

David Ellis

personalized event planning & catering

Fall/Winter Menu

Bar Nibblers

Marinated Greek Olives | Cheese Sticks | Assorted Salted Nuts
Candied Pecans | Gourmet Seasonal Popcorn | Trail Mix

Stationary Hors d' oeuvres

Smoked Salmon Melange, Peppered Salmon, Scottish Smoked Salmon, Atlantic Smoked Salmon, Pastrami Salmon,
Accompanied by Assorted Breads, Cornichons, Brunoise of Red Onion, Caper and Hard Boiled Eggs

Worldly Artisanal Cheese Tasting

Old Mountain Shaker Blue, Crane Mountain, Old Chatham Camembert, St. Andre, Nettle Meadow Kunik, Bra
Tenero, Majorero Pimento, Pecorino Tartufo, Robiola Bosnia, Petite Basque, Cambozola, Bianco Sardo Di Moliterno
with Grapes, Seasonal Fruits, Berries, Crackers and Breadsticks

Charcuterie Board

Pâté Canard A L' Orange, Vegetable Pâté En Croute, Pâté Salmon Mousse, Country Rustique Pate, Mantequilla Olives,
Spanish Caperberries, Provence Mustard, Grilled Vegetables, Assorted Cured Meats, Assorted Breads and Crackers

Tuscan Station

Cured Italian Meats including Prosciutto, Mortadella with Pistachios, Sopressata Picante, Genoa Classic, Hot Pep-
peroni, Aged Asiago, Buffalo Mozzarella, Talleggio, Aged Provolone, Grilled Zucchini, Grilled Eggplant, Marinated
Mushrooms, Marinated Olives and Assorted Italian Breads with Olive Oil

Asian Station

Assorted Sushi Rolls and Sashimi with Soy Sauce, Pickled Ginger and Wasabi, Shomai Dumplings, Hargow Dump-
lings and Vegetable Dumplings served with a variety of dipping options, Chicken Lo Mein served in Chinese Take-out
Containers. Salted Edamame

Spanish Station

Costillas (mini Barbeque Ribs), Chicken Taquitos with a Chipotle Aioli, Ancho Rubbed Veal and Lamb Chops with
a Guajillo Sauce, Braised short Ribs with Kojita and Salsa Verde Tartes, Pan Seared Jumbo Garlic and Lime Shrimp
with Avocado, Chorizo with Manchego and Potato Empanada with Basil Chili Salsa

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Hors D'oeuvres

Seafood

- Duo of Tuna Tartare Timbales** | garnished with Diced Cucumber
- Eastern Shore Crab Cake** | Dijon Aioli and Micro Arugula
- Jumbo Stone Crab Claw** | served in Flaired Martini Glass with Mustard Sauce, Mache and Lemon Wedge
- Lump Crab Meat Cocktail** | with Mache and Lemon Wedge
- Lobster Tail Cocktail** | served in Flaired Martini Glass with Cocktail Sauce, Mache and Lemon Wedge
- Tarragon Lobster Salad** | in Pastry Shell
- Jumbo Shrimp Cocktail** | in a Martini Glass with Mache and Lemon Wedge
- Grilled Jumbo Garlic Shrimp** | with a Sweet Basil Pesto
- Smoked Salmon Mousse** | on a Halved New Potato with Caviar and a Sprig of Dill
- Pastrami Salmon** | and Chaumes Grilled Cheese
- Potato & Leek Pancake** | with Smoked Salmon, Dill Cream & Caviar
- Chilean Sea Bass Cake** | with Miso Soy Glaze
- Butter Pecan Encrusted Shrimp** | with a honey Bourbon Glace
- Grissini** | wrapped with Smoked Salmon, Lemon Chive Cream Cheese
- Smoked Trout** | with Lemon Cream Cheese and Tomato on a Toast Point

