

Finger Lakes

Build Your Own Wine Dinner

Appetizer

Forest Mushroom Puff Pastry: Finished With a Forest Mushroom Cream Sauce.

Calamari: Deep Fried in Peanut Oil, Served with a Spicy Fresh Horse radish Cocktail Sauce.

Tempura Shrimp: On Bamboo Skewers, Served with a Spicy Asian Sauce.

Diver Scallops: Pan Seared and Finished with a Lemon Hollandaise Sauce.

Vegetable Kabobs: Served on Wooden Skewers, with a Spicy Dipping Sauce.

Cheese Tortellini: Tossed in a Gourmet Four Cheese Alfredo sauce.

Gourmet Cheese & Fruit Plate: Served with Medley of Gourmet Cheeses, Red and Green Grapes and Whole Grain Crackers.

Jumbo Shrimp Cocktail: Served with a Chef Made Horseradish Sauce.

Saute' of Tilapia: Finished with a Pink Grapefruit Reduction Sauce.

Beef Tenderloin: Marinated in Italian Seasonings and Roasted on Skewers. Served with Sracha Sauce.

Soup

Lobster Bisque: Creamy Lobster Stock Topped with Claw Meat.

New England Clam Chowder: Filled with Baby Clams, Hickory Smoked Bacon.

Chicken Tortellini: Chunks of Chicken and Seasonal Vegetable in a Chef Inspired, Home Made Chicken Stock.

Creamy Forest Mushroom: Cremini, Shiitake, Basket, Portabellos, Oyster Mushrooms.

Roasted Butternut Squash: Topped with Kosher Salt Roasted, Squash Seeds and a Dollop of Sour Cream.

Vegetarian Vegetable: Medley of 6 Vegetables Served in a Vegetable Broth.

Cream of Broccoli: Finished with Mozzarella & Broccoli Floretes

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Salad:

California Greens: Cucumbers, Trio of Holland Peppers, Red Onions and Roma Tomatoes, Tossed in a Balsamic Vinaigrette.

Caesar Salad: Finished with a Fresh Homemade Caesar Dressing and Fresh Baked Croutons. Topped with Imported Asiago Cheese & Fire Roasted Red Peppers.

Fruit Salad: Medley of Fresh Fruits Tossed in Pineapple Juice.

Baby Spinach Salad: Tossed with a Chef Made Italian Vinaigrette.

Medley of Baby Greens: Tossed with a Sun Dried Tomato Vinaigrette.

Cole Slaw: Tossed with Red, Green Cabbage and Chunks of Fresh Pineapple and Finished with a Gourmet Dressing

Vegetable Crudite': Served with a Bleu Cheese Dipping Sauce.

All Salads Served with a Basket of Warm Hand Crafted, Fresh Baked Semolina Buns and Extra Virgin Olive oil, For Dipping.

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Entrée Choices

Rosemary and Garlic Crusted Prime Rib: Served with Chantilly Potatoes.

Twin Tournedoes: Tenderloin Fillet, Finished with a red Wine Reduction Sauce & Served with Chantilly Potatoes.

Pork Loin: Crusted with Brown Sugar and Granny Smith Apples Oven Roasted. Finished with a Maple Syrup Jus-Lie' Sauce. Served with Rosemary and Garlic Roasted Potatoes.

Ahi Tuna: Oven Broiled, Finished with a Coconut Curry Sauce. Served with Basmati Rice Tossed with Sundried Tomatoes.

Atlantic Salmon: Oven Roasted and Finished with a Lemon Cream Sauce. Served with Jasmine Rice Tossed with Kiln Dried Apricots.

Blackened Mahi Mahi: Finished with a Blue Crab Salsa, Served with Basmati Rice.
Saute' of Flounder: Finished With a Mexican Style Salsa. Served Wild Rice Pilaf.

Shrimp Scampi: Finished with a Roasted Garlic Infused Butter Sauce and Fresh Lemon Juice. Served over Linguini.

Jumbo Broiled Scallops: Finished with a Lemon Hollandaise Sauce. Served With Jasmine Rice.

Cajun Sea Bass: Finished with Lemon Infused Butter Sauce. Served with Jasmine Rice Pilaf.

Herb Roasted Chicken Breast: Finished with a Mexican Style Salsa, Served with Chantilly Potatoes.

Vegetarian Lasagna: Filled with Seasonal Vegetables & Gourmet Cheeses. Finished with a Hand Crafted Marinara.

Herb Crusted Lamb Loin Chops: Finished with a Balsamic Reduction Sauce, Served With Chantilly Potatoes.

Pasta Pima Vera: Finished with a Chef Made Four Cheese Alfredo Sauce & Tossed with Seasonal Vegetables & Penne' Pasta. Topped with Grated Asiago Cheese.

