

Belly Full Events

DINNER SAMPLE MENU

PASSED HORS D'OEUVRE

Moroccan Lamb Wonton with tomato chipotle and mint chutney

*Tangerine Ginger Glazed Skirt Steak with a carrot, ginger, and jicama slaw served on a homemade bun
garnished with caramelized tangerine*

*Beef Empañadita
bbq brisket flavored with cumin, queso blanco and an avocado salsa*

*Smoked Duck Pizette
smoked duck confit with a truffled goat cheese sauce and slow roasted shallot*

Smoked Salmon on a buckwheat blini with a dill and herbed cream cheese

Maryland Crab Cakes with diced red pepper and a lemon zest served with homemade tartar sauce

Crab and Coconut Mousse topped with a micro green salad on a plantain chip

Asian Spiced Rock Shrimp Salad served on a crunchy wonton cup garnished with pea shoots

Goat Cheese Panna Cotta with an orange reduction garnished with pea shoots served in porcelain spoon

Truffled White Bean Puree on a crostini with fried sage

*Parmesan Polenta Rounds with a wild mushroom mélange sautéed in truffle oil with a roasted yellow pepper
mousse*

Chick Pea Pancakes with eggplant caviar

FIRST COURSE

Roasted Baby Beet Salad with petite greens and goat cheese served with an oregano vinaigrette

Wild Mushroom and Asparagus Salad with pecorino romano cheese served with a balsamic glaze

Frisee Salad with shaved fennel, watermelon radishes and baby heirloom tomatoes served with a citrus vinaigrette

Porcini Mushroom Risotto with sweet peas and Parmigianino

Sweet Potato Ravioli with a cherry tomato compote and sage drawn butter

ENTREE

Bacon Encrusted Filet Mignon served with asparagus spears and an eggplant, tomato, goat cheese tart

Porcini Mushroom Stuffed Filet of Beef served with a root vegetable hash and a Brussels sprout, leek fondue

Free Range Chicken Breast stuffed with fresh porcini mushrooms served with sautéed broccolini and lemon-scented fingerling potatoes

Pan Roasted Free Range Chicken with cannelloni beans, cherry tomato pesto and smoked paprika dust

Chicken Roulade with Parma ham and fontina cheese served with a silky celery root puree, haircot verts and oven baked cherry tomatoes

Pan seared Duck Breast with fregula pasta and crispy leeks

Sautéed Mediterranean Sea Bass in a miso glaze with pea shoot tendrils and a butternut squash puree

Grilled Atlantic Salmon in a saffron beurre blanc with braised leeks and forest mushrooms

Pan Seared Branzino with a celery root puree, asparagus spears and a watercress sauce

Sautéed Mediterranean Sea Bass in a miso glaze with pea shoot tendrils and a butternut squash puree

Seared Sea Scallops with a roasted fennel puree, baby carrots, gremolata and citrus glaze

DESSERT

Frutti di Bosco Tart served with Bavarian cream and mixed fresh berries

Peach and Toffee Crisp with a pecan brittle

Frangipane and Berry Tart with a lemon mascarpone mousse

Sticky Toffee Banana Bread Pudding with crème anglaise

Lemon Meringata Tart with a raspberry coulis

Lemon Curd Meringue Tart

