



BANQUETS & PRIVATE EVENTS

Hors d' Oeuvres Menu

5 selections for \$11.00 per person (exclusive of tax & gratuity)

**Stationary WHC Selection of Crudités with Chive Crème
Fraîche and Blue Cheese Dipping Sauce**

Please select 4 other options from the list below:

- 1. Chicken Satay with Thai Peanut Sauce**
- 2. Ratatouille**
- 3. Classic Spanakopita**
- 4. Smoked Salmon Canapé (+\$1.50 per person)**
- 5. Curried Chicken Salad on Endive**
- 6. Pissaladiere (Onion Tart)**
- 7. Eggplant Caviar**
- 8. Tuna Tartar on Wonton Crisp (+\$1.50 per person)**
- 9. Gougères**
- 10. Rillettes of Duck with Cherry Marmalade (+\$1.50 per person)**
- 11. Mushroom Tartlets**
- 12. Cheese Straws**
- 13. Grilled Shrimp with Cajun Remoulade (+\$1.50 per person)**
- 14. Mini Croque Monsieur**

Fall/Winter 2017-18 Banquet Menu

\$35.00 per person for 3 Courses
For extra course(s), add \$10.00 per course.

Starters

Soups

- **Parsnip Soup: Gala Apple, Radish/Parsley Slaw**
- **Sherry Roasted Autumn Vegetable Soup: Fig Reduction, Rosemary Crouton**

Salads

- **Baby Kale Salad: Parsnip Chips, Dried Cherries, Champagne Vinaigrette**
- **Roasted Beet Salad: Baby Arugula, Goat Cheese, Spiced Pecans, Sherry Vinaigrette (+\$2.00 per person)**
- **Caesar Salad: Romaine, Croutons, Parmesan Tuile**
- **Mixed Greens Salad: Champagne Vinaigrette, Balsamic Vinaigrette, Sesame Vinaigrette**

Seafood

- **Confit of Salmon: Beet Root Purée, Warm Lentil Salad, Shaved Fennel**
- **Pistachio Crusted Cod: Potato-Scallion Galette, Brussels Sprouts, Lemon-White-Wine Butter Sauce**
- **Tile Fish: Wilted Spinach, Pumpkin, Sage Crème Fraiche**
- **Shellfish Cake: Mustard Sauce, Crab, Shrimp, or Lobster (+\$3.00 per person)**

Poultry/Fowl

- **Oven Roasted Chicken Breast: Whipped Potatoes, Caramelized Root Vegetables, Thyme Jus**
- **Coq au Vin: Red Wine Braised Chicken, Lardons, Pearl Onions, Celery Root Purée**
- **Magret of Duck: Celery Root Purée, Broccoli Batons, Honey Demi-Glace (+\$4.00)**

Meats

- **Beef Petit Filet: Tomato Tarte Tatin, Haricot Vert, Red Wine Jus (+\$4.00 per person)**
- **Beef Bourguignon: Braised Beef Cheeks, Carrots, Parsnip, Mushrooms, Lardons**
- **Bistro Filet: Haricot Vert, Peppercorn Cream Sauce**
- **Pork Loin: Parsnip, Wilted Kale, Sauce Charcuterie**

Vegetarian

- **Cabbage Wrapped Lentil Crepinette: Cauliflower, Sauce Romesco**
- **Vegetarian Cannelloni: Tomato, Basil, Parmesan Tuile**

Cheese/Salad Course

- **Three Cheese with Boston Lettuce Salad**
- **Five Cheese with Boston Lettuce Salad (+\$4.00 per person)**

Desserts

A trio of plated desserts:

- **Tarte au Citron: Lemon Custard in a Sweet Crust**
- **Seasonal Swirled Cheesecake**
- **Chocolate Espresso Torte: Layers of Sponge Cake and Espresso Ganache**