

15 LANDSDOWNE

FORMAL DINNER

STATIONARY HORS D'OEUVRES

SUN DRIED TOMATO JAM

with baby vegetables

ROASTED EGGPLANT CAPONATA

with pine nuts & pita triangles

AMUSE BOUCHE

SEARED ROMAN GNOCCHI

with wild mushrooms

1ST COURSE-PRIMI

CHILLED RED PEPPER GAZPACHO

with basil cr me fraiche

2ND COURSE-SALAD

BABY FIELD GREENS

roasted pears, gorgonzola, caramelized bacon,
& balsamic vinaigrette

3RD COURSE PASTA/RISOTTO

SPRING RISOTTO MILANESE

asparagus, peas & parmesan

REMISE BOUCHE

FLASH FROZEN THOMPSON GRAPES

fresh mint

4TH COURSE-ENTRÉE

TUSCAN PORK ARISTA

garlic & rosemary jus, white bean ragu & roasted asparagus.

5TH COURSE-CHEESE

PARMIGIANO-REGGIANO CUSTARDS

chiffonade of romaine, classic white wine vinaigrette & parmesan crisp

6TH COURSE-DESSERT

RUM RAISIN TIRAMISU

15 LANDSDOWNE

COCKTAILS FOR DINNER

STATIONARY HORS D'OEUVRES

UNION SQUARE NUT CONES

CRISPY VEGETABLE CHIP

gorgonzola spread

BACON "CANDY"

crispy double-smoked, thick-cut bacon, with
brown sugar & chile powder

LOBSTER BRUSCHETTA

garlic crostini topped creamy maine lobster salad

CAPTAIN MORGAN-SPICED SHRIMP SKEWERS

brown sugar-rum glaze

ITALIAN BEEF SKEWERS

sun-dried tomato relish

BLACKENED FILET CROSTINI

rare-roasted tenderloin, caramelized onions &
horseradish cream on brioche crostini

YUCATAN CHICKEN SKEWERS

chipotle lime mayonnaise

SEARED SHRIMP SPOONS

charmoula sauce

"CHICKEN & WAFFLES"

crispy fried chicken served skewered on top of a
buttermilk waffle with maple-pecan drizzle

NEGIMA YAKATORI

chicken & scallion skewers with yakatori sauce

DESSERTS

S'MORES BAR

graham crackers, chocolate bars
& marshmallows for roasting

MINIATURE DONUT CONES

cinnamon sugar, & toasted coconut

DEATH BY CHOCOLATE BROWNIES

CREAMSICLE CUPCAKES

15 LANDSDOWNE

CASUAL SOUTHERN BARBECUE WITH FRIENDS

NIBBLES

SOUTHERN DEVILED EGGS

SUGAR & SPICE PECANS

SALADS

CLASSIC COLESLAW

vinegar dressing

ENTREES

NORTH CAROLINA PULLED PORK

vinegar barbecue sauce

CLASSIC DRY-RUBBED BARBECUED CHICKEN

selection of 2 barbecue sauces.

SIDES

HOME-STYLE MOLASSES BAKED BEANS

THREE-CHEESE MACARONI & CHEESE

SOUTHERN GREEN BEANS & HAM HOCK

DESSERTS

PEACH COBBLER

RED VELVET CUPCAKES

cream cheese frosting

MISSISSIPPI MUD BROWNIES

pecans, chocolate & marshmallows

15 LANDSDOWNE

LOBSTER BAKE FOR 50TH BIRTHDAY PARTY

MIXED FIELD GREENS
with apple cider vinaigrette

WHOLE MAINE LOBSTER
drawn butter

LITTLENECK CLAMS
drawn butter

OLD BAY-SPICED SHRIMP
SMOKED SAUSAGE

BABY RED BLISS POTATOES

LOCAL, SWEET CORN ON THE COB
all steamed in spiced beer broth,
served with bloody mary cocktail sauce & lemon

