



PRIVATE CATERING MENU WINTER 2010

David Salvatore Private Catering & Personal Chef Service

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PRIVATE CATERING SERVICES

Our Food Philosophy | *We believe good food is capable of so many wonderful things. It brings us together, creates memories, and makes us dream of distant lands. It can excite all of our senses, inspire new ideas, and take us back in time. We have a passion for food. Not only for its preparation, but for the way it makes you feel when you enjoy it. That's our driving goal; to leave you and your guests with delicious memories.*

Sustainability | *Sustainability is of primary importance at every event. By working with small, local farmers we strive to support a thriving local economy, and through planet-friendly practices we hope to limit the footprint we leave behind. Through support of sustainable agriculture, we can help to assure humane treatment of animals, the continuation of heirloom produce varieties, and a happier planet. We only have one earth – it's up to all of us to take care of it.*

Customized Menus | *Your menu should be a reflection of you. Perhaps you're interested in an intimate dinner for two that brings back memories of your first date? Or a reminder of that 'one thing' you had on your vacation that made the whole trip? We work closely with our clients to create truly personalized menus – to create memories that last long after the event is over.*

Respect for Your Home | *For at-home events, our work is centered around a respect for your property. We bring all necessary equipment with us, to help minimize any disruption to your lifestyle. When the party's over, your home will be left clean and orderly, as if we were never there.*

Full Service Catering | *Working with a talented staff of chefs, service staff, and event planners, our full service catering can service events for up to 50. From custom-printed invitations to flowers, rentals, photographers and limousines, we have the talent and experience to assist you with every detail of your event. No detail is too small; we are here to help make planning your event a smooth and enjoyable experience.*

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SMALL BITES

Scallop ceviche, avocado, mini corn tostadas
Serrano ham-wrapped shrimp, smoked paprika aioli
Vietnamese shrimp summer rolls, toasted sesame ponzu
Foie gras 'burgers', pear chutney, pomegranate molasses
Maple-cured salmon flatbreads, golden raisin and fig compote
Thai coconut milk soup shots, rock shrimp, kaffir lime, galangal
Duck prosciutto on toasted brioche, shallot jam and peppercorn aioli
Pork tenderloin crostini, roasted shallot, apple and ruby grapefruit salsa
Mini 'sliders', caramelized onion and taleggio on petite sesame seed buns
Bibb lettuce wraps with smoked trout, green apple slaw, horseradish cream
Tuna crudo, scallion, orange, black sesame, macadamia nuts, wonton crisp
Parmigiano-reggiano tuiles with roasted butternut squash, fried sage, amaretti
Beef carpaccio bundles with pickled fennel, arugula, aged balsamic, white truffle oil
Piccolo fritto: crispy lace-fried vegetables, herb leaves and citrus slices in parchment cones
Shiitake mushroom and soba noodle salad on porcelain spoons with black sesame
Chinatown roast duck in Peking pancakes with cucumber, hoisin and cilantro
Spoons of house-made ricotta, toasted hazelnuts, 15-year balsamico, arugula
Beef tenderloin croustades, brandy-peppercorn aioli, cambazola, watercress
Gorgonzola dolce, roasted pear and bacon profiteroles, wildflower honey
Red grape tarts with candied pecans, shropshire cheese, port wine glaze
Fingerling potatoes 'twice baked' with truffle butter, crispy prosciutto
Wild salmon crudo, red endive spears with fennel-orange salsa
Oysters on ½ shell with lemon sabayon, horseradish, tarragon
'Chips & Dip' : crispy potato gaufrettes, white truffle cream
Latin-spiced baby lamb chops, smoked almond romesco
Grilled ciabatta with merguez, roasted peppers and harissa
Arancini risotto fritters with smoked mozzarella, truffle oil

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SEATED LUNCH OR DINNER

FIRST COURSE

Salad of fingerling potatoes, French green beans, duck confit and ricotta salata with creamy garlic vinaigrette

Salad of baby arugula, honey-roasted apples, candied walnuts, gorgonzola and pomegranates with cider vinaigrette

Salad of organic baby lettuces with sourdough croutons, Berkshire bacon, roasted garlic and warm goat cheese in rosemary balsamic vinaigrette

Butternut squash soup with roasted shallot custard, foamed almond milk and crispy prosciutto chips

Provençal chestnut and fennel soup

Smoked chicken, caramelized onion, roasted tomato and manchego cheese tart with creamy cilantro-lime vinaigrette

Grilled vegetable terrine with smoked mozzarella and basil-pignoli vinaigrette

Seared prawns with Basquaise vegetable compote, herb salad and crispy pancetta

Olive oil-poached Ahi tuna with lemon bagna cauda, blistered cherry tomatoes and garlic-rubbed peasant bread

Pan-seared diver scallop on wild mushroom risotto with red wine jus and shaved foie gras

Napoleon of slow-roasted beets, goat cheese and candied walnuts with a roasted shallot vinaigrette

Lump crab cake with citrus butter sauce and petite herb salad

Beef tenderloin carpaccio with arugula salad, caper berries, shaved parmigiano-reggiano and white truffle oil

Hand-made autumn squash ravioli in brown sage butter with amaretti and crunchy capers

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MAIN COURSE

Roasted king salmon fillet on French green lentils with caramelized cipolline onions, baby spinach, fried leeks and grain mustard butter

Roasted cod wrapped in Serrano ham with piquillo pepper coulis and chorizo sausage 'hash'

Roasted halibut on fregola sarda with wild mushrooms, veal jus with roasted onion and thyme

Roasted filet of red snapper with fennel confit and roasted onion ravioli, tomato and smoked paprika broth

Crispy-skinned Giannone chicken breast and braised chicken leg crêpe with roasted apples, red grapes and Riesling velouté

Rack of Colordao lamb with a garlic flan, roasted autumn vegetable 'tian', rosemary red wine jus

Filet mignon of Painted Hills Farms beef with wild mushrooms in puff pastry, French green beans and black truffle jus

Berkshire pork loin on sweet potato puree with braised autumn greens and golden raisin-cider agrodolce

Seared hanger steak with porcini-pearà sauce, peppercorn marjoram jus

Roasted breast and leg confit of moulard duck with root vegetable cassoulet

Roast quail stuffed with porcini mushroom risotto, with caramelized root vegetables and Madeira jus

Braised beef short ribs on creamy potato purée with red wine and gremolada

**Other items such as rabbit, squab, and wild game are available upon request*

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DESSERT

Poached apples or pears, dried fruit-Sauternes syrup

Chocolate espresso pecan tart with vanilla bean ice cream

Pumpkin panna cotta with amaretti cookie crumble and caramel sauce

Valrhona chocolate marquise with pistachio anglaise and honey tuiles

Profiteroles with vanilla ice cream and warm chocolate sauce

Warm fruit cobbler with bourbon sabayon

Tarte Tatin with cinnamon cream

Caramelized lemon tart