SOUNDVIEW/CATERING

PLATED DINNER MENUS

To Begin...

Lobster Bisque *

Aged Cognac

Roasted Heirloom Tomato Soup

Small Bite Cheese Sandwiches

Chilled Green Asparagus Soup

Crème Fraiche

Urban Oak Farm "Mix" Greens

Marinated cucumber, Grape Tomato, Herb Vinaigrette

Market Chopped Vegetables

Local Greens, Shaved Parmesan, Sherry Vinaigrette

Pear and Pecorino Salad

Arugula, Frisée, Hazelnut Honey Dressing

Charred Local Beets

Endive, Burrata, Aged Balsamic

UP-sKale

Kale, Apple, Beets, Goat Cheese, Jicama, Pecan, Pomegranate Ginger Dressing

Caesar

Little Gem Romaine Lettuce, Parmesan, Garlic Crouton

Butter Lettuce Salad

Avocado, Roquefort Cheese, Creamy Tarragon Dressing

Heirloom Mixed Grains

Balsamic, Scallion Vinaigrette





SOUNDVIEW/CATERING

ENTREES

Prime Rib

Smoked Prime Rib

NY Steak *

Crushed Fingerling Potatoes, Seasonal Vegetables, Peppercorn Sauce **Black Pepper-Thyme Filet Mignon ***

Creamed Local Greens Braised Carrots, Caramelized Onion Chocolate-Red Wine Sauce

Roasted Rack of Lamb *

Market Vegetables Bohemians, Herb Salad, Sundried Tomato- Rosemary Sauce

Double Cut Smoked Pork Chop

Gorgonzola Potato Gratin, Paprika Onion Rings, Cabernet Butter

Pan Seared Branzino

Julienne Kale, Bulgur Wheat and Zucchini Squash, Truffle Vinaigrette

Florida Snapper Provencal

Purple pearl Onion, Organic Baby Carrot, Saffron Zucchini, Crispy Basil

Day Boat Cod

Wilted Local Greens, Pepperonotta, Herb Vinaigrette, baby sprouts

Seared Atlantic Salmon

Sautéed Broccoli Raab, Pickled Eggplant, Wholegrain Mustard Sauce

Herb Roasted Amish Chicken

New Potato, Pearl Onion Ragout, Watercress salad, Natural Jus

Honey Lacquered Hudson Valley Duck Breast

Foie Gras, Glazed Rhubarb, Sweet & Sour Sauce

Pan Roasted Wolf Ranch Quail *

Chanterelles Mushroom, Bacon, Pearl Onion, Sweet Corn Purée, Sage

French Cut Chicken Breast

Lemon-Garlic Sauce, Haricot Verte, Whipped Potatoes

Cornish Hen Two Ways

Seared Breast, Leg Ragout, Pancetta, Brussels Sprouts, Wild Mushrooms

Chef's Selection Risotto

Seasonal

Grape Tomato Galette

with Corn and Zucchini

Chef's Selection Seasonal Ravioli

Seasonal Sauce