Vegetarian

- Vegetable Dumpling** | with Ponzu
- Asiago French Fries** | with a Garlic-Lemon Aioli & Ketchup
- Vegetable Crudit ** | with Spinach Dip served in an Empire Cordial Glass
- Black Truffle Cream** | on Baked Fingerling Potato topped with Diced Chives
- Artichoke and Pecorino Tuscano Tartlet** | with Artichoke Mousse and Pecorino Chip
- Sweet Pea Risotto** | in a Zucchini Timbale with Mache and Toasted Pine Nuts
(Also available with Red Beet or Butternut Squash)
- Truffle & Chevre Amusettes** | garnished with a Sprig of Thyme
- Spicy Red Gazpacho Shooters** | with Cr me Fraiche
- Brie** | in Phyllo cup with Toasted Pecans and Sour Cherry Compote
- Caramelized Goat Cheese** | with Spiced Honey and Dried Cherries on a Crostini
- Petit Bruschetta** | with Buffalo Mozzarella on toasted Garlic Crostini
- Savory Pear and Gorgonzola Tart** | with Caramelized Shallots and Fennel
- Roasted Tomato and Kalamata Tapenade** | with Basil and Pecorino Crostini
- Mini Falafel** | with Tzatziki and Harissa
- Sweet Potato Pecan Pancake** | with Cranberry Relish
- Garlic Hummus** | in a Wonton Timbale
- Roasted Red Pepper Hummus** | in a Wonton Timbale topped with Feta Cheese

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Poultry

Chicken Bisteeya | with Cilantro Yogurt
Petite Chicken Pot Pie
Chicken & Lemon Grass Dumpling | Ponzu
Vietnamese Chicken Skewer | with a Sweet Chili Sauce
Spicy Peanut Chicken | on Sliced Cucumber
Open Faced Oven Roasted Turkey | with Stuffing and Cranberry Relish
Spiced Pecan Chicken Salad Tartlet
Parmesan Chicken Skewer | with a Honey Balsamic Dip
Smoked Chicken and Apple Spring Roll
Coconut Curry Chicken Skewer
Frenched Quail Breast | with Winter Blackberry BBQ Sauce
Duck Confit | on Rice Cracker with Plum Sauce

Beef & Pork

Bite Sized David Ellis Burger | with Chaumes and Ketchup on Balthazar Brioche
Filet Mignon | with Caramelized Onion and Maytag Blue Cheese on a Garlic Crostini with Micro Arugula
Bacon Wrapped Date | Stuffed with Gorgonzola Cheese Drizzled with Balsamic Glace
Chaumes Grilled Cheese | with Pulled Beef Short Ribs and Pickled Red Onion on Sourdough
Fingerling Potato | with Gorgonzola Mousse and Applewood Bacon
Kielbasa in a Blanket | with Whole Grain Mustard
Pigs in a Blanket | with Honey Mustard
Braised Short Ribs | with Caramelized Onion Pomme Puree on Potato Gaufrette
Mini Cheddar and Chive Biscuits | with Pickled Onion and Pulled Pork
Fig, Mascarpone and Prosciutto Crepe
Open Faced Cajun Pulled Pork Po Boy | with Nappa Slaw

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Amuse Bouche

Can also be used as tasting plates

Seafood

- Maine Lobster Claw** | sautéed with Olive Oil, Andouille Sausage, Tomatoes, Garlic, Pepper Flakes and White Wine
- Pan Seared Sea Scallop** | over Cauliflower Puree with Sautéed English Peas and Burre Blanc
- Pan Seared Day Boat Scallop** | over a Potato Pancake with Creamy Leek Sauce
- Butter Poached Lobster Tail** | with White Asparagus Bisque, Orange Segments and Toasted Almonds
- Sweet Corn and English Pea Lobster Risotto** | garnished with Marscapone and Pea Tendril
- Duo of Baked Jumbo Shrimp** | served in individual Ramekins

