



*topnotch*  
resort and spa

***Catering Menus  
Hors d'Oeuvre  
& Chef-Attended Stations***

## **Specialty Presentations**

### **Passed Hors d'Oeuvre Options**

#### **Cold Hors d'Oeuvre**

Tuna Tartare with Avocado Salad on a Crostini  
Carpaccio of Beef with Grain Mustard on a Crostini  
House-Cured Salmon on Lavosh, with Lemon Mâche  
Assorted English Tea Room Finger Sandwiches  
Oyster on the Half Shell, with Lemon and Hot Sauce  
Assorted Sushi Rolls with Wasabi and Pickled Ginger  
Shrimp Cocktail Bowl, with Lemon Garlic Aioli  
Tomato and Basil Bruschetta  
Smoked Duck in a Chocolate and Ricotta Crêpe  
House Pâté on Melba Toast, with Cornichons

#### **Hot Hors d'Oeuvre**

Mini Norma's Crab Cakes with Remoulade  
Misty Knoll Farm Organic Chicken Tempura with Lime Soy  
Crab Rangoon with Spicy Mustard  
Spinach and Feta Spanikopita  
Brie en Croûte, with Local Berry Jam  
Scallops with Apple and Bacon  
Vegetable Quesadillas  
Fried Buffalo Shrimp  
Chicken Pot Stickers with Orange-Ginger Glaze  
House-made Swedish Balls with Sour Cream  
Anchovy-Lemon Rubbed Lamb Lollipops  
Blackened Chicken Satays with Gorgonzola

### **Stationary Hors d'Oeuvre Options**

#### **Vegetable Crudités**

Raw Vegetables to include Carrots, Asparagus, Broccoli, Radishes,  
Mushrooms and Celery, served with Creamy Herb Dip

#### **Charleston Crab Dip**

Hot Crabmeat  
with Toasted Red Hen Bread

#### **Fresh Fruit Display**

Beautifully garnished Sliced Seasonal Fresh Fruit Display

#### **Spinach and Artichoke Dip**

with Tri-color Tortilla Chips and Crostini

with Chocolate Fondue and Yogurt Dip

## **Stationary Hors d'Oeuvre Options (cont'd)**

### **Vermont Artisan Cheeses**

Local, Award-Winning Cheeses selected by our Chef.  
Garnished with Fresh Fruit, Crackers, and sliced French bread

### **Baked Brie**

Whole wheel of Brie Cheese baked inside Puffy Pastry, topped with Warm Raspberry Preserves and Toasted Almonds, served with sliced French Bread and Assorted Crackers

### **International Cheese Display**

Colorful presentation of International and Domestic Cheeses including Brie, Goat Cheese, Swiss, Pepper Jack, Cheddar, and Muenster and garnished with Fresh Fruit, Crackers, and Sliced French bread

### **Smoked Salmon**

Nova Scotia Smoked Salmon displayed with Mini Bagels, Capers, Red Onions and Chopped Eggs

### **Sushi and Sashimi**

Assorted Sushi and Sashimi  
Served with Wasabi, Soy Sauce and Pickled Ginger

### **Antipasto Display**

Grilled Peppers, Zucchini, Yellow Squash, Mushrooms  
Genoa Salami, Pepperoni, Proscuitto,  
Pepperoncini, Cherry Peppers,  
Sun-Dried Tomatoes, Artichoke Hearts  
Provolone and Mozzarella  
Accompanied by Grilled Italian Bread and Olive Oil

### **Garden Station**

Layers of Tomato and Mozzarella with Basil  
drizzled with Balsamic Vinaigrette  
Chilled Iceberg Wedges  
with Ripe Beefsteak Tomatoes  
and Buttermilk-Blue Cheese Dressing  
Pesto Tortellini Salad  
Grilled Vegetables with Herbed Olive Oil

### **Special Breads and Spreads Display**

Garlic Bread Sticks, French Rolls, Grilled Italian Flatbread,  
Pita Wedges and Crackers served with Olive Tapenade,  
Tomato-Basil Bruschetta, Hummus and Pimento Cheese Spread

