

David Ellis

personalized event planning & catering

Spring/Summer 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

Seafood Display

Assorted Sushi Rolls and Sashimi with Soy Sauce, Pickled Ginger, and Wasabi, Shrimp Cocktail Shots served in Flaired Martini glass with Mache and Lemon, Crab Louis IV Parfait in a Shot Glass with a Demi Tasse Spoon, Oysters on the Half Shell with a Mignonette Sauce Displayed on a Bed of Salt, Soup Shooters Served with Demi Tasse Spoons, Lobster Bisque, Buckets of Steamers with drawn butter and Lemon

Baked Brie Selection

Maple Sugar and Pecans, Apricot Chutney and Slivered Almonds, Summer Raspberry, and Sundried Tomato with Roasted Garlic and Basil. Served with Sliced Baguette

Vodka and Caviar

Ice Bar with Flavored Modern Vodka and Seasonal Caviars served with Lemon Wedges, Crème Fraiche, Red Onion, Sieved Eggs, Crackers, Pumpernickel Toast Points and Blini

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Hors d'oeuvres

Seafood

- Eastern Shore Crab Cakes** | with Dijon Aioli and Micro Arugula
- Jumbo Stone Crab Claw** | served in Flaired Martini Glass with Mustard Sauce, Mache and Lemon Wedge
- Lobster Tail Cocktail** | served in Flaired Martini Glass with Cocktail Sauce, Mache and Lemon Wedge
- Lump Crab Meat Cocktail** | with Mache and Lemon Wedge
- Jumbo Shrimp Cocktail** | in a Flaired Martini Glass with Mache and Lemon Wedge
- Broiled Langoustine Tails** | brushed with Garlic Butter served with Cocktail Sauce
- Duo of Tuna Tartar Timbales** | garnished with Diced Cucumber
- Grilled Jumbo Garlic Shrimp**
- 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
- Quail Eggs Benedict** | on Balthazar Rye Batard, Smoked Salmon, and Hollandaise garnished with a **Leaf of Chervil**
- Tarragon Lobster Salad** | in a Pate au Choix
- Crab, Mango and Avocado** | in a Cucumber Roulade

Vegetarian

- Brie and Pear Tartlets**
- Vegetable Dumplings** | with Ponzu
- Fennel, Caramelized Shallot, Pear, and Maytag Blue Cheese Tartlets**
- Asiago French Fries** | with a Garlic-Lemon Aioli & Ketchup
- Vegetable Crudit ** | with Spinach Dip served in an Empire Cordial Glass
- Black Truffle Cream** | on Fingerling Baked 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
- Truffle & Chevre Amusettes** | garnished with a Sprig of Thyme
- Green Gazpacho Shooters** | with Cr me Fraiche
- Caramelized Goat Cheese, Spiced Honey, and Dried Cherries** | on a Crostini

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Meats

Chicken Bisteeya | with Cilantro Yogurt

Petite Chicken Pot Pies

Chicken | with Lemon Grass Dumplings with Ponzu

Vietnamese Chicken Skewers | with a Sweet Chili Sauce

Spicy Peanut Chicken | on a Cucumber Round

Bite Sized David Ellis Burgers | with Cheddar Cheese and Cocktail Sauce on a Balthazar Brioche Bun

Citrus Spiced Lamb Chops

Pan Seared Filet of Beef | with Horseradish Sauce, Caramelized Onion, and Maytag Blue Cheese on a Garlic Crostini with Micro Arugula

Bacon Wrapped Dates | Stuffed with Gorgonzola Cheese Drizzled with Balsamic Glace

Caramelized Onion, Bacon, and Wild Mushroom Tartlets

Jamaican Jerk Marinated Pork | with Chayote Mango Salsa on a Pastry Spoon

Grilled Cheese | with Pulled Short Ribs and Pickled Red Onion on Sourdough

Fingerling Potato | with Gorgonzola Mousse and Applewood Bacon

Thai Chicken Skewers | with Sweet Chili Sauce

Petit Chicken Pot Pies

Chicken Samosa | with Cilantro Yogurt

Spicy Peanut Chicken | on seasoned Cucumber

Fingerling Potato | with Gorgonzola Mousse and Smoked Bacon

Citrus Spiced Lamb Chops | with a Summer Cherry Sauce

BBQ Pulled Pork | on a mini Cheddar Bisquit

Slice Lamb with Harrissa, and Tzatziki | on a Slice of Pita

Pulled pork Sliders, Cheddar Cheese and Coleslaw

David Ellis Bite Sized Burgers | with Monterey Jack and Cocktail Sauce on a Balthazar Brioche

