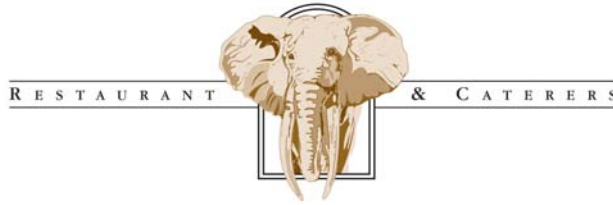


THE BRASS ELEPHANT



Elegant Seated and Served Dinner

Butlered Hors d'oeuvres

Please Select Four Hors D'oeuvres From Our Extensive List

Stationary Hors d'oeuvres

Maryland Crab Dip

Hot Sherried Old Bay and Mornay with Jumbo Lump Crab

Served with Garlic Crostinis

Bleu Cheese and Poached Pear Cheesecake

Danish Bleu in a Savory Cheesecake Finished with Poached Pears and Housemade Lahvash

First Course

Chilled Curried Asparagus Vichyssoise

Cream of Asparagus and Leek Soup Served chilled and Garnished with Crème Fraîche and Chives

Second Course

Salad Antoinette

Caramelized Sea Scallops on a Bed of Field Greens

Served with Blood Oranges, Sea Salt, and a Champagne Vinaigrette

Dual Entree Course

Beef Tenderloin and Rockfish Filet (*In Season*)

Grilled Marinated Filet of Beef and Pan Seared Rockfish

Finished with Sundried Tomato Butter and Lemon Beurre Blanc

Served with Pistachio Glazed Carrots and Roasted Root Vegetable Pavè

Dessert Course

Zuppa Inglese

Layers of Rum-Soaked Slices of Sponge Cake with Custard, Whipped Cream, Candied Fruit, and Nuts

Finished with Italian Meringue

French Roasted Coffee Served with Chantilly Cream and Caramel Sugar Spoons

\$80.00 Per Guest

Seated and Served I

Butlered Hors d'oeuvres

Please Select Four Hors D'oeuvres From Our Extensive List

Stationary Hors d'oeuvres

Garden Fresh Crudité

The Seasons Finest Vegetables Served with Housemade Lahvash, Fresh Herb Dip and Fresh Fruit

Salad Course

Lola Rosa Salad

Soft Organic Lettuces Tossed with Fresh Seasonal Berries and Goat Cheese Finished with Sherry Vinaigrette and Frizzled Leeks

Entrée Course

Maryland Crab Cake and Chicken Agrodolce

Jumbo Lump Maryland Crab Cake Finished Signature Fresh Cucumber Tartar Sauce

Paired with a Grilled Breast of Chicken Simmered in Honey,

Balsamic Vinegar, Madeira Wine, Orange and Lemon Juice

Served with Grilled Sage Mushrooms and Smoked Gouda Potato Rosti

Peti Pan and Butter Roses

Displayed Dessert

Assorted Miniature Pastries

Fruit Filled Viennese Butter Cookies, Mini Éclairs, Lemon Bars, Chocolate Oatmeal Butter Creams,

Raspberry Cream Chocolate Crunch Cups, White Chocolate Mousse Cups,

Chocolate Dipped Strawberries and Fresh Fruit Tarts

Buffet International Coffee Station Service

French Roasted Coffee Served with Sweetened Cream,

Belgian Chocolate Shavings, and Madagascar Cinnamon

\$70.00 Per Guest

Seated and Served II

Butlered Hors d'oeuvres

Please Select Four Hors D'oeuvres From Our Extensive List

Stationary Hors d'oeuvres

Fresh Fruit and Cheese Display
The Seasons Finest Fruit and Imported Italian and French Cheeses
Served with Bumpy Mustard, Housemade Lahvash and Bremner Wafers

Salad Course

Salad Jacqueline
Mesclun Greens with Gorgonzola, Crisp Gala Apples and Frangelico Candied Walnuts
Finished with Balsamic Vinaigrette and Shallot Chips

Entrée Course

Sea Bass Languedoc and Beef Tenderloin
Sautéed Sea Bass Filet Paired with a Grilled Marinated Filet of Beef
Finished with Champagne Cream Sauce and Chianti Demi-Glace
Served with Grilled Brussels Sprouts with Pancetta and Cranberry and Polenta Planks

Olive Boule, Foccacia and Butter Roses

Displayed Dessert

Chausson à la Framboise
Raspberry Puff Pastry Turnover
Drizzled with Sweetened Crème Fraîche

Buffet International Coffee Station Service
French Roasted Coffee Served with Sweetened Cream,
Belgian Chocolate Shavings, and Madagascar Cinnamon

\$64.00 Per Guest

Seated and Served III

Butlered Hors d'oeuvres

Please Select Four Hors D'oeuvres From Our Extensive List

Stationary Hors d'oeuvres

Garden Fresh Crudité

The Seasons Finest Vegetables Served with Housemade Lahvash, Fresh Herb Dip and Fresh Fruit

