

Catering Menu

We use only All Natural Beef and Chicken in our dishes.

All our soups, stocks and sauces are freshly made using only the finest ingredients with no additives

Warm Hors d'oeuvre

Miniature Lump Crab Cakes served with a dollop of Chipotle Sauce

Peking Duck Roll (Classic Roasted Peking Duck in a Tangerine Honey Glaze w/diced Vegetables wrapped in a ribbon of Daikon Radish)

Mini Mushroom Tarts

Beef Dumplings with Garlic and Soy Sauce

Salmon Cakes topped with Dill Sauce

Stuffed Mushrooms filled with Ratatouille

Duck Confit with Fresh Fig Chutney served in a Crêpe Purse

Asian Marinated Beef on Skewers

Thai Chicken Satay served with Red Curry Peanut Sauce

Beef Negamaki (Marinated Spinach wrapped with Beef in light Soy Sauce)

Cold Hors d'oeuvre

Homemade Hudson Valley Duck Foie Gras with Fresh Figs poached in Wine Sauce

Rolled Zucchini Ribbons with Goat Cheese

Grilled Shrimp wrapped in Snow Peas

Vietnamese Spring Rolls with Shrimp & Mango

Smoked Salmon Roulade with Cream Cheese and Chives

Homemade Gravlax with Red Onions on a Blini

Chicken Wings w/Lemongrass Glaze

Chicken w/Honey Soy Glaze on Skewers

Asparagus with Basil Mayo in a Crêpe

Vegetable Sushi

Curried Chicken Salad on Endive Points

Brushetta on Ficelle Rounds

Mini Biscuits with Virginia Ham and Cheddar

Soups

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Fresh Corn Soup-Gazpacho-Mulligatawny Soup-Autumn Butternut Squash Soup

Lobster Bisque

Entrées

Fish & Seafood

Shrimp with Cumin Tangerine Sauce

Pan Seared Diver Scallops with Fresh Herbs

Braised Seafood Medley served in a Baked Potato or Croustade

Lobster flambée au Cognac with clarified Butter Sauce

Sole Roulade stuffed with Crab served with a Brown Butter Caper Sauce (suggested side: Yukon Potato Purée)
Poached Halibut with Scallop Crust & Sake Beurre Blanc (suggested side Haricots Verts)
Poached Salmon Filet with Yoghurt Cucumber Sauce
Poached Salmon with Citrus Dressing
Sesame Crusted Fresh Tuna (suggested side Long Beans & Chinese Black Beans)
Pan Seared Sea Bass with Saikyo Miso Sauce (suggested side Brown Rice Risotto)
Red Snapper with Spice Rub or Herb Sauce
Pan Seared Mahi Mahi Marinated in White Wine

Poultry Dishes

Poached Chicken with Classic Velouté Sauce
Roasted Capon with Morels, Apple Fig Chutney
Pan Seared Duck Breast with Cumin Orange Crust
Pan Seared Duck Breast with Balsamic Tangerine Glaze
Pan Seared Chicken Stuffed with Spinach & Gruyère Cheese

Beef, Lamb, Pork

Roasted Filet Mignon with Mustard Cumin Crust
Pan Seared Beef Filet Médaillons with Moro Miso Sauce & Asian Mushroom Medley
Beef Brisket Braised in Rich Brown Sauce
Braised Boneless Short Ribs
Mediterranean Grilled Leg of Lamb with Yoghurt Sauce
Pan Seared Double Lamb Chops with Fines Herbes & Camembert Crust
Roast Pork Loin with Caramelized Apple Confit

Sides

Rosemary Potato Gratin
Herb Roasted New Potatoes
Brown Rice Risotto
Beet Napoleon with Goat Cheese
Pasta Primavera with Fresh Vegetables
Homemade Spaetzle with Roasted Mushrooms
Green Beans with Caramelized Onions
Haricots Verts with Goat Cheese Fondue
Asparagus with Fine Herbs or Shallot Vinaigrette
Roasted Mushroom Medley
Roasted Root Vegetables
Grilled or Lightly Braised Vegetables with Fresh Herbs
Celeri Root Purée with Black Olives

Salads

Salad Greens on a Bed of Sautéed Red & Yellow Beets with White Balsamic Vinaigrette
Bitter Green Salad with Roasted Pears, Walnuts & Stilton Cheese
Frisée Salad with Baked Chèvre & Croûtons with Red Wine Vinaigrette
Classic Caesar Salad with Herbed Croûtons & Shaved Parmesan Cheese
Field Green Salad

Please note that items on our Catering Menu is available only for catered parties with Chef and Staff. For store pick ups, please refer to our Gourmet Take Out and our Weekly Store Menus.

25 Depot Plaza - Bedford Hills, NY 10507 - Tel: (914) 666-6523 Fax: (914) 666-6525

Warning: if you have a food allergy, please speak to the owner, manager, chef or your server.