh ground pepper
Sliced Mozzarella; Goat Cheese Bocconcini rolled in herbs

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

PEKING DUCK STATION served on giant banana leaves
Pulled Peking Duck, Mandarin pancakes, shaved cuke, scallion brushes, hoisin sauce

ARGENTINIAN GRILL STATION
Cuban Spiced steak Skewers with Chili & Lime
Red Pepper Flaked Chicken Skewers
Grilled Shrimp Skewers with rosemary mojo
Grilled Spanish Chorizo
Chimichurri Sauce
Assorted Breads
Grilled Fingerling potatoes with Latin spice
Grilled Zucchini & Summer Squash, Red Peppers, Onions

GREEK STATION
Leg of Lamb roasted with Oregano & Lemon
Green Beans stewed in Tomatoes & Oregano
Chicken Kebabs with Tzatziki Sauce
Greek Salad
Spinach & Feta Pies

CAVIAR STATION
Sevruga Caviar served with Blinis & Toast points
Egg, Chopped Onion, Lemon Wedges, Crème Frâiche

PICASSO STATION
Jerez Style cured Pork Loin with Oven Dried Tomatoes
Potato & Olive Salad
Chile Stuffed Clams
Marinated Olives
Brightly colored Spanish pottery, linens and large wooden candleholders make this a festive looking station

FIESTA STATION
Black Bean & Chicken Empanadas With Salsa Cruda & Green Onion Sour Cream

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Vegetarian Enchiladas With Salsa Verde & Cilantro Cream
Chipolte Rubbed Pulled Chicken With Warm Flour Tortillas, Mango, Peppers & Tomatillo Salsa
Seasoned Mexican Rice
Heirloom Tomato & Avocado & Fresh Corn Salad With Cilantro Lime Vinaigrette
Chips & Salsa
Freshly Made Tortilla Chips With Salsa Verde & Juan's Famous Salsa & Guacamole
The Table Is Decorated With Mexican Pottery And Linens, Brightly Colored Votives, Assorted Peppers, Baby Bananas, Limes

FRENCH COUNTRY STATION
Cassoulet with shredded Confit of Duck, Pork Sausage and White Beans with Buttered Crumbs
Turnip & Carrot Glacée
Bitter Greens with a Champagne-Mustard Vinaigrette

MASHED POTATO BAR
Guests will create their own hors d'œuvre with Creamy Mashed Potatoes served in Martini Glasses and our selection of toppings:
Gruyère Cheese, Crème Frâiche, Chives, Parsley, Wild Mushrooms, Duck Confit, Pancetta Bits and Caviar

NAPA PICNIC TABLE
Roasted Red and Orange Heirloom Beets, Carrots, Fennel, Red & Yellow Peppers, Zucchini Squash, Asparagus- only in season
Whole Roasted Heads of Garlic smothered in Virgin Oil to serve on Sliced Tuscan Breads
Gigantic Wheel of Triple Crème Cheese accompanied by marinated Olives and Mushrooms
Just warm Grilled Chicken Pieces marinated in lots of fresh herbs and garlic
Cherry Tomato, Boccancini Mozzarella and Fresh Basil with Virgin Oil
Optional- Artichoke Dip- served cold with Carrs Crackers

SOUP STATION
A selection of four of our very famous Homemade Soups:
Wild Mushroom, Escarole & Tiny Meatball, Chicken Curry & Rice, Tuscan White Bean, Fish Chowder, Beef Stew, French Onion, Butternut Squash, Curried Carrot,

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Gazpacho, Hearty Vegetable, Cream of Broccoli, Minestrone, Turkey Wild Rice, Beef Barley, Chicken Vegetable, Lamb Stew, Portuguese Stew, Split Pea & Ham, Potato Leek, English Cheddar Chowder, Beef, Turkey or Vegetarian Chili, Black Bean & Bacon Potage, Lobster Bisque, Clam Chowder, Ham & Shrimp Gumbo, Crab & Corn Chowder; Celeryroot Bisque; White Bean, Potato & Arugula

surrounded by bowls of Lobster, Clams or Shrimp, Cheddar Cheese, Chives, Hot Sauce, Bacon, Parmesan Twists, Shredded Beef or Lamb, Barley, Créme Fraiche and Oyster Crackers