Vegetable

- Savory Cinnamon Spiced Manicotti** | with Pumpkin Cream Sauce garnished with Toasted Pumpkin Seeds and Micro Greens
- Exotic Mushroom Risotto** | with Black Truffles and Porcini Oil
- Butternut Squash Ravioli** | with a Nutmeg Cream Sauce and Fresh Sage
- A Patty Pan Squash** | stuffed with Bruinoise of Roasted Root Vegetables, Warm Chevre and Crushed Toasted Almonds
- Roasted Red Beet Risotto** | topped with a Confit of Autumn Vegetables and Crème Fraiche

Poultry

- Chicken and Apple Tartlet** | with Watercress Salad lightly tossed in Bacon Dijon Vinaigrette
- A Medallion of Roasted Turkey Breast** | over Chestnut Stuffing topped with Cranberry Relish, Pink Grapefruit Shavings and Mint
- Duck Three Ways** | Cumin Seared Breast of Mallard with Blueberry Jus, Duck Confit over Spicy Apple Butter, and Foie Gras with Sea Salts and Fresh Herbs over Warm Toast Point

Meat

- Filet of Beef** | over a fan of Purple Potatoes and Cipolini Onions, drizzled with Chive Oil and 25 year old Balsamic
- Pepper Crusted Buffalo** | with Smashed Garlic Creamer Potatoes, Hoisin Barbeque and Szechuan Button
- Hickory Smoked Hangar Steak** | with Manchego Potatoes Au Gratin, Rainbow Swiss Chard and Rocquefort Jus
- Braised Short Ribs** | over Sweet Maize, Petis Pois, Edamame and Hopp Infused Demi Glaze
- Grilled Loin Of Venison** | with a Melange of Chanterelles, Leeks, and Fingerling Potatoes and Blackberry Currant Sauce

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Entrees

Meat

- Braised Short Ribs** | with Caramelized Onions and Lobster Potato Hash
- Maple Dijon Rib Eye** | with Basil Mashed Potatoes, Buttermilk Onion Ring and Corn Puree
- Potato Gnocchi** | with English Peas, Shitake Mushrooms, Braised Short Ribs and Truffle Cream Sauce
- Pan Seared Filet Mignon** | with Buttermilk Vidalia Onion Rings, Smokey Cabernet Demi, Creamed Corn Pomme Puree, and Sautéed Broccoli Raab
- Prime Rib Roast** | with Caramelized Shallot Merlot Reduction Sauce, Sour Cream and Chive Mashed Potatoes and Cauliflower Gratin with Pecorino Tuscano
- Pan Seared Filet Mignon** | with Creamed Corn Mashed Potatoes, Blueberry Onion Marmalade, and Tarragon Butter
- Grilled Hanger Steak** | with Roquefort Shallot Butter, Curried Cauliflower, Leek and Potato Hash Brown
- Smoked Sea Salt and Black Pepper Crusted Rib Eye** | with Creamy Home Fries and Pan Seared Mushrooms
- Braised Ox Tail** | with Yukon Gold Mashed Potatoes and Caramelized Baby Carrots

Poultry

- Roasted Cornish Game Hen** | with Maple Roasted Sweet Potatoes and Candies Pecans
- Maple Glazed Quail** | with Fruit Chutney
- Baby Fall Harvest Chicken Pot Pie**
- Cranberry and Orange Chicken Roulade** | with Country Bread Stuffing and Pomegranate Gravy
- Chicken Breast Stuffed** | with Roaring Forties Bleu over Honey Roasted Baby Carrots and Cabernet Pomme Puree
- Hazelnut Crusted Chicken Breast** | with a Black Cherry Sauce
- Apple Stuffed Chicken Breasts** | with Cider Vinegar Gravy
- Cinnamon Chicken** | with Nutmeg Cream Sauce over Roasted Acorn Squash
- Garlic and Sage rubbed Chicken Breast** | served over a Puree of Sweet Potatoes with Maple Jus
- Boneless Quail** | stuffed with Cornbread, Cranberries, and Dried Apricots topped with Fig and Acacia Honey Drizzle
- Rosemary and Thyme Scented Airline Chicken Breast** | with a trio of Roasted Potatoes and Black Truffle Cream Sauce