New York Strip Steak: 14 oz. Boneless, Choice, Black Angus, Finished with a Holland Pepper Salsa. Served with Rosemary and Garlic Roasted Potatoes.

All Entrées Are Served With Vegetable Medley.

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Dessert Choices

Puff Pastry: Lemon Custard, Strawberries. Finished with Whipped Cream.

Flourless Chocolate Torte: Finished with Strawberry and Whipped cream.

Crème Brule': Dusted with Brown Sugar and Flamed table Side.

Italian Style Cheese Cake: Finished with Strawberry Sauce and Topped with Whipped Cream.

Belgium Chocolate Mousse: Topped with Fresh Whipped Cream & Fresh Strawberry.

Fresh Fruit Cup: Pineapple, Grapes, Strawberries, Apples, Berries.

Minimum 6-16 People

Three Course Wine Dinner \$44.95 per person

Four Course Wine Dinner \$49.95 per person

Five Course Wine Dinner \$59.95 per person

Premium Wine Package add \$10 per Person

Plus N.Y.S. Sales Tax & Optional Gratuity.

Chef Will Pair a Finger Lakes Wine, Domestic or International Wine with each Course.

Italian Feast

Appetizer: Shrimp Scampi Served over Linguini.

Salad: Medley of Baby Greens, Roma Tomatoes, Seedless Cucumbers, Sliced Red Onions, Trio of Holland Peppers, Tossed in a Balsamic Vinaigrette. Includes baskets of Hand Crafted Semolina Buns, Fresh out of the Oven. Served with Extra Virgin Olive Oil.

Entrée: Lasagna Filled with layers of Imported Cheese, Ricotta, Home Made Meatballs, Mozzarella and Hand Cranked Semolina Pasta. Baked in a Deep Dish and Finished with a Freshly Made Marinara Sauce and Asiago Cheese.

Dessert: Italian Style Cheese Cake Finished with a Fresh Made Strawberry Couli Sauce.

**The Chef Will Shop for Groceries & Wine Included in Package
Each Course is Paired with a Italian Matching Wine.**

Assorted Juices, Sodas, Chocolate Milk for the Kids

Premium Italian Wine Package Add \$10 ea.

\$45.95 Plus Tax & Optional gratuity (Minimum 6-16 People)

Candle Light Dinner

Soup: Forest Mushroom

Salad: California Greens: Trio of Holland Peppers, Roma Tomatoes, Baby Cucumbers, Red Onions Tossed in a Balsamic Vinaigrette.

Includes a Basket of Hand Crafted Semolina Buns and Extra Virgin Olive Oil.

Appetizer: Tempura Shrimp: Served on Bamboo Skewers with a Spicy Asian Dipping Sauce.

Entrée:

Fillet Mignon: Stuffed with Shiitake Mushrooms, Seared in a Cast Iron Pan, Finished with a Forest Mushroom Cream Sauce. Served with Chantilly Potatoes and Medley of Seasonal Vegetables

Rack of Lamb: Rosemary Crusted & Garlic Crusted, Finished with a Balsamic Reduction Sauce. Served With Herb Roasted Yellow Potatoes and Medley of Seasonal Vegetables

Dessert: Flourless Chocolate Torte

Chef Will Shop for Groceries and pair a Finger Lakes Wine with each Course.

"Any Combinations of other Menus can be Substituted"

Included in Price: Candles, Flowers & Premium Wine Package

\$89.95 ea. 2-5 People & N.Y.S Tax & Optional Gratuity.

Family Holiday Dinner

Caesar Salad: California Romaine Home Made Caesar Dressing, Hand Crafted Croutons, Roasted Red Peppers.

California Mixed Greens Salad: Seasonal Mix of Greens, Roma Tomatoes, Seedless Cucumbers, Sliced Red Onions, Finished With a Balsamic Vinaigrette. Served with a Warm Basket of Hand Crafted Semolina Buns.

Includes: A Basket of Warm, Hand Crafted Semolina Buns & Extra Virgin Olive Oil.

Choice of Entrée:

Roasted Turkey: filled with Home Made Stuffing and Finished with a Turkey Gravy Sauce. Served with Chantilly Potatoes, Cranberry Relish, Saute' of Assorted Squash .

Virginia Smoked Ham: Topped with Pineapple & Roasted. Finished with Maple Syrup, Served with Roasted Sweet Potatoes & Honey Baked Acorn Squash.

Pork Loin: Topped with Granny Smith Apples and Brown Sugar Crusted, Finished with Maple Syrup. Served with Roasted Yukon Gold Potatoes and Broiled Asparagus.

Dessert: Lemon Custard Puff Pastry: Topped Strawberries Marinated in Sherry Finished with Whipped Cream.

Chef will Pair a Wine with each Course

Minimum 6-16 people

\$49.95 ea. Plus Tax & Optional Gratuity