"MAKE YOUR OWN" HEIRLOOM TOMATO SALAD STATION

A variety of the seasons best displayed beautifully along with Marinated Artichokes,

Olives, Mushrooms, Breadstix, Foccacia & Assorted Ficelles, Beautiful bottles of

Virgin Oils & Specialty Vinegars and Cheeses

Tomato Varieties to include Sweet 100's, Green Zebra Stripe, Ugli, Big Boys, Beefsteak, On the Vines, Sun Gold, Lemon Drop, Yellow Pear, Marvel Stripe, Orange Cherry, Brandywine
Cheeses to include Marinated Mozzarella, Aged & Fresh Goat and Aged Provolone
To be displayed on farm table topped with burlap with flat baskets holding cheeses and breads; chalk board with menu items on display
Big French basket of whole heirlooms overflowing from it

PIZZA STATION
Lobster Pizza with Creamed Leeks and Scallion
Pizzette...Duck Confit with Citrus, Tomato & Basil, or Truffle
Margherita...Fresh Tomato, Basil, and Whole Milk Mozzarella
BBQ... House Smoked Chicken with Our BBQ Drizzle, Caramelized Onion, and Goat Cheese

GRILLED KEBAB STATION
Moroccan Spiced Salmon with Citrus Dipping Sauce
Garlic Rosemary Skewered Shrimp with Greek Almond Sauce
Scallops with Tartar Sauce
Swordfish with Lemon & Garlic served with a Pesto Sauce
Jamaican Jerk Shrimp On Sugar Cane Skewers With Mango Chutney
Steak au Poivre with a Cognac Demi
Lamb à la Grèque with Oregano, Garlic & Lemon and a Cuke Yogurt Dipping Sauce
Honey Mustard Chicken

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Flank Steak with Chimichurri Sauce
All on skewers with veggies
Salads to accompany:
Roasted Yellow & Red Beet Salad with Shaved Fennel, Haricots Verts, Avocado and Blue Cheese with a Champagne Vinaigrette
Orzo Salad with Local Feta, Tomatoes & Cukes

PICNIC STATION
Braised Pork BBQ with Cucumber Slaw served in Mason Jars accompanied by tiny rolls
Or
Slow smoked Pork Shoulder with Sage Biscuits and Vermont cheddar
Fried Chicken & Coleslaw Rolls
Mini Lobster Rolls
Red Bliss Potato Salad
Four Bean Salad with Favas, Wax Beans, Haricot Verts and Calico Beans
Grilled Corn Salad with Tarragon and Sugar Snaps

CARIBBEAN/LATIN STATION
Traditional Spicy Jerk Chicken
Marinated Cuban Steak grilled on site and served with a Mole Sauce
Jerk Swordfish Kebabs
Flank Steak with Banana Guava Ketchup and Mojo Sauce
Island Shrimp Skewers with Green Coconut Curry
Traditional "Peas & Rice"
Caribbean Slaw
Fried Plaintains
Corn & Sweet Pepper Sauté
Mixed Tropical Fruit Skewers

"CAPE COD BAY" STATION
Roasted Whole Striped Bass on a plank with a Ginger-Lime Chili Butter
Late Summer Potato Galette with Yukon Golds
Native Corn Salad with Tarragon and Sugar Snaps

Sea Shells, Sea Grass, Hurricane Candles and white paper lanterns complete this spectacular display

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

PASTA STATION
An inspired assortment of pastas prepared to order.
Presented with decorative Italian pottery, vegetables, and greens.
(Choice of 2 pastas and 2 sauces)

Cavatappi, Tricolor Rotini, Penne, or Pappardelle Pastas
Assorted Ravioli* or Spinach and Cheese Tortellini
Served with the following –
Fresh Tomato-Basil Sauce
Extra Virgin Olive Oil, Fresh Basil, Sundried Tomatoes, Prosciutto, and Artichoke Hearts
Wild Mushrooms with a Light Cream Sauce
Roasted Red Pepper Cream Sauce
Ragu Bolognese
Amatriciana Sauce
(Fresh Tomato Sauce with Pancetta and Hot Peppers)
Pesto Sauce
accompanied by Pecorino Romano, Garlic Bread, and Foccacia

with Caesar Salad or Mesclun Salad

*Certain flavored noodles and raviolis priced according to the market.

