

*Bank Street ~ 1 ~ May 5<sup>th</sup> 2008*

## *~Cocktail Hour~*

**HORS D'OEUVRES**  
**(To be passed butler style)**

*Client's choice of eight:*

WILD MUSHROOM CRISP, PORT WINE GLAZE, GOAT CHEESE GARNISH

\*

MINI RISOTTO CAKES, PLUM KETCHUP

\*

POTATO PANCAKES, GRANNYSMITH APPLE CHUTNEY, SOUR CREAM GARNISH

\*

JAPANESE BREADED SHRIMP WITH MANGO CHILI SAUCE

\*

GRILLED HERB-SPICED BABY LAMB CHOPS

\*

APPLE FRITTER, GORGONZOLA CHEESE & CANDIED WALNUT GARNISH

\*

GRILLED SHRIMP, PISTACHIO BRITTLE, RED PEPPER JELLY

\*

THAI CHICKEN SATAY WITH SPICY GINGER GLAZE

\*

GRILLED SESAME TUNA ON BEET CRISP

\*

PAN SEARED MESQUITE JUMBO SCALLOPS WITH TANGERINE HORSERADISH AIOLI

\*

PISSALADIERE – ONION TARTLET

\*

SPINACH AND EMMENTHALER PASTRY WITH FIG & PINE NUTS

\*

CURED ROAST BEEF ON GARLIC CROSTINI WITH HORSERADISH WHIP

\*

MARINATED TUNA TARTARE IN WALNUT OIL

\*

MINI CRABCAKES WITH REMOULADE

\*

DUCK AND SHALLOT CONFIT IN A CHESTNUT CREPE

\*

GRILLED PEAR AND FOIE GRAS ON BRIOCHE WITH TOASTED HAZELNUT

\*

SMOKED SALMON BRIOCHE TOWER WITH HUMMUS AND LEMON ZEST

*Bank Street ~ 2 ~ May 5<sup>th</sup> 2008*

**HORS D'OEUVRES CONTINUED  
(To be passed butler style)**

**COMFORT FOODS**

CHEESEBURGER SLIDERS WITH PICKLE CHIP AND FRENCH FRIES

\*

FRANKS IN A BLANKET OF PUFF PASTRY

\*

GRILLED CHEESE SANDWICHES SERVED ON BRIOCHE

\*

MINI REUBENS WITH HOMEMADE SAUERKRAUT ON RYE

\*

CHICKEN QUESADILLAS IN FLOUR TORTILLA WITH GUACAMOLE AND SOUR CREAM

**TUSCAN STYLE ANTIPASTA TABLE**

GRILLED EGGPLANT & VINE RIPE TOMATOES, EXTRA VIRGIN OLIVE OIL, FRESH BASIL

DOMESTIC & IMPORTED OLIVES WITH HERBS AND SPICES

ROAST WILD MUSHROOMS

BRAISED ENDIVE, CITRUS REDUCTION

MARINATED & GRILLED ASPARAGUS

GRILLED ARTICHOKE & BABY ZUCCHINI, AGED BALSAMIC

HOT HOUSE TOMATOES & BUFFALO MOZZARELLA, HERB OIL

ASSORTED DOMESTIC & IMPORTED CHEESES

\*

HERBED CHEESE STRAWS

MIXED NUTS

WILL BE AVAILABLE AT THE COCKTAIL BAR

*Bank Street ~ 3 ~ May 5<sup>th</sup> 2008*

## *~Sit Down Dinner~*

### FIRST COURSE

**(A COMBINATION COURSE OF AN APPETIZER & A SALAD)**

*Client's choice of one:*

MARYLAND LUMP CRAB CAKE, ASIAN SLAW, MIXED GREENS,  
ROASTED RED PEPPER REMOULADE

\*

ROAST PEAR SALAD, JULIENNE BEETS, FRISÉE, MÂCHE, PINENUT GARNISH,  
CITRUS VINAIGRETTE

\*

GRILLED PORTOBELLO MUSHROOM SALAD WITH EUROPEAN CUCUMBER, PEAR TOMATOES,  
ASPARAGUS SPEARS, SESAME-CRUSTED GOAT CHEESE, CHIVE VINAIGRETTE