Filet, Caramelized onion, and Maytag Blue Cheese | on a Garlic Crostini with micro Arugula

Bacon Wrapped Dates Stuffed | with Gorgonzola Cheese drizzled with Candied Balsamic

Jamaican Jerk Marinated Pork | with Chayote Mango Salsa on a Pastry Spoon

Grilled Cheese | with Pulled Short Ribs and pickled red Onion on Sour Dough

Fingerling potato | with Gorgonzola Mousse and Applewood Bacon

Kielbasa in a blanket | with Whole Grain Mustard

Kosher Pigs in a blanket | with Honey Mustard

Pork pot stickers | with Ginger Ponzu

Vietnamese Beef Skewers | with Pineapple Coulis

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Amuse Bouche

Can also be used as tasting plates

Seafood

Prince Edward Island Mussels | 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 White Wine Sauce

Pan Seared Day Boat Scallop | over a Potato Pancake with Creamy Leek Sauce

Butter Poached Lobster Tail, White Asparagus Bisque, Orange Segments and Toasted Almonds

Lobster and Chorizo Tartlet | with Tarragon Cream Sauce

Sweet Corn and English Pea Langoustine Risotto

Vegetarian

Sweet Pea Risotto | in a Zucchini Timbale with a Sweet Pea Cream Sauce, Mache and Toasted Pine Nuts

Meat

Braised Pork Belly, Creamy Grits, and Spiced Smokey Demi

Pan Seared Spring Lamb, Sautéed Fava Beans, Pomme Puree, and Cabernet Demi

Spring Asparagus | Wrapped in Prosciutto with a Black Truffle Vinaigrette

Poached Pear | Wrapped in Prosciutto topped with Goat Cheese, Honey and Balsamic Glace

Frenched Quail Breast, Blackberry Cabernet Reduction, White Asparagus, and Purple Potato Puree

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Entrée

Turf

Beef

- Potato Gnocchi** | with English Peas, Chanterelle 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
- Adobo Marinated Hanger Steak, Buttermilk Fried Onion Rings, and Sweet Corn Mashed Potato Braised Ox Tail** | with Yukon Gold Mashed Potatoes and Caramelized Baby Carrots

Lamb

- Roasted Rack of Lamb** | Caramelized Shallots, and Potato Puree, with a Rosemary Oil and Fig Reduction
- Coffee Marinated Lamb Loin** | with Yukon Gold Pomme Puree, and Sautéed Wild Mushrooms
- Roasted Rack of Lamb** | with 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

Veal

- Petite Veal Chop** | 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 Brussels Sprouts and Apples
- Grilled Veal Chop** | with Hen of the Woods Mushrooms, Buttered Fingerling Potatoes and a Red Wine Shallot Puree
- Osso Bucco** | with a Reduction Sauce Spring Peas and Potato Gnocchi

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Poultry

Chicken

Goat Cheese and Mushroom Stuffed Chicken Roulade | with a Wild Mushroom Jus and Sautéed Spinach
Grilled Jerk Chicken and Curried Cauliflower
Roasted Rosemary Lemon Chicken | over Creamy Wild Mushroom Polenta
Pan Seared Frenched Chicken Breast | over Vegetable Cassoulet

Quail

Grilled Quail | stuffed with Brioche, Fennel, Golden Raisins, and Chanterelle Mushrooms
Grilled Honey Balsamic Quail | with Crumbled Goat Cheese, Grilled Asparagus, Prosciutto, Black Truffle Vinaigrette
Fig Glazed Quail | with Almonds, Couscous and a Red Wine Fig Sauce
Seared Quail | Stuffed with Prunes and Foie Gras over a Sweet Corn Puree and Zucchini Fritter
Roasted Lime Quail | Truffled Polenta and Asparagus