ELEGANT CARVING STATION
(Choice of 2)

Whole Sides of Salmon roasted with Fresh Dill and Lemon with a Lemon-Caper Sauce
Soy-Lacquered Loin of Tuna with Orange-Sesame Dressing
Oven-Roasted Side of Sea Bass with Tomatoes, Capers, and Black Olive Chutney
Rack of Lamb with Peppercorn Crust, Mint Pesto or Eggplant Relish
with Rosemary-tinged Red Wine Sauce
Herb-Crusted Tenderloin of Beef and Caramelized Cippiolini Onions
with Cabernet Sauce
Roast Loin of Veal with Green Peppercorn Sauce,
Tarragon-Dijon Demi-Glaze, and Peppered Horseradish Sauce

Artisan Sourdough Dinner Rolls, Ficelles, and Rosemary Foccacia
Market Price, according to selections

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

accompanied by Yukon Gold Potato Mash with Sweet Roasted Garlic
garnished with Sweet Potato Threads

MARDI GRAS – Mix n' match

Chicken & Shrimp Jambalaya over Rice
Chicken & Andouille Gumbo "Yah-Yah"
Dirty Rice
Crab & Artichoke Beignets with Roasted Garlic Rouille
Andouille Sausage with Roasted Garlic Rouille
Jalopeno Corn Bread with Sweet Butter
Burlap, white lace tablecloths, hurricane candles, urns and lemon leaves accompany this display

MEXICAN STATION
Make your own fajitas.

Marinated Beef or Chicken Fajitas
served with Sautéed Peppers and Onions,
Shredded Aged Cheddar, Tomatoes, Black Olives,
Guacamole, Salsa, and Sour Cream
Vegetarian Cheese Enchiladas with Jalapeno Peppers
Rice and Beans

with Corn and Black Bean Salad or Mexican Caesar Salad

The Table is decorated with Mexican pottery and linens, brightly colored votives, assorted peppers, baby bananas, limes

SALADS

Frisee Salad with Roquefort, Pecans, Beets, and Balsamic

Soft Mesclun Green Salad with Grilled and Herbed Red Onion, Craisins, Candied Spiced Walnuts and Crumbled Goat Cheese

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Choice of…
Thyme and Lemon Marinated Chicken
Or
Ginger and Lemongrass Shrimp
Or
Rosemary Roasted Portobello Mushroom
Dressing of Aged Sherry Vinegar and Spanish Extra Virgin Olive Oil

Caprese...Fresh Mozzarella with Sliced Tomato, Basil, and Toasted Pine Nuts
Roasted Pear & Arugula Salad With Gorgonzola, Hazelnuts & Champagne Vinaigrette
Watermelon and French Feta Panzanella Salad with Toasted Rosemary Croutons and Balsamic
Thick Cut Heirloom Tomato with Extra Virgin Olive Oil and Smoked Salt
Palm Salad with Avocado, Olive, Romaine, Red Onion and light buttermilk dressing.
Field Green Salad with Cucumber, Cherry Tomato & Radishes, Sherry vinaigrette
Green...Field Greens with Cucumber, Radish, Cherry Tomato, and Sherry Vinaigrette
Caesar...Classic Caesar Salad with Parmesan Croutons
Yuzu...Fresh Greens with Snap Peas, Carrots, Jicama, Goat Cheese, and a Japanese Lime Dressing
Cured Salmon...Slices of Salmon with Arugula, Orange, Cherry Tomatoes, Cilantro, and Citrus Vinaigrette

