



mcp program - menu selection – spring and summer 2013

hors d'oeuvres - select four

bacon wrapped dates

sage, maple, cayenne

**gluten free*

sesame crusted salmon

black rice, wasabi crème fraich

**gluten free*

mahi-mahi ceviche

tomato, peppers and lime

**gluten free*

beet tartar

rice crisp, ranch dressing, red peppers, dill

**gluten free and vegan*

tortilla espanola

piquillo dulce, vidalia onions and potatoes

**gluten free and vegetarian*

vietnamese summer rolls

cucumbers, carrots, shitake, cilantro

lemon chili sauce

**gluten free and vegetarian*

soba noodle sushi roll

tomato concassé, tangerine evoo

**vegan*

prosciutto crostini

fennel slaw, lemon, pesto

caramelized onion tarts

fig confiture, gorgonzola

**Vegetarian*

truffled wild mushrooms

crispy tarts, chives and crème fraiche

**vegetarian*

crispy vegetable spring rolls

red pepper syrup

**vegetarian*

grilled cheese

tomato soup shot, basil

**vegetarian*

mini shrimp dumplings

mirin, tamari, sesame oil

mini corn dogs

honey - Dijon dip

mini blue burgers

maytag blue, sautéed onions, ketchup

filet mignon

horseradish cream and micro greens

miniature crab croquettes

panko crusted, smoked gouda, chipotle aioli



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appetizer – select one

grilled corn soup

seared shrimp, chives, crème fraiche, cajun oil

sweet pea soup

pickled dikon & cucumber, mascarpone

caribbean salad

mixed greens, seasonal fruit, dried cranberries, almonds, strawberries & sweet creamy dressing

grilled romaine hearts

roasted peppers, shallots, feta, oregano

greek salad

english cucumber, cilantro vinaigrette
feta, fresh corn, kalamata, snap peas, grape tomatoes & croutons

louisville salad

spinach, green apples, red onions, caramelized walnuts, grape tomatoes, blue cheese, house-made balsamic dressing

plum tomato tart

chèvre chaud, basil, niçoise olive & balsamic reduction

coconut crusted shrimp

dijon mustard, citrus marmalade, baby basil & lola rosa

wonton rolls

avocado & sun dried tomato
jalapeño cilantro dipping sauce

marinated fillet mignon

warm hummus dip, cilantro

seasonal risotto cakes

zucchini, summer squash, parmesan & lemon

broccoli quiche

gruyere, pâte brisée, micro greens



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main course – select one

choose a composed dish – or – build your own dish

composed

stuffed chicken breast

piquillo dolce, cipollini onions,
raisin cous cous, au jus

free range amish chicken provençal

olive tapenade, sautéed spinach,
feta & chives cous cous

angus hanger steak

baby carrots, red wine shallot reduction,
wasabi mashed potatoes

ny strip

antipasto of summer squash,
bacon roasted fingerling potatoes, maytag blue sauce

coriander crusted pork chops

jicama slaw, creamy parmesan polenta,
cilantro chimichurri

pan roasted striped bass fillet

pickled ginger sticky rice, roasted bok choy,
sesame & mirin glaze

pan roasted salmon

chinese 5 spice, roasted bok choy, turmeric basmati rice

duet of ravioli nord

roasted chicken, smoked gouda, pomodoro
&
ricotta, roasted garlic, nutmeg, vodka sauce

duet of ravioli sud

mushroom, goat cheese, basil, creamy pesto
&
beef, ricotta, rosemary, arrabiata

build your own – one protein, one starch, one veggie

chicken paillard

spinach and goat cheese

chicken scaloppini

wild mushroom demi glace

apricot cornish hens

balsamic & honey

sirloin steak

chili rubbed, chimichurri

hanger steak

au poivre

fillet mignon

pear red wine marmalade
(add \$7 per person)

striped bass

tarragon brown butter

mahi mahi

garlic, lemon & ginger glaze

chilean sea bass

coconut curry
(add \$9 per person)

sides

garlic mash
cauliflower puree
white wine & chive risotto
ginger sweet potatoes
mac & cheese soufflé

baked haricot vert
roasted asparagus
vegetable julienne
broccoli au gratin
tomato confit



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dessert – select one

peach

cobbler, cherries, spiked crème chantilly

berry

blueberry, raspberry & blackberry tart, crème patisserie

apricot

ginger empanadas, mango coulis, fresh whipped cream

strawberry

buttermilk biscuit, mint infused salsa, fresh whip cream

apple

classic tarte tatin, cinnamon, carmel, puff pastry

chocolate

molten cake, pineapple sauce, crème chantilly

coffee

traditional tiramisu, lady fingers, espresso, amaretto

peanut butter

stuffed chocolate cake, banana brule, crème chantilly & raspberry coulis

pear

red wine poached, mascarpone

banana

nutella, filo pocket, blackberry coulis