

SPRING & SUMMER 2026

Seasonal menus prepared with freshness, flavor and a personal touch

APPETIZERS

Tempura rock shrimp with sriracha garlic mayo (can be made vegetarian with mixed vegetables)

Antipasto plate with mixed cheeses and meats, olives and crusty bread

Shrimp, spicy capicola and goat cheese turnovers

Spicy chilled gazpacho soup shot with avocado crema

Summer sweet pea soup with mint and cashew cream

Goat cheese-filled dates dusted with pistachio

Curried deviled eggs with fig

Mini cucumber sandwiches with dill and red onion

Pork and ginger dumplings with chili-spiked plum sauce

Szechuan beef lettuce wraps with mung sprouts and peanuts

Grilled vegetable platter with summer squash, eggplant, colored peppers, zucchini and asparagus with balsamic dressing

Thai corn fritters with mango sweet chili sauce

Parisian flatbread with caramelized onions, roasted garlic, rosemary and Kalamata olives

Honey-dipped pork bites with toasted cashews

Native tomato bruschetta with fresh mozzarella and basil

Arugula with Asiago cheese wrapped with prosciutto

Cajun-inspired mini crab cakes with spicy remoulade

Shrimp three ways with three sauces

Pesto scallops wrapped with bacon

Indonesian coconut chicken skewers with cucumber sauce

SALADS

Peach and burrata salad

Arugula salad with shaved Parmesan, dry-cured olives and polenta croutons with lemon-herb vinaigrette

Mixed baby greens with apricots, candied pecans and Asiago with apricot vinaigrette

Grilled romaine hearts with grilled pears, walnuts and soft farmer's cheese with sherry mustard vinaigrette

Strawberry spinach salad with red onions, toasted pine nuts and feta with orange poppy seed dressing

All-American mixed greens with carrots, red cabbage, colored peppers, cucumbers and red onions with avocado ranch dressing

ENTREES

All entrées can be paired with a vegetable of your choosing.

MEATS

Petite filet of beef with bourbon Gorgonzola butter and roasted baby new potatoes

Slow-roasted Latin-style fresh pork shoulder with spicy citrus cilantro sauce

Grilled New York strip with roasted corn and avocado salad

Chili-marinated flank steak with chimichurri sauce

Honey-glazed pork tenderloin with pepper relish

Moroccan braised lamb shanks

POULTRY

Sesame-crusted chicken with spicy sweet chili apricot sauce

Red curry chicken with mango sauce and pineapple fried rice

Lemon and herb chicken with blistered grape tomatoes, white wine and artichoke hearts

Chicken Françoise with lemon caper sauce

FISH & SEAFOOD

Summer crab carbonara
Pan-seared steelhead trout with maple wasabi crust
Lemongrass lump crab cakes with chili garlic aioli over wilted greens
Pan-seared halibut with tarragon butter and white wine sauce
Pan-roasted Atlantic cod with eggplant caponata over herbed orzo or quinoa
Poached salmon with dilled sour cream sauce
Pan-seared Stonington sea scallops and/or Cajun shrimp with cheesy corn grits and spicy red pepper tomato coulis
Sesame-crust ahi tuna with spicy hoisin
Pan-fried Chilean sea bass with avocado lime salsa

VEGETABLES & SIDES

Sautéed summer vegetable medley with fresh herbs
Casablanca carrots with coriander and cumin
Layered squash, peppers and eggplant Napoleon with garlic oil and Parmesan
Confetti spaghetti squash with pesto and diced colored peppers
Wilted Swiss chard with roasted garlic
Sautéed garlic string beans with sesame
Roasted baby new potatoes with fresh herbs
Sautéed asparagus with garlic and lemon
Roasted garlic whipped potatoes
Scarlet quinoa with beets and lemon

VEGETARIAN

Maryland-inspired tempeh cakes with spicy remoulade sauce
Wild mushrooms with creamy pappardelle pasta and Pecorino Romano
Grilled vegetable and Asiago puff pastry strudel with wilted baby kale and sunflower seeds
Spanakopita filled with spinach, walnut and feta in a phyllo turnover
Sesame tofu over miso eggplant and stir-fried vegetables
Three-cheese spinach ravioli with fresh tomato basil sauce
Roasted smoked paprika cauliflower steak with herbed gremolata

DESSERTS

Flourless chocolate cake with raspberry coulis
Lemon poppy seed cheesecake with fresh berries
Plum torte with fresh whipped cream
Cherry vanilla mascarpone cheesecake with chocolate crust
Almond and orange semifreddo ice cream with chocolate wafer
Three-berry crisp with vanilla ice cream
Lavender and lemon crème brûlée

NEED A FANCY CAKE?

I've got a baker for the. - Just Ask!

Chef for Hire ♦ Chef Lise Jaeger ♦ 860-834-1718