ENTREES

FISH

Grilled Arctic Char with Sticky Rice, Thai Basil, Artichokes, Oven Roasted Tomato & Miso Ginger Jus
Char with Thai Noodles, Baby Bok Choy, Rice Vinegar Tomato Jam
Pan-Seared Arctic Char over Eggplant Caviar with roasted Tomato Vinaigrette, Roasted Asparagus and topped with Chuka (Seaweed Salad)
Salmon Bulgogi with Bok Choy and Shiitake Mushrooms and a Scallion Risotto Cake
Grilled Giant Scallops with Garlic and Roasted Tomato Beurre Blanc
Grilled sea scallops with ginger and Lemongrass, buerre blanc sauce
Salmon Steaks with Horseradish and Pistachio Crust
Citrus Glazed Swordfish with Fresh Oregano
Tuscan grilled salmon served with a Roasted Tomato-Basil Vinaigrette

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Jumbo Maine Crab Cakes with Rèmoulade or Sauce Vierge
Porcini-Crusted Halibut and Braised Leeks with a Beurre Blanc
Potato Crusted Red Snapper with a Lemon-Chive Crème Fraîche
Herb & Sesame Crusted Salmon Medallions with an Orange Saffron Beurre Blanc
Pan seared Sushi quality Tuna Steak with a Sake-Soy Sesame Glaze
Dill Encrusted Salmon with Tomato, Cuke & Corn Relish
Jamaican Jerk Shrimp on Sugar Cane Skewers with Mango Chutney
Whole Poached Mediterranean Salmon Fillet With Tomato Chutney & Tzatziki(chilled)
Roasted Salmon with Rosemary, Orange, Garlic, and Tomato Confit
Striped Bass with a Ginger-Lime Chili Butter and Corn Salsa
Pecan-Crusted Chilean Sea Bass with Lemon Beurre Blanc
Tilapia baked in Banana Leaves with Coconut Milk, Cilantro, Peppers, Lemongrass & Ginger
Jamaican Jerk Swordfish Kebabs
Baked Cod with Lemon Butter, White Wine, topped with Crisped Japanese Breadcrumbs
Grilled Mahi-Mahi with Vidalia Corn Tomato Salsa
Grilled Swordfish Puttanesca with Olives, Capers, Tomatoes & Basil
Oven-Roasted Sea Bass Nicoise with Olives, Onions, Plum Tomatoes, Fresh Basil, and White Beans

POULTRY

House Smoked Chickens with Our Pomegranate Herb Marinade
Pomegranate and Tarragon Marinated Chicken with Blueberry Gastrique
Boneless Breast of Chicken with Champagne and Wild Mushrooms
Boneless Breast of Chicken stuffed with Spinach and Chevre with Roasted Red Pepper Puree
Seared Duck Breast glazed with Black Berries and Cassis
Roast Cornish Hen stuffed with Caramelized Onions and Cornbread with Natural Sauce
Roasted Statler Breast of Chicken stuffed with Pancetta, Ricotta Salata, and Spinach with Oven-Roasted Tomato Cream Sauce
Boneless Capon Roulade stuffed with Boursin, Spinach and Roasted Red Peppers with Natural Sauce with Herbs
Crispy Statler Chicken Breast with Moroccan Preserved Lemon, Artichokes and Green Olive Jus
Chicken Florentine with Spinach & Cheese served in a Light Vèlouté Sauce
Chicken à la Roma with Artichokes, Olives in a Light Tomato Sauce

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Chicken Breast Milanese stuffed with Fresh Mozzarella, Prosciutto, Spinach and Tomato Concasse baked in a Garlicky Alfredo Sauce
Stuffed Cornish Game Hens with Foie Gras, Wild Rice, Wild Mushrooms & Truffles
Macadamia Nut Crusted Chicken with Grilled Pineapple & Plum Sauce
Thai Grilled Chicken with Cilantro, Lime Juice and Coconut Milk
Chicken Forrestière with Wild Mushrooms, Peas and Cippollini Onions
Cheese, served with a Parsley- Tarragon Sauce
Roast Chicken with Prunes, Apricots and Pecans in a Brown-Sugar and Madeira Wine Glaze
Chicken Breast pocketed with Ricotta Cheese, Prosciutto and Spinach
Moroccan Chicken Tagine with Couscous, Chickpeas, Carrots and Raisins
Lemon & Herb Rubbed Chicken Breast Filled With Roasted Zucchini, Tomato & Spinach Rolled In Parma Proscuitto & Topped With Fresh Mozzarella