Pork

- Pork Tenderloin** | with Herbed Cornmeal Crust, Butternut Squash Puree and Goat Cheese
- Maple Glazed Pork Loin** | with Red Bliss Pomme Puree, Apple Beignet and Cider Bourbon Sauce
- Guinness Braised Pork Shoulder** | and Roasted Sweet Potato with Mustard Greens
- Guinness Pulled Pork** | with Apple Slaw
- Prosciutto Wrapped Pork Tenderloin** | Patty Pan Squash, Rutabega Puree, Asparagus Tips, and Applewood Smoked Bacon Jus
- Vermont Maple Roasted Pork Loin** | Honey Crisp Apple Puree, Baby Brussel Sprouts, and a Cider Reduction
- Rosemary Thyme Rack of Lamb** | with Butternut Squash Sauce and Blueberry Balsamic Coulis
- Roasted Rack of Lamb** | with Caramelized Shallots and Wild Mushroom Risotto
- Coffee Marinated Lamb Loin** | Yukon Gold Pomme Puree and Sautéed Wild Mushrooms
- Roasted Rack of Lamb** | Creamy Corn Grits and Sautéed Broccoli Raab
- Braised Lamb Shank** | with a Reduction Sauce, Ramekin of Potato Au Gratin and Creamed Spinach
- Mustard Crusted Leg of Lamb** | Honey Cumin Glazed Carrots and Roasted Fingerling Potatoes

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Veal

- Petite Veal Chop** | with Madeira Demi and Grilled Asparagus with Black Truffle Vinaigrette
- Rosemary Parmesan Crusted Veal Loin** | with Creamy Home Fries
- Smokey Honey Veal Porterhouse** | served over Bacon Braised Brussel Sprouts and Apples
- Grilled Veal Chop** | with Hen of the Woods Mushrooms, Buttered Fingerling Potatoes and Red Wine Shallot Puree
- Osso Bucco** | with a Reduction Sauce, Spring Peas and Potato Gnocchi

Fish

- Pan Roasted Artic Char** | with Braised Fennel, Leeks and Applewood Bacon
- Slow Roasted Monkfish** | over Artichokes, Caramelized Tomato and Lima Beans
- Pan Seared Black Bass** | Roasted Pear Tomato, Edamame and Melted Leeks with Yellow Tomato Pomodoro
- Pan Seared Sea Bass** | with Shaved Fennel, Artichoke and Roasted Tomato Salad
- Miso Glazed Chilean Sea Bass** | with Jasmine Rice and Crispy Carrot Strings
- Roasted Wild Salmon** | with Sweet Corn Puree, Leeks and Chanterelle Mushrooms
- Brown Sugar Glazed Salmon** | with Caramelized Onion Rice and Asparagus Bundles
- Pan Seared Halibut** | with Caramelized Cauliflower Puree and Sautéed English Peas
- Brioche Encrusted Halibut** | over Haricot Verts, Roasted Tomatoes, Braised Leeks, Enoki Mushroom and Yellow Tomato Broth
- Pan Seared Halibut** | in Artichoke Tomato Broth and Buttered Fingerling Potatoes
- Pan Roasted Halibut** | in a Minestrone of Beans and Zucchini

Earth

- Wild Mushroom Risotto** | with Shitake Grillers, Breaded Chevre and a Sprig of Thyme
- Caramelized Onion Tart** | with Gorgonzola and Truffle Apple Salad
- Falafel and Hummus** | with Cucumber, Tomato, and Red Onion drizzled with Tzatziki Sauce
- Fried Artichokes** | with Freshly Squeezed Lemon Juice over Sweet Pea Gnocchi
- Potato Gnocchi** | with Roasted Butternut Squash, Caramelized Onion and Golden Raisins with Brown Butter
- Vegetable Stuffed** | Acorn Squash with Nutmeg Cream Sauce