\*

PERFECT PARTY SALAD OF MESCLUN GREENS, CUCUMBER, TOMATOES, APPLES & MANGO,  
FETA CHEESE, BASIL BALSAMIC VINAIGRETTE

\*

ROASTED BABY ARTICHOKE SERVED ON A RISOTTO CAKE, HEIRLOOM TOMATOES,  
WHITE BALSAMIC VINAIGRETTE

\*

MARYLAND CRAB SALAD & CHILLED CALIFORNIAN ASPARAGUS, FRISÉE SALAD,  
LEMON HERB OIL

\*

HEIRLOOM TOMATO AND BABY ARUGULA SALAD  
WITH SHAVED REGIANNIO PARMESAN CHEESE AND FENNEL OIL

*Bank Street ~ 4 ~ May 5<sup>th</sup> 2008*

## *~Sit Down Dinner~*

### MAIN COURSE

*Client's choice of two:*

GRILLED FILET MIGNON, SHITAKE MUSHROOM JUS  
GARLIC MASHED POTATOES, STEAMED HARICOT VERTS, POTATO WAFER GARNISH

\*

GRILLED FILET MIGNON, AU POUIVRE WITH POTATOES AU GRATIN,  
ASPARAGUS SPEARS & FRIZZLED ONIONS

\*

GRILLED FILET MIGNON  
BURGUNDY VIDALIA ONION REDUCTION  
ON TWICE SMASHED POTATOES, HARICOT VERTS

\*

GRILLED FILET MIGNON WITH ROOT VEGETABLE PANCAKE  
SAUTEED RED CHARD AND LINGONBERRY POT WINE GLAZE

\*

ROASTED CHILEAN SEA BASS  
FRESH SPINACH & ORZO, PLUM TOMATO & VIDALIA ONION SAUTÉ  
TOPPED WITH CRISP PARSNIP RIBBONS

\*

MISO GLAZED CHILEAN SEA BASS  
WASABI MASHED POTATOES, SAUTEED BABY BOK CHOY, COCONUT CURRY BEURRE BLANC

\*

ROASTED BLACK COD WITH PARSNIP AND ROASTED SHALLOT PUREE, SAUTEED RIBBON VEGETABLES,  
PISTACHIO PESTO AND SUNDRIED CHERRY BEURRE ROUGE

\*

ROASTED BLACK COD WITH ARTICHOKE AND CALAMATA OLIVE RISOTTO  
WILTED GARLIC BABY SPINACH, SMOKED RED PEPPER COULIS

\*

PORCINI ENCRUSTED FILET OF SALMON  
WITH SQUASH, ZUCCHINI, TOMATO, ONION, CANNOLI BEANS  
TOPPED WITH SHAVED FENNEL AND CILANTRO OIL

*Bank Street ~ 5 ~ May 5<sup>th</sup> 2008*

\*

ROASTED SALMON

SEAWEED WRAPPED, SOBA NOODLE SALAD, COCONUT MILK & GINGER BROTH

\*

HORSERADISH ENCRUSTED ROASTED SALMON, BED OF QUINOA,  
TOPPED WITH CUCUMBER DILL CHUTNEY, FENNEL OIL

\*

MARINATED FRENCH CHICKEN BREAST, DRIED CRANBERRY INFUSED AU JUS  
ACORN SQUASH, MINI PETIT PAN VEGETABLES  
DRIED CRANBERRIES

\*

PAN SEARED CHICKEN BREAST, LEMON CAPER SAUCE  
GARLIC MASHED POTATOES, TENDER STEAMED HARICOT VERTS, POTATO WAFER GARNISH

***UPON REQUEST:***

***VEGETARIAN ENTREES***

***GLATT KOSHER ENTREES AVAILABLE AT AN ADDITIONAL SURCHARGE***

*Bank Street ~ 6 ~ May 5<sup>th</sup> 2008*

## *~Dessert~*

**Client's choice of two:**

**CHOCOLATE FLOURLESS TORTE**  
WITH WARM CARAMEL SAUCE FRESH BERRIES

\*

### **APPLE TORTE**

BAKED CARAMELIZED APPLE  
SERVED WITH A CHOCOLATE CUP FILLED WITH HAAGEN DAZ CINAMMON ICE CREAM  
WARM CARAMEL SAUCE AND STEM STRAWBERRY

\*

### **INDIVIDUAL SILK & SATIN**

COMBINATION OF CREAMY CHEESECAKE & CHOCOLATE MOUSSE  
COVERED WITH A CHOCOLATE GANACHE

\*

### **INDIVIDUAL MISSISSIPPI MUD PIE**

WITH WARM CHOCOLATE SAUCE AND FRESH BERRIES

\*

### **CARAMEL APPLE CHEESECAKE**

SERVED WITH WARM CARAMEL SAUCE AND CHOCOLATE CUP FILLED WITH VANILLA BEAN ICE CREAM

\*

### **SORBET TRIO**

COMBINATION OF SORBETS  
BLUEBERRIES, BLACKBERRIES, RASPBERRIES  
STRAWBERRY COULIS

\*

### **TO BE DISPLAYED ON EACH TABLE:**

CHOCOLATE-DIPPED STRAWBERRIES  
PETITE PASTRIES

\*

### **COFFEE**

PREMIUM GRADE COLOMBIAN BREWED COFFEE  
(REGULAR & DECAFFEINATED)  
ASSORTED REGULAR & HERBAL TEAS