MEATS

Shallot and Thyme Lamb Saddles with Tapenade
Slow Smoked St. Louis Pork Ribs...Whole or Half Racks
Lamb Sirloin with Pomegranate Glaze, lamb reduction sauce
Battle Royale....Seared Beef Tenderloin Bested By a Fresh "Butter Sugar" Corn and Maine Crab Crust. Sauce of Pepper Studded Beurre Blanc
Pomegranate Molasses Marinated Whole Beef Tenderloin
Grilled Tenderloin with Cabernet and Vidalia Onions
Purple Garlic-Rubbed Roast Tenderloin with Armagnac Glaze and Shallot Confit
Herbed Tenderloin of Beef with Caramelized Onions and Horseradish Cream
Classic Sirloin Steak au Poivre with Grainy Mustard and Brandy
New York Sirloin Steak Grilled with Wild Mushrooms, Shallots, Demi-Glace, and Onion Crisps
Roast Prime Rib of Beef with Rosemary-Red Wine Au Jus
Boneless Center-Cut Pork Chops grilled with Cacciatore Peppers
Osso Bucco
Roast Rack of Lamb with Dijon Crumb Crust and Merlot Reduction
Boneless Leg of Lamb Stuffed with Spinach, Feta, Roasted Red Peppers and Pine Nuts
Pan-Seared Rib-Eye Steak with Wild Mushroom Confit, Caramelized Onions, and Cabernet Reduction
Veal or Chicken Marsala
Chicken Piccata
Braised Beef Short Ribs atop Garlic-Chive Mashed Potatoes
Pan Roasted Hangar Steak with Caramelized Shallots

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Grilled Skirt Steak with ragout of parsnips, porcini mushrooms & beet tops, rouille & crispy onions
Belgium Beef and Ale
Tender Beef Braised with Belgium Ale and Roasted Root Vegetables. (carrots, parsnips and potato)
Smoked Sliced Sirloin with Chimichurri
Asian Marinated & Grilled Flank Steak with Soy-Sesame Glaze
Southwestern Grilled Skirt Steak
Pork Loin Agrodolce (Italian for Sweet & Sour)
with Brown Sugar, Apricots, Raisins and Balsamic Vinegar
Rack of lamb roasted with an Herb and Honey-Dijon Crust
Grilled Tenderloin of Beef with a Burnt Onion Jam, Port and Wild Mushroom Ragout or Horseradish Cream
Grilled Butterflied Leg o' Lamb with Light Curry, Basil, Anchovy and Kalamata Olive Tapenade
Dijon & Herb Encrusted Leg of Lamb

VEGETARIAN ENTREES

Rigatoni Arrabiata...Fresh 17 Tomato Sauce, carmalized onion, and chili Flake
Vegetarian Pan-Fried Parmesan Eggplant Napolean with fresh Mozzarella, Plum Tomatoes & Basil
Roasted Butternut Squash Ravioli with Burnt Sage Butter
Barley & Quinoa Risotto with Roasted Vegetables(eggplant, zucchini), Carrot and Ginger Purée, Red Chard, Carrot Chips, Grilled Shrimp(optional)
Grilled Polenta topped with Grilled Vegetables, Gorgonzola & Basil
Vegetarian Cassoulet with Navy Beans, Roasted Root Veggies and Buttered Crumbs
Grilled Vegetable Lasagna
Stuffed Portabella with Grilled Eggplant, Roasted Peppers, Zuchinni and Summer Squash and Toasted Pine nuts- delicious!!
Grilled polenta stacked with roasted peppers, herbed goat cheese and grilled veggies

Starch

Rosti- Crunchy Potato cake with Shallots and Thyme Jam
Roasted Shallot & Mascarpone Polenta
Cheese Grits