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Sides

Vegetable

Braised Fennel with Leeks and Applewood Bacon
Braised Red Cabbage and Sautéed Apples
Parmesan Roasted Butternut Squash
Apple Filled Acorn Squash Rings with Curry Butter
Roasted Honey Thyme Carrots
Curried Cauliflower
Creamed Spinach
Cranberry Orange Relish
Bacon Braised Brussel Sprouts and Apples
Cauliflower Gratin with Pecorino Toscano
Haricots Verts, Roasted Fennel and Shallots
Smashed Rutabagas with Ginger Roasted Pears
Artichokes, Caramelized Tomato and Lima Beans
Sautéed Fennel, Almonds and Dried Cherries
Lavender Honey Glazed Parsnips
Grilled Purple, White and Green Asparagus with a Sherry Shallot Vinaigrette
Broccoli Raab, Extra Virgin olive Oil and Toasted Garlic Chips

Starch

Butternut Squash Ravioli | with Sage Pecan Cream
Pumpkin Risotto | with Nutmeg Crème Fraîche
Risotto | with Leeks, Shitake Mushroom and Truffles
Cornbread | with Apple Smoked Bacon
Cranberry Almond Couscous
Fettuccini | with Sausage, Sage and Crispy Garlic
Pappardelle | with Rabbit Ragù
Roasted Red Beet Risotto

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Potatoes

Holland Leek and Fingerling Potato Salad | with a warm Bacon Vinaigrette
Sour Cream and Chive Mashed Potatoes
Gorgonzola, Potato and Parsnip Gratin
Leek and Potato Hash Brown | with Apple Butter
Roasted Garlic Yukon Gold Mashed Potatoes
Cinnamon and Honey Sweet Potato Puree
Crème Fraiche and Truffle Pomme Puree
Creamy Home Fries
Rustic Red Bliss Pomme Puree
Maple Roasted Sweet Potato | with Candied Pecans
Gruyere Potato Souffle
Individual Ramekin of Manchego Potato Au Gratin
Lobster, Vidalia Onion and Red Pepper Potato Hash
Sweet Potato, Apple and Raisin Salad | with Apple Cider Vinaigrette
Marscapone and White Truffle Pomme Puree
Tarragon Lobster Mashed Creamer Potatoes

Soups

Spicy Carrot | 10 Vegetable | Cauliflower Soup with a Gorgonzola Crostini | Vichyssoise | Split Pea
Butternut Squash | White Bean | White Bean and Short Rib | Corn Chowder | Manhattan Clam Chowder
Farmhouse Chowder - Chicken, Carrots, Rutabagas and Turnips in a Creamy Stock

Salads

Bibb Lettuce | Grilled Asparagus Wrapped in Prosciutto and Poached Egg with Black Truffle Vinaigrette
Baby Iceberg Lettuce | Maytag Blue Cheese Crumbles, Cherry Tomatoes and Applewood Smoked Bacon with Blue
Cheese Vinaigrette
Fried Artichokes | Crispy Brunoise of Prosciutto, Toasted Walnuts and Roasted Tomatoes
Crumbled Bacon, Chopped Dates, Gorgonzola Cheese and Balsamic Vinaigrette over Frisee
Roasted Tomato and Goat Cheese | over Mesclun Greens with White Balsamic Vinegar
Prosciutto | Port Poached Pears, Candied Walnuts and Port Wine Vinaigrette over Mesclun
Mesclun | Dried Cranberries, Chevre and Candied Pecans with Balsamic Vinaigrette
Roasted Red and Gold Beets | with Roaring Forties Bleu and Champagne Vinaigrette over Mesclun Greens

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Desserts

Seasonal desserts available. Please call office for other options

Warm Chocolate Cake | with a Bourbon Pecan Gelato

Mini Apple Cobbler | with Crème Anglaise

Sambuca Spiked Hot Chocolate | with Cinnamon Doughnuts

Mini Pumpkin Pie Tartlet | with Nutmeg Whipped Cream

Classic Vanilla Crème Brulee

Chocolate and Candy | dipped Apple Station

Nutella, Banana and Vanilla Scented Ricotta Grilled Cheese

Mini Pecan Tartlet | with Vanilla Gelato

Pumpkin Pancakes | dusted with Cinnamon and Sugar

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