Shrimp Pate

Glorious Garlic Shrimp and Cream Cheese Pâté Served with Sliced French Bread

Salad Course

Roasted Root Vegetable Salad

Frizzè with Roasted Shaved Turnips, Carrots, Sweet Potatoes and Golden Beets
Finished with Port Vinaigrette and Sour Dough Croutons

Entrée Course

Lamb Faisinjan and Herb Encrusted Mahi -Mahi

Rack of Lamb Encrusted with Crushed Walnuts and Fresh Oregano and Grilled Mahi Filet
Served with a Pomegranate Reduction and Blood Orange Beurre Blanc and Mango Salsa
Served with Sautéed Asparagus with Truffle Oil and White Potato Pave

Displayed Dessert

Minis and Berries

Fruit Filled Viennese Butter Cookies, Decadent Chocolate Brownies, Lemon Squares, and Pecan Triangles
Dotted with Seasonal Fresh Fruit

Buffet Coffee Station Service

French Roasted Coffee Served with Sweetened Cream, Chocolate Shavings and Cinnamon Sticks

\$65.00 Per Guest

Selected Entrée Options

Roast Rack of Lamb

Rack of Lamb Marinated in Rosemary and Olive Oil
Served with Rosemary and Garlic Jus and Mint Jelly

Seared Filet

Pan Seared Filet Mignon Wrapped in Applewood Smoked Bacon
Served with a Port Wine Reduction

Beef Wellington

Beef Tenderloin Topped with Pâté and Wrapped in Puff Pastry
Served with Sauce Perigueux

Grilled Pork Tenderloin

Bourbon Glazed Pork Tenderloin with an Orange Reduction Sauce

Roast Loin of Pork

Slow Roasted Pork Loin Rubbed with Fresh Herbs
Served with Peach Chutney

Roasted Quail

Whole Roasted Quail with Mirpoix Cornbread Stuffing
Finished with Pomegranate Jus

Chicken Oscar

Sautéed Breast of Chicken Topped with Maryland Lump Crabmeat
Finished with Béarnaise Sauce

Chicken Française

Sautéed Breast of Skinless Chicken Dipped in Egg, Romano Cheese, and Parsley
Finished with Lemon Butter

Seared Duck Breast

Served with Black Mission Fig Sauce

Grilled Tuna

Grilled Tuna Atop Fennel and Red Onion Salad with Salsa Rosa

Crispy Skinned Red Snapper

Served with Thyme, Lime, and Coconut Sauce

Pan Seared Halibut (or Rockfish in Season)

Fresh Herb and Breadcrumbs Encrusted Rockfish
Served with a Ragout of Corn, Tomatoes, Scallions and Crab Meat.

Grilled Filet of Salmon

A Grilled Filet of Salmon with Smoked Tomato Beurre Blanc

Salad Options

Salad Antoinette

Caramelized Sea Scallops on a Bed of Field Greens
Served with Blood Oranges, Sea Salt, and a Champagne Vinaigrette

Lola Rosa Salad

Soft Organic Lettuces Tossed with Fresh Seasonal Berries and Goat Cheese Finished with Sherry
Vinaigrette and Frizzled Leeks

Salad Jacqueline

Mesclun Greens with Gorgonzola, Crisp Gala Apples and Toasted Savory Walnuts
Finished with Balsamic Vinaigrette and Shallot Chips

Salad Panzanella

Hand picked Salad Greens Garnished with Black Olives, Capers, Plum Tomatoes, Red onions and Crusty
Italian Bread Cubes Finished with Romesco Vinaigrette

Roasted Root Vegetable Salad

Frizzè with Roasted Shaved Turnips, Carrots, Sweet Potatoes and Golden Beets
Finished with Port Vinaigrette and Sour Dough Croutons

Jicama and Orange Salad

Julienne of Jicama and Valencia Oranges Discs over Baby Greens with Chive and Poppy Vinaigrette

Demeter Salad

Spinach Salad with Grape Tomatoes, Diced Butternut Squash, Chevre, and Toasted Hazelnuts
Served with a Cranberry Vinaigrette

Arugula and Endive Salad

Arugula and Belgian Endive Salad Tossed with Yellow Tomatoes,
Grilled Mushrooms, and Shaved Gruyere Cheese
Finished with Strawberry Port Vinaigrette

Eurogreen Salad

Eurogreen Salad Tossed with Champagne Vinaigrette
Finished with Poached Pears, Toasted Almonds, and Danish Bleu Cheese

Celeriac Salad

Celery Root, Parmesan Curls and Spring Greens with Freshly Sniped Herbs and Extra Virgin Olive Oil

Caesar Salad

Classic Caesar Salad with Crisp Romaine, Creamy Homemade Dressing and Crunchy Croutons