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Grilled Polenta
Rissole Potatoes
Steamed New Potatoes with Parsley Butter
Red Bliss Potatoes roasted with Fresh Rosemary and Garlic
Basmati Rice and Wild Rice Pilaf with Pecans, Fresh Herbs, and Dried Apricots
Yukon Gold Potatoes and Sweet Roasted Garlic Mash with Crispy Sweet Potato Threads
Pureed Potatoes with Boursin and Fresh Chives
Artichoke and Potato Pancakes
Oven-Roasted Creamer Potatoes
Orzo Pilaf with Mirepoix Vegetables
Buttered Noodles
Beet Risotto Tower
Lemon-Thyme Risotto Pancakes
Israeli Vegetable Couscous with Fragrant Spices
Fine Herb Potato Mash with Pancetta and Roasted Shallots
Parsnip Puree
Basmati and Green French Lentil Pilaf

Veggies

Lightly Grilled Asparagus dressed with Aged Sherry Vinegar and Extra Virgin Olive Oil
Grilled Summer Squash with Lemon and Thyme
Caponata Saute
of Eggplant, squash, Pepper, and Tomato with Capers and Olive Oil
"Butter and Sugar" Corn on the Cob
Platter of summer bean almondine
Potato Lyonnaise with caramelized onion and rosemary
Grilled Summer Squash with Lemon and thyme
Baked Tomato with Garlicky Breads Crumbs and Rosemary
Olive Oil Roasted Cauliflower
Rosemary Roasted Potatoes
Sugar Snap Peas with Almonds and Shallots
Roasted Corn and Green Bean Salad with Honey and Sherry
Wood Roasted Vegetables
Braised Greens
Wood Roasted Brussels sprouts with Pancetta & Lemon Aioli
Fennel-Marinated Grilled Asparagus
Pan-Seared Broccoli Rabe with Garlic and Balsamic Vinegar
Sautéed Peas and Oyster Mushrooms
Sautéed Brussels Sprouts with Apples and Pancetta

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Haricots Verts with Julienne Red Pepper
Steamed Artichokes with Shallot-Oregano Butter
Seared Seasonal Mushrooms with Brandy
Ratatouille
Steamed Sugar Snap Peas and Baby Carrots
Oven-Roasted Baby Vegetable Medley
Szechuan Green Beans
Steamed Carrots with Chive Butter
Sautéed Snow Peas and Currant Tomatoes
Maple-Roasted Root Vegetables

Pasta salads/ Veggie Salads

Potatoes Provençal with green beans, cherry tomatoes, capers and lemon
Bow-ties with Sun-drieds, Local Goat Cheese, Fresh Tomatoes, Olives and Fresh Basil
Orzo Salad with Feta, Cukes and Tomatoes
Corn Salad with Tarragon and Sugar Snaps
Beet Salad
Toasted Orzo with Sliced Almonds, Tomatoes and Scallions
Radicchio, Cauliflower and Garbanzo Salad
Roasted Red Bliss Potato Salad
Israeli Couscous Salad with Eggplant
Pickled Hothouse Cucumber Salad
Late Summer Chilled Soba Noodles & Sesame Sugar Snap Peas
Red Bliss Potato and Yellow Wax Beans with Dijon, Cider Vinegar, Fresh Basil, and Smoked Fleur De Sel
Flageolet Beans Provencale...with Thyme, Lemon, and Extra Virgin Olive Oil
Oven Roasted Cauliflower with Fresh Cracked Black Pepper and Hardboiled Egg
Toasted Cous-cous Salad with Grilled Summer Peaches, Red Onion, Fresh Basil, Balsamic, and Fresh Ginger
Chilled Mediterranean Fettucine with Calamata Olives, Feta, Heirloom Tomato, Extra Virgin Olive Oil, and Fresh Basil
Roasted Corn and Green Bean Salad with Honey and Sherry
Fresh Snapped Green Beans with Shitake Mushrooms and Miso Dressing
Lemon Poached Chicken Salad with Thyme and Grilled Peppers
Toasted Cous-Cous Salad with Fresh Ginger, Grilled Peaches, and Basil Pesto
Chunky Beet Salad with Pecans and Maple Vinaigrette
Artichoke Heart & Grilled Shrimp with Citrio's Citrus Dressing, Bread Croutons and Fresh Basil
Fresh Fruit Salad...A Selection of Seasonal and Ripened Fruits

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Breads

Basket of Breads with Sweet Butter
Rosemary Foccacia Tiny Baked Salt Biscuits Crisp Flatbread

