

# CAVIAR & BANANAS

## CATERING SELECTIONS: SEATED DINNER SERVICE

**C&B Artisanal Bread Basket and Butter** – *set on each table*

### SALADS/STARTERS:

- **C&B House Salad:**  
Mixed Greens/ Candied Pecans/ Pickled Shallots/ Tiny Green Beans/ Truffled-Champagne Vinaigrette
- **Pear and Apple Salad:**  
Mixed Greens/ Toasted Pine Nuts/ Burrata/ Tarragon-Hazelnut Vinaigrette
- **Arugula Salad:**  
Marinated Eggplant/ Artichokes/ Sundried Tomatoes/ Toasted Hazelnuts/ Meyer Lemon Vinaigrette
- **Chilled Wedge of Bibb Lettuce:**  
Apple wood Smoked Bacon/ Heirloom Tomato/ Shaved Red Onion/ Pimento-Ranch Dressing
- **C&B Beet Salad:**  
Roasted Baby Beets/ Beet Greens/ Watercress/ Blood Orange/ House Made Ricotta/  
Arbequina Olive Oil
- **Spinach Salad:**  
Goat Cheese/ Fresh Berries/ Pickled Shallots/ Toasted Hazelnuts/ Apple-Cider Bacon Dressing
- **C&B Caesar Salad:**  
Romaine Lettuce/ Aged Parmesan/ Herb Croutons/ Creamy Caesar Dressing
- **Truffle Wild Mushroom Soup:**  
Thyme Gorgonzola Crouton
- **Seasonal Gazpacho:**  
Citrus Poached Shrimp

### ENTRÉES

- ***Chef's Selection Vegetarian Option - available upon guests' request***

### LAND

- **Five-Herb Rubbed Prime Beef Tenderloin:**  
Fresh Horseradish Crema/ Twice Baked Potato/ Garlic Spinach
- **Grilled Kobe Beef Filet Mignon & Jumbo Shrimp Skewers:**  
Mushroom Demiglace/ Lady Pea Succotash/ Braised Broccolini
- **Grilled Filet Mignon:**  
Roasted Garlic-Chive Potato Puree/ Benton's Bacon Wrapped Asparagus/ Port Wine Demiglace
- **Grilled New York Strip Steak:**  
Goat Cheese & Chive Fingerling Potatoes/ Haricot Verts/ Smoked Cipollini Onion Relish/  
Heirloom Tomato Coulis

SEATED DINNER SELECTIONS CONTINUED

- **Slow Braised Short Ribs:**  
Parsnip Puree/ Braised Cipollini Onions/ Sautéed Oyster Mushrooms & Sweet Peas/ Gremolata
- **Braised Pork Shank:**  
Hoppin' John/ Local Peach Relish/ Grilled Asparagus
- **Wild Flower Honey & Brown Sugar Braised Pork Belly:**  
Cauliflower & Parsnip Puree/ Caramelized Whole Baby Carrots/ Candied Figs/ Pork Jus
- **Grilled Pork Tenderloin:**  
Potato & Chive Perogies/ Brussel Sprouts/ Bacon/ Balsamic/ Brown Sugar/ Sour Cherry Chutney
- **Thick Cut Stuffed Pork Chop:**  
Mortadella & Parmesan/ Garlic Broccolini/ Farro with Cashews, Wild Mushrooms/ Truffle Oil
- **Prosciutto & Fontina Stuffed Chicken Breast:**  
Potato Gratin/ Sautéed Garlic Spinach/ Basil Beurre Blanc
- **Cassoulet with Confit of Chicken, Northern Beans & Pancetta:**  
Braised Leeks/ Lemon & Rosemary Nage
- **Seared Duck Breast:**  
French Lentils/ Fig and Port Reduction/ Roasted Kale/ Foie Gras Mousse
- **Pan Seared Colorado Lamb Chops:**  
Mint Potato Puree/ Sweet & Sugar Snap Peas/ Port Wine Reduction

**SEA**

- **Pan-Seared Local/Seasonal Fresh Fish:**  
Candied Carrot Coulis/ Roasted Corn & Summer Bean Succotash/ Zucchini-Wrapped Haricot Verts  
-or- Lobster Croquette/ Seasonal Vegetable Ratatouille/ Saffron Lobster Volute
- **Black and White Sesame Seared Tuna:**  
Wasabi-Yuzu Crema/ Stir Fried Baby Bok Choy/ Jasmine Rice/ Green Papaya Slaw
- **Maryland-Style Lump Crab Cakes:**  
Poblano Tartar/ Tiny Green Bean Pecandine/ Garlic Smashed Potatoes
- **Shrimp Provencal:**  
Sautéed Local Shrimp/ Fusilli/ Tomatoes/ Red Pepper Flakes/ White Wine/ Olives / Garlic Butter
- **Grilled Salmon:**  
Seasonal Wild Mushrooms/ Baby Green Beans/ Fingerling Potatoes/ Wild Mushroom Jus
- **Cedar Plank Smoked Salmon:**  
Roasted Fingerling Potatoes/ Braised Broccolini/ Lemon-Caper Compound Butter

**Chef's Tasting Menu Available**

*\*please call for Full Service Catering Estimate*

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