Surf

Salmon

Roasted Wild Salmon | with a Sweet Corn Puree, Leeks and Chanterelle Mushrooms
Grilled Wild Salmon | with Braised Fennel, Roasted Grape Tomatoes, Sautéed Zucchini and Lemon Zest
Pan Seared Wild Salmon | with Lemon Meyer Risotto
Pan Seared Wild Salmon | over White Beans with a Lemon Caper Herb Sauce
Brown Sugar Glazed Salmon | with Caramelized Onion Rice and Asparagus Bundles

Lobster and Crab

Deconstructed Lobster | over Smashed New Potatoes, Leeks and Peas
Butter Poached Lobster Tail | over a Sweet Corn Puree, and Asiago French Fries with a Garlic-Lemon Aioli
Lobster Pot Pie | with Tiny Vegetables and a Brandy Cream Sauce
Lobster | with a Truffle Sabayon and Chive Pomee Puree
Crispy Crab Corn Cakes | in a Roasted Shrimp and Lobster Bisque garnished with Pea Tendrils

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Halibut

- Pan Seared Halibut** | with Caramelized Cauliflower Puree, and Sautéed English Peas
- Brioche Encrusted Halibut** | over Haricot Verts, Roasted Tomatoes, Braised Leeks, Enoki Mushroom, and a Yellow Tomato Broth
- Pan Seared Halibut** | in Artichoke Tomato Broth and Buttered Fingerling Potatoes
- Pan Seared Halibut** | over Lemon Meyer Risotto and Pea Tendrils
- Roasted Halibut** | over a bed of Shaved Fennel, Blood Orange, Spring Herbs and a Blood Orange Reduction

Tuna

- Wasabi Sesame Seed Seared Tuna, Hard Boiled Quail Egg, Enoki Mushroom, Shaved Cucumber** | with a Ginger Peanut Sauce
- Seven Pepper Crusted Tuna** | with a Citrus Barbecue Sauce Frisee and Grapefruit
- Seared Tuna** | over Heirloom Tomato Salad, and Micro Lemon Basil

Wild Sea Bass

- Pan Seared Wild Sea Bass** | with a Lobster Nage
- Crispy Wild Sea Bass** | with a Bruinoise of Spring Vegetables
- Striped Sea Bass** | over Lobster Risotto, Melted Leeks and Sweet Peas
- Wild Striped Bass, Truffled Cream Spinach and Chanterelle Mushrooms**

Chilean Sea Bass

- Pan Seared Chilean Sea Bass** | with Creamy Corn Grits and Sautéed Spinach
- Miso Glazed Chilean Sea Bass** | with Jasmine Rice and Crispy Carrot Strings

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

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Sides

Applewood Smoked Bacon Brussell Sprouts
Cauliflower Gratin
Grilled Asparagus, Prosciutto, and Black Truffle Vinaigrette
Buttered Fava Beans with Shaved Pecorino
Peas, Leek Cream, Applewood Bacon, and Pearl Onions
Roasted Fingerling Potatoes and Caramelized Onions
Lemon Meyer Risotto
Sautéed Wild Mushrooms, and Fresh Thyme
Creamed Corn Mashed Potatoes
Potato Gnocchi, English Peas, and Chanterelle Mushrooms
Sautéed Broccoli Raab
Sour Cream and Chive Mashed Potatoes
Yukon Gold Pomme Puree
Orecchiette Broccoli Raab and Spicy Sausage
Tube Pasta, Cauliflower, Chili Flakes and Parmesan

Salads

Mesclun Greens | with Dried Cranberries, Chevre, Pecans, and Balsamic Vinaigrette
Frisee, Apples, and Walnuts | garnished with Phyllo Wrapped Baked Brie and Port Wine Vinaigrette
Note: can only be used as a plated item
A Wedge of Baby Iceberg Lettuce | with Maytag Blue Cheese Crumbles, Cherry Tomatoes, Applewood Smoked Bacon and Blue Cheese Vinaigrette
Deconstructed Caesar Salad | with Pecorino Crisps
Fried Artichokes | with Pan Seared Prosciutto, Toasted Walnuts, and Roasted Tomatoes
Petite Mesclun | with Strawberries, Maytag Bleu Cheese, Crisp Pancetta and Balsamic Glace
Frisee Poached Seckle Pear | with Port Wine Sauce, Walnut, Roaring Forties and Port Wine Vinaigrette
Louis the V Crab Salad | with Constructed of Layers of Cucumber and Tomato Salad, Lump Crab Meat, and Avocado Mousse