Desserts

BLUEBERRY BUCKLE…Maine Wild Blueberries, Nutmeg Scented "Buckle", and Lemon- Honey Cream

Chocolate caramel hazelnut torte, caramel rum sauce, Raspberries, and whipped cream

Cookies Choose any 3
Chocolate Chip Cookies, Ginger Drops, Grandma's Vanilla Crinkles, or Toasted Walnut Blondies

Petit Four
Truffles, Homemade Marshmallows with Chocolate Ganache, Lemon Squares, and Orange Gelees

Coffee Break
Biscotti and Pound Cake

Cupcakes Choose any 2
Chocolate Ganache Cupcakes, Carrot Walnut Cupcakes, Lemon Coconut Cupcakes or Vanilla Cupcakes

Mellisa's Famous S'mors with Homemade Graham Cracker, Fresh Marshmallow, and Chocolate Mousse
German's Chocolate Cake
Mini Apple Galettes with Caramel

Mini Pastries and Cookies – Choose 4-6
Tiny Lemon Squares, Orange Gelees, Homemade Marshmallows with Chocolate Ganache, Truffles, Fleur de Sel Caramels, Chocolate Honey Pecan Squares, Almond Toffee Crunch, Cranberry Tartlets and Peanut Butter Cookies, Chocolate Chip Cookies, Ginger Drops, Grandma's Vanilla Crinkles, Oatmeal Craisin, Sugar, or Toasted Walnut Blondies

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Asian Pear Tart with Creme Anglaise
Fresh Berries with Crème Anglaise

Hot Chocolate bar
Assorted toppings and cordials

Roasted Marshmallow Station
Roast marshmallow on sticks over open fires, then scrape into bowls and sprinkle with graham cracker crumbs, pecans, toasted coconut
Chocolate bits

TABLESIDE CHOCOLATE FONDUE STATION
Fingers of Poundcake, Toasted Almond Biscotti, Strawberries, bananas, dried fruits, Jumbo Marshmallows, Swedish Fish, Brownie Bites, Fried Banana Dumplings, Angel Food Cake, mini Oreo cookies, Coconut Macaroons, Rice Crispy treats, mini cheesecakes

TABLESIDE CHOCOLATE FONDUE STATION
Fingers of Poundcake, Toasted Almond Biscotti, Strawberries, Bananas, Jumbo Marshmallows, Mini Cheesecakes

Fresh Fruit Skewers, served with Warm Chocolate Fondue

MINI'S
Brownie Truffles, Eclairs, Fruit Tarts, Chocolate Mousse Cups, Cream Puffs, Lemon or Lime Tartlets, Coconut Fingers, Linzer Tartlets, Macaroons, mini Cheesecakes, Napoleons, Pecan Tartlets
Chocolate Dipped Strawberries
Chocolate Truffles
Tuxedo Strawberries
Warm Cookies and Bars- A variety of Squares & Brownies, American cookies, Baklava, Macaroons, Lunettes, Madeleines, Florentines, Rugelach, Raspberry Hearts, Tea Cookies, Palmiers
Assorted Biscotti
Holiday Decorated Shortbread Cookies

Many assorted Ice Cream Flavors including Coconut, Ginger and Green Tea

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events

Susan A. Lane Events

Grilled Pineapple over choice of Vanilla Bean Ice Cream or Mango Sorbet
Toppings of Warm Caramel, Peanuts and/or Whipped Cream

ICE CREAM SUNDAE BAR
Your choice of Ice Cream, Hot Fudge Topping, Hot Caramel Topping, Strawberries, whipped Cream, chopped almonds, chopped walnuts, sprinkles, Oreos, Heath bars, Reeses cups and of course...Cherries

OPEN KITCHEN'S FAMOUS STRAWBERRY SHORTCAKE
with Shortcake Muffins, Chantilly Cream and Fresh Strawberries

Chocolate Mousse Shots with demitasse spoons

Mini- Croissants
Apple Streudel
lemon drops(croissant with lemon custard)
Raspberry drop(croissant with raspberry filling)
mini-cinnamon buns

Copyright © 2008 - All Rights Reserved - Susan A. Lane Events