APPLE UPSIDE DOWN CAKE

SIMPLE FALL DINNER WITH FRIENDS

WARM WHITE BEAN & ROASTED GARLIC DIP
with crostini

MIXED FIELD GREENS
candied nuts, blue cheese & a maple vinaigrette

GLAZED PORK LOIN
dijon cider sauce

SCALLOPED POTATOES
ROASTED BROCCOLI

toasted breadcrumbs
PUMPKIN MOUSSE

walnut-toffee crunch

15 LANDSDOWNE

FORMAL BIRTHDAY DINNER

STATIONARY HORS D'OEUVRES

GAMBAS AL AJILLO

sautéed shrimp in garlic

LOBSTER SALAD

in endive leaves

AMUSE BOUCHE

BLACK SESAME SMOKED SALMON NAPOLEON

cr me fraiche & dill

1ST COURSE-SOUP

NEW ENGLAND SHRIMP BISQUE

fennel creme

2ND COURSE-PASTA

WILD MUSHROOM RAVIOLI

butter & parmesan.

"MACARONI & CHEESE"

4-cheeses, orzo & pancetta, served in an edible parmesan cup

3RD COURSE-SALAD

HEIRLOOM TOMATO & FRESH BURRATA SALAD

basil cream

WARM MUSHROOM SALAD

arugula, prosciutto & a sherry vinaigrette

4th COURSE-ENTREE

BEEF TENDERLOIN

butter-poached lobster medallions, béarnaise reduction,
truffled potatoes & brown butter haricots verts

PAN-ROASTED HALIBUT

vermouth & cream sauce, green beans with gremolata
& parmesan smashed potatoes

5th COURSE-DESSERT

DESSERT TASTING PLATE-FRUIT

glazed berry fruit tart, limóncello lemon mousse
& poached pears with rum

DESSERT TASTING PLATE-CHOCOLATE

triple chocolate lava cake, mascarpone mousse & dark chocolate sauce,
dark chocolate truffles & chocolate-dipped strawberries

DESSERT TASTING PLATE-COMFORT FLAVORS

red velvet cupcakes with cream cheese frosting, apple turnovers with honey
vanilla cr me anglaise & strawberry shortcake with bourbon whipped cream

15 LANDSDOWNE

FORMAL DINNER

STATIONARY HORS D'OEUVRES

SUN DRIED TOMATO CREAM

with baby vegetables

SAVORY COEUR LA CREME

with whole grain crackers

AMUSE BOUCHE

CROSTINI ROUND

caramelized apple & gorgonzola dolce

1ST COURSE-PRIMI

CHILLED, ROASTED RED PEPPER GAZPACHO

basil cr me fraiche

2ND COURSE-SALAD

BABY FIELD GREENS

walnut-coated goat cheese & sherry vinaigrette

3RD COURSE PASTA/RISOTTO

LEMON-SCENTED RISOTTO

morels & chives

REMISE BOUCHE

FLASH FROZEN THOMPSON GRAPES

fresh mint

4TH COURSE-ENTRÉE

PEPPERCORN-CRUSTED FILET

béarnaise reduction, truffled potato puree &

brown butter haricots verts

5TH COURSE-CHEESE

WHIPPED BRIE

tellicherry pepper & baby greens

6TH COURSE-DESSERT

ILE FLOTTANTE

toasted meringue, caramel, toasted almonds

& cr me anglaise

15 LANDSDOWNE

COCKTAIL PARTY

STATIONARY HORS D'OEUVRES

GRILLED SPRING ASPARAGUS

aged balsamic vinegar & shaved pecorino romano

SHELLFISH CEVICHE

orange, cilantro & red pepper.

served in cornets.

STEAK "BAGUETTE"

rare-roasted beef caramelized onion jam,
gorgonzola & horseradish cr me

WHITE TRUFFLE CUSTARDS

confit of wild mushrooms

SPANISH CHICKEN SALAD

manchego & capers served on crostini

LOBSTER ROLL

on brioche with celery & house made mayonnaise

SZECHUAN NOODLE SALAD

chicken marinated in ginger & sesame tossed with
fresh noodles & a spicy vinaigrette.

CRISPY POLENTA CAKE

topped with tomato-basil jam

DUNGENESS CRAB CAKES

piquillo pepper vinaigrette

SMOKED PAPRIKA-RUBBED FILET

skewered & topped with rustic olive salsa.

SKEWERED MEDITERRANEAN CHICKEN

marinated in white wine, lemon & cream served over
herb-infused cannellini beans

TUSCAN PORK MINI PLATES

garlic & rosemary jus, parmesan-rosemary potato paves