Soups

Cauliflower Bisque | with a Maytag Blue Cheese Crouton
Corn Chowder | garnished with Fingerling Potatoes and Applewood Bacon
Green Gazpacho | with a Cilantro Crème Fraiche
Lobster Bisque
Vichyssoise

Sauces

Truffle Cream Sauce | Smokey Cabernet Demi | Cabernet Reduction | Blueberry Onion Marmalade | Blackberry Port Reduction

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Side Salads

- Wild Rice Salad** | Scallions, red bell peppers, dried cherries with a lemon thyme vinaigrette
- Tuscan White Bean Salad** | Spinach, olives, feta cheese, sundried tomatoes with a roasted garlic vinaigrette
- Couscous Salad** | Dried apricots, pistachios, dried cherries and a ginger dressing
- Orzo Salad** | Roasted corn, diced tomato, arugula and a lime chili vinaigrette
- Potato Salad** | Red bliss potato, celery, red onion, hard boiled eggs, and bacon with a mustard aioli
- Corn and Black Bean Salad** | Red onion, cilantro, red bell pepper with a cumin lime vinaigrette
- Tomato and Mozzarella Salad** | Cucumber, red onion, and a basil vinaigrette
- Angel Hair** | Arugula, Radicchio, and Tomatoes in a Herb Vinaigrette
- Penne and Pesto Salad** | Toasted Pine Nuts and Plum Tomatoes
- Chicken Salad** | on a Bed of Lettuce
- Chipotle Shrimp Salad** | on a Bed of Lettuce
- Hummus** | Carrots, Cucumber Slices, and Pita Chips on a Bed of Lettuce

Desserts

Manned Stations

Fresh Crêpe Station

Warm made-to-order French Crêpes served with an array of available fillings including Nutella, Strawberries, Blueberries, Raspberries, Whipped Crème, Toasted Coconut, Banana's Foster, Toasted Almonds, and Powdered Sugar

Stationary

- Chocolate Covered Espresso Beans
- Yogurt Covered Raisins
- Assorted Chocolate Pralines
- 3" Vanilla Cheesecakes
- Assorted Pick Up Bars
- Truffle Brownies, Blondies, Linzer Tart, Lemon Square
- Assorted Gourmet Popcorn served in a Flaired Cordial Glass
- Cookies and Cream, Caramel, and Chocolate Drizzle

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Passed

Vanilla Milk Shakes, Chocolate Milk Shakes and Black & White Milk Shakes

Miniature Crème Brulee

Miniature Baileys Crème Brulee | with Chocolate Shavings

Chocolate and Vanilla Mousse | served in Shot Glasses and a Chocolate Spoon

Miniature Apple Cobblers | with Vanilla Ice Cream

Cinnamon Spiced Blackberry Cobbler

Apple Puffs

Chocolate and Vanilla Mousse | served in Shot Glasses and a Chocolate Spoon

Grand Manier Berry Shots | in Chocolate Cups

Crispy Fried Cheese Cake

Miniature Blintzes Dusted | with Cinnamon and Sugar

Assorted Seasonal Sorbets and Gelatos | in a Petite Cone

Dulce de Leche | in a White Square Cube with a Demi Tasse Spoon

Plated

Individual Three Tiered Carrot Cakes | with Crème Anglaise and Chocolate Shavings

Individual Lemon Cake | with a Raspberry Sauce and Chocolate Shaving with Fresh Berries

Individual Tiramisu | Dusted with Cocoa Powder and a Chocolate Straw

Strawberry Shortcakes | with Mountain Mint Fresh Whipped Cream Strawberries and a Strawberry Caramel

Trilogy Chocolate Mousse Cake | with Crème Anglaise and Fresh Raspberries

Old Fashioned Bread Pudding | with Dried Cherries and a Bourbon Sauce

Mini Doughnuts | with Sambuca Spiked Hot Chocolate

Fruit Trilogy

Cinnamon Spiced Blackberry Cobbler, Chocolate Coated Vanilla Poached Pear | with Toasted Almonds, Seasonal Fruit Sorbet

Trinity of Chocolate

Godiva Liquor Crème Brulee, Chocolate Orange Sorbet | in a Chocolate Cup and a Miniature

Doughnut | with Sambuca Spiked Hot Chocolate

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