

Aspinwall Everyday Gourmet Menu Samples

Hors d'Oeuvres

Almond Crusted or Pistachio Crusted Shrimp with Wasabi Soy Dipping Sauce
Herb Marinated Shrimp OR Iced Shrimp with Spicy Cocktail Sauce
Crabmeat Hoelzel in Martini Glasses or Baby Red Skin Potatoes
Baby Crab Cakes with Spicy Remoulade
Smoked Salmon with Cocktail Rye, Cream Cheese, Onion, Chopped Egg, and Capers
Mini Potato Pancakes with Crème Fraiche and Chives
Grilled Jamison Farms Baby Lamb Chops
Polenta and Goat Cheese Tarts with Wild Mushrooms
Variety of Quiches with Vegetables and Meats
Endive Feathers with Piped Boursin OR Sautéed Pears and Stilton Cheese
Fontina Risotto Balls with Tomato Basil Dipping Sauce
Gorgonzola and Walnut Beggar's Purses in Phyllo Pastry
Asparagus Spears in Phyllo with Asiago Cheese
Kalamata Olive Tapenade on Baguettes with Saga Cheese
Brie and Red Grape Salsa Tartlets
Parmesan Pesto Soufflé with Baguette Slices
Crab Artichoke and Jalapeno Dip with Toasted Almonds and Pita
Spanikopita with Spinach and Feta
Fresh Crudités with Ranch, Blue Cheese, or Lemon Herb Dip
Imported Cheeses with Fresh Fruit, Crackers, Biscuits, and Mustard

Dinner Suggestions

Roasted Filet of Beef Tenderloin with Horseradish Sauce
Served with Cocktail Rolls and Arugula
Grilled Marinated Flank Steak with Horseradish Sauce

Grilled or Baked Sides of Fresh Salmon
Served with Mango Salsa or Cucumber Dill Sauce

Herb Roasted Turkey Breast
Served with Cranberry Mayonnaise and Cocktail Rolls

Smoked Country Ham Served with Mustards and Cocktail Rolls

Chicken Mario with Tri-Color Peppers, Mushrooms, Onions, and Wine Sauce
Chicken Marsala with Mushrooms in Marsala Sauce
Chicken Piccata with Lemon
Chicken Romano
Chicken Parmesan with Tomato Basil Sauce

*Some selections can be Chef Carved or Sliced and Served.
These are just a few of many selections that you can choose from.
We can customize a menu especially for you and your guests.*

Enhancements

Penne Pasta with Garlic, Tomato, Brie, and Fresh Basil

Tuscan Pasta Salad with Sun-Dried Tomatoes, Garden Tomatoes, Kalamata Olives, Pesto, & Basil Leaves

Herbed Orzo with Toasted Pine Nuts

Tortellini Primavera Salad with Creamy Dressing and Fresh Dill

Wild and Brown Rice Salad with Sherry Soaked Dried Fruit and Toasted Pecans

Polenta and Goat Cheese Tarts with Wild Mushrooms

Herbed French Potato Salad

German Potato Salad

Oven Roasted Red Potatoes with Rosemary and Garlic

Oven Roasted Vegetable Salad with Balsamic Glaze

Oven Roasted Asparagus with Lemon Butter

Steamed Green Beans with Sliced Toasted Almonds

Panzanella Bread and Tomato Salad

Mixed Baby Greens with Strawberries, Spiced Pecans, Saga Blue Cheese, and White Balsamic Vinaigrette

Spinach Salad with Hot Bacon Dressing

Greek Salad with Feta Cheese

Bibb Lettuce with Grapefruit, Orange, Avocado, and Vinaigrette

Tide Water Cole Slaw