

## Plated Dinner

The Art of Good Eating can customize any menu to fit most budgets. contact us for details.  
Prices are listed next to entrées and are for private dining at The Art of Good Eating  
Personal chef service is available in your home for an additional fee  
Our standard full-service plated dinner menu consists of:

1 hour of hors d'oeuvres (3 or 4 items) served as your guests arrive and socialize  
A plated first course appetizer  
A plated soup or salad  
An entrée with chefs paired starch & fresh seasonal vegetables  
Small bite desserts (select 3 or 4 items)

### Hors d'oeuvres

#### Cold

Seared shaved beef tenderloin served on a crispy chip with sriracha sauce  
Cucumber filled with herb cheese topped with basil and sundried tomato  
Dates stuffed with gorgonzola cheese  
Grilled eggplant rolled with goat cheese, pesto drizzle  
Grape caprese  
Ahi poke  
Tomato, basil and mozzarella bruschetta  
Goat cheese and avocado canape  
Stuffed sweet peppadew pepper with sharp asaigo cheese -wrapped in salami  
Beef tenderloin rolled with hoisin and green onions, sriracha drizzle  
Blue cheese crostini with balsamic-roasted grapes **new for 2019**  
Greek salad skewers with anchovy aioli **new for 2019**



#### Hot

Pan seared scallops with chimichuri sauce  
Cocktail meatballs in root beer bbq  
Honey sriracha glazed chicken bites  
Miniature wild mushroom and grilled cheese sandwich  
Miniature grilled cheese sandwich with seasonal house made jam  
Grilled asparagus wrapped in pancetta with shaved pecorino romano and balsamic glaze  
Baked brie cheese topped with cherry jam  
Mushroom stuffed with crab  
Crab cake with chipotle drizzle  
Scallops wrapped in bacon (option to toss in maple glaze)  
Grilled baby lamb chops with mint au-jus  
Brussel sprouts sautéed with crisp bacon  
cocktail meatballs in garden tomato sauce infused with ciliegiolo wine  
chicken and bacon satay glazed in ghost pepper maple syrup (medium heat) **new for 2019**  
Cuban quesadilla – pork, ham, swiss and pickle **new for 2019**



**All hors d'oeuvres are hand made with the freshest ingredients available!**



## Plated Appetizers

Wild mushroom risotto topped with perfectly seared jumbo sea scallops +6  
Wild mushroom strudel in puff pastry on truffle brandy reduction  
Jumbo sea scallops wrapped in bacon, lemon oil with micro greens +6  
Diver scallops with summer squash, crispy prosciutto and sun gold tomato +5  
Butternut squash risotto topped with summer greens (can add scallops to this)  
Lump crab cake served over mustard sauce with micro greens +4  
Shrimp egg roll soy ginger sauce  
Seared medium rare duck breast with chutney and seasonal blossoms  
Mini lamb chops served with rosemary and caramelized onion au-jus  
Garlic butter shrimp  
House made squid ink pasta with asparagus and oven dried grape tomato **new for 2019**  
Porcini ravioli with beurre blanc sauce **new for 2019**  
Seafood salad on belgium endive spears **new for 2019**



## Soup

Butternut squash soup with sour cream swirl and roasted pumpkin seeds  
Rich and thick tomato soup (vegan)  
Cheese soup served with crispy pastry twist  
Roasted tomato soup with pesto drizzle  
Loaded baked potato  
Lobster bisque **new for 2019**  
Cream of mushroom encroute **new for 2019**



## Salads

Trio of greens served with burgundy poached pear, spiced walnut, and raspberry vinaigrette  
Spring greens with caramelized onion jam, goat cheese, garlic crostini and balsamic vinaigrette  
Slow roasted tomato, sliced buffalo mozzarella, fresh basil, olive oil, balsamic reduction and micro greens  
Winter salad: dried apricots, spiced walnuts, shaved manchego cheese on a bed of greens with champagne vinaigrette  
Autumn salad: spiced pecans, crumbled bleu cheese and dried cranberries served on a bed of mixed greens with vinaigrette  
Mixed greens, blue cheese, walnuts, cranberries, pears and pear vinaigrette  
Grilled panzanella salad with bell peppers, summer squash & tomatoes  
Spinach salad: apples, almonds, cranberries, white cheddar and apple cider vinaigrette  
Summer farro salad - cucumber, tomato, red onion, basil and red wine vinaigrette  
Arugula, sharp cheddar, apple and bacon **new for 2019**  
Heirloom tomato, fresh mozzarella, cold pressed olive oil, smoked sea salt and pesto **new for 2019**



## Entrée

Combination entrées available by request

### Beef

- Sous vide seared filet mignon herb demi glaze 75
- Sous vide grilled filet of beef with forest mushroom demi glaze 75
- Sliced crusted tenderloin (herb, pepper, horseradish, sea salt) 78
- Short ribs, red wine braised 70



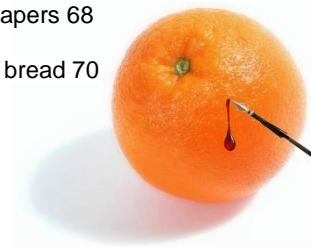
### Chicken

- Chicken breast stuffed with fontina cheese, spinach and sundried tomato 60
- Mushroom stuffed chicken 60
- Mediterranean chicken 55
- Stuffed chicken florentine 55
- Chicken breast vesuvio 55



### Seafood

- Roasted salmon with thyme and blood orange marmalade 63
- Pan seared salmon with spinach and white wine 63
- Seasonally available halibut, grouper or snapper with citrusy tomatoes and capers 68
- Seared rare ahi tuna drizzled with wasabi cream 73
- Char grilled roasted garlic marinated prawns with blistered tomatoes and flat bread 70



### Vegetarian

- Cous cous and vegetable relleno served over black bean puree and queso fresco 45
- Vegetable lentil stew 40
- Vegetable lasagna 40
- Grilled vegetable en crouete 45
- Eggplant parmesan 40



### Pork

- Cider dijon pork loin 55
- Apple & rosemary pork roulade 60
- Seared pork tenderloin medallions caramelized onion and mushrooms 60

Sausage vesuvio 58

Baby grilled lamb chops 70



## Desserts

All desserts are small bites, select 3 or 4 items

- Caramel apple pie bit
- Chocolate dipped strawberries
- Vanilla cream puffs
- Chocolate mousse cups served in miniature glass ware
- Miniature cheese cake bites
- Fresh berries with cream
- Peanut butter buckeyes
- Banana wonton
- Fresh raspberry clusters
- Lemon tart
- Baklava
- Brie and waffle bites with maple
- Fudge brownie
- Turtle brownie
- Petit fours
- Lemon bars
- Macaroons
- Black forest phyllo cup
- Key lime phyllo cup
- Chocolate sea salt caramels **new for 2019**



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