

# Fall 2013 Catering Menus

## Dinner at flora \$65.00 Per Person

always includes Chef Bob Sargent's signature sweet potato rolls, coffee and tea.

The most popular option for a dinner at flora is to choose your party menu from the regular Dinner Menu that will be served closest to your event date. Our Dinner Menu changes often so while you will make your choices closer to your event date, you would be offering your guests the freshest and most seasonal dishes. Listed below you will find our additional private dining options available through October 2013.

- \* Please note that we are happy to customize your menu to accommodate any special requests or dietary restrictions.
- \* Our standard dinner always includes choice of 2 appetizers, choice of 3 entrees and 1 dessert. Menus can be customized to offer more menu items upon request.

### Appetizers

Tender Greens Salad - Dijon Vinaigrette  
Arugula Salad - Spiced Pear, Roasted Red onion, Walnuts  
Classic Caesar Salad - Garlic Croutons, Anchovies  
Chef's Seasonal Soup  
Crispy Calamari - Basil Aioli, fried lemon

### Entrees

Scottish Salmon Fillet - sweet Maine shrimp beurre blanc  
Wild mushroom fricassee - seasonal vegetables, basmati and quinoa congee  
Seasonal Vegetable Risotto - walnut pesto  
Cider Brined Pork Tenderloin - Sour Cherry Compote, Ginger sweet potato  
Pan Roasted Statler Chicken Breast - Dates, olives, potato, sherry jus  
Grilled Sirloin Steak - Red wine-herb butter, garlic mashed potato

Chocolate 'Cloud' Cake – Chocolate and Caramel Sauces, Whipped Cream  
Fresh Fruit Crisp - House Made Ice Cream  
Chef's Bread Pudding - whipped cream

## **Flora Lunches**

*Pricing is dependant upon the size and style of your party*

Includes Chef Bob Sargent's signature sweet potato rolls,  
non-alcoholic beverages, coffee and tea,  
1 appetizer, 2 entrees and 1 dessert.

### **Appetizers**

Chef's seasonal soup  
Classic Caesar Salad  
Tender green salad - Dijon vinaigrette

### **Entrees**

Rosemary and Maple Glazed Chicken Breast – Roasted New Potatoes  
Petite Sirloin Steak- Garlic Whipped Potatoes  
Herbed Salmon – French Beans  
Autumn Vegetable Risotto  
Slow Roasted Pork Loin - Sour Cherry Compote, Ginger Mashed Sweet Potatoes

### **Desserts**

Chocolate 'Cloud' Cake – Chocolate and Caramel Sauces, Whipped Cream  
Fresh Fruit Crisp, House Made Ice Cream

## **Breakfast/Brunch**

*Pricing is dependant upon the size and style of your party*

All Breakfast Events Include:  
Chef Bob Sargent's signature sweet potato sticky buns,  
seasonal fresh fruit, juice, coffee and tea

**The following items can be served by manner of traditional table service, or on a breakfast/brunch buffet**

*Bagels, Muffins, Scones*  
*Cream Cheese, Smoked Salmon, Capers*  
*Mixed Green Salad*  
*Caesar Salad*  
*Fresh Fruit*  
*Scrambled Eggs*  
*Home Fries*  
*Praline Bacon*  
*Roasted Summer Vegetables*  
*Bananas Foster French Toast*  
*Maine Crab Cake- Lemon Aioli*  
*Vegetable Strata- Tomato Sauce*  
*Spinach, Leek and goat cheese quiche*  
*Grilled rosemary chicken Breast*  
*Herbed Scottish Salmon*

## **flora hors d'oeuvres**

### **Vegetarian**

wild mushroom strudel

seasonal crudites with herb sour cream dip

a selection of artisan cheeses and seasonal fruits

Mediterranean Spread:

*lentil hummus, pita crisps, yogurt, grain salad, roasted vegetables, stuffed grape leaves*

goat cheese and herb stuffed mushrooms

Mini Vermont Cheddar Grilled Cheese Sandwiches

### **seafood**

shrimp cocktail

*served lemon-herb marinated, citrus-pickled*

*or poached and chilled with traditional accompaniments*

lobster salad on sweet potato rolls

grilled scallops with hoisin glaze

smoked salmon and crème fraiche canapes

crispy cod cakes with lemon aioli

smoked fish paté with melba toast

### **Meat**

Red Wine Poached Pears Wrapped In Bacon

Pork Belly Confit Crostini, Onion Jam

grilled lamb sliders with raita & tomato chutney

chicken satay with spicy peanut sauce

mini baked ham and Vermont cheddar grilled cheese sandwich