### **Poached Salmon**

Whole Poached Atlantic Salmon  
decorated with Cucumbers and Boursin  
displayed with Mini Bagels,  
Capers, Red Onion and Chopped Eggs

### **Dessert Display**

Assortment of Cakes, Pies, Cheesecakes, Petits Fours  
Chocolate-covered Strawberries and Tarts

## **Chef-attended Carving Stations**

*Designed For Two Hours Of Service*

### **Slow Roasted Baron of Beef**

Horseradish Sour Cream, Pan Gravy, Mustard and Mayonnaise and Assorted Miniature Rolls

### **Roast Top Round of Beef**

Horseradish Sour Cream, Pan Gravy, Mustard and Mayonnaise and Assorted Miniature Rolls

### **Oven Baked Turkey**

Cranberry Relish, Mustard and Mayonnaise and Assorted Miniature Rolls

### **Basted Barbecue Pit Ham**

Molasses Barbeque Sauce, Sweet Chutney and Dijon Mustard Sauce, Biscuits and Assorted Miniature Rolls

### **Mustard Seared Pork Loin**

Warm Fruit Relish, Mustard and Mayonnaise, Biscuits and Assorted Miniature Rolls

### **Tenderloin of Beef**

Horseradish Sour Cream, Mustard and Mayonnaise and Assorted Miniature Rolls

### **Rack of Lamb**

Seared Colorado Rack of Lamb with Rosemary Demi-Glace, Mint Jelly, and Assorted Miniature Rolls

### **Seared Tuna**

Seared Tuna with Wasabi Aioli, Sesame Vinaigrette, Soy Sauce, Seaweed Salad, and Steamed Jasmine Rice

## **Chef-Attended Action Stations**

*Designed for two hours of service*

### **Risotto and Gnocchi Station**

Creamy Risotto and Potato Gnocchi  
served with Freshly-grated Parmesan Cheese,  
Shiitake Mushrooms, Basil, Roma Tomatoes,  
Garlic, Roasted Peppers  
and Grilled Chicken Strips

### **Shrimp and Grits**

Large Creek Shrimp  
sautéed with Peppers, Onions, and Tasso Ham  
served on Stone Ground Pepper Jack Grits  
with a Lobster Gravy

### **Lettuce Wrap Station**

Buffalo Chicken with Crumbled Blue Cheese,  
Celery Sticks, Shredded Carrots,  
Creamy Ranch Dip  
Grilled Asian Chicken,  
marinated in Sweet Soy Sauce and Ginger  
accompanied by Water Chestnuts,  
Shiitake Mushrooms and Hoisin Sauce  
Platters of Iceberg Lettuce

### **Sea Scallops Station**

Jumbo Sea Scallops sautéed to order  
served with Sherry Lobster, Lemongrass Cream  
and Spicy Chili-Orange Teriyaki Sauce  
served atop Creamy Risotto

### **Crab Cake Station**

Jumbo Lump Crab Cakes sautéed to order  
with Roasted Red Pepper Coulis  
and Lemongrass Cream, Remoulade Sauce  
and Fresh Lemon Wedges

### **Mashed Potato Bar**

Freshly Mashed Potatoes  
with an Assortment of Toppings  
to include Crumbled Blue Cheese,  
Shredded Cheddar, Broccoli Florets, Chives,  
Sour Cream, Bacon and Butter

### **Gourmet Pasta**

Cheese filled Tortellini and Bowtie Pastas  
Roasted Garlic-Alfredo and Tomato Basil Sauces,  
Sautéed Italian Sausage, Diced Tomato,  
Artichoke Hearts, Onions, Peppers  
Mushrooms, Shredded Parmesan Cheese,  
Crushed Red Peppers and Fresh Basil  
Grilled Chicken or Sautéed Shrimp

## **Dessert Stations**

### **Crêpes Suzette**

Crêpes Flambéed with Grand Marnier

### **Caramelized Apple Crêpes**

Flambéed with Apple Brandy,  
topped with Chantilly Cream

### **Bananas Foster**

Sliced Bananas  
with a Brown Sugar and Bacardi 51 Rum Sauce  
over Vanilla Ice Cream