



Watty & Meg

W E L C O M E

# SAMPLE SEATED BRUNCH

February 11<sup>th</sup> 2022

## SALAD

### **Boston Bibb and Endive**

*Asparagus, deviled egg, Dijon-sherry vinaigrette*

## ENTRÉE

*your choice of*

### **Quiche Tower**

*taleggio, wild mushroom, swiss chard, and zucchini  
house pesto*

### **Pan Seared Crab cake**

*citrus mango slaw, curried yogurt*

## TABLE PLATTERS

### **Gruyere au Gratin Potatoes**

### **Spinach Spanakopita in Phyllo**

## DESSERT

### **Seasonal Bosc Pear & Blue Berry Cobbler**

*crème fraîche*



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# BABY SHOWER BUFFET LUNCHEON SAMPLE

Saturday, September 30, 2012

### **Roasted Butternut Squash**

*wild rice with cranberries, roasted shallot confit*

### **Shrimp and Orzo Pasta salad**

*with fresh pistachio pesto*

### **Curried chicken salad**

*with toasted walnuts and sundried cherries*

### **Green bean salad**

*sherry vinaigrette and roasted garlic*

### **Petite Filet Mignon Buns**

*Hellman's mayo, watercress, Hawaiian rolls*

### **Boston Bibb lettuce**

*Dijon vinaigrette, red onion and feta*

### **Quinoa, Kale and Avocado Salad**

*citrus vinaigrette & toasted almonds*

### **Seasonal Apple cobbler**

*With toasted oats, star anise and cinnamon*

WELCOME  
**SAMPLE BUFFET  
DINNER**

June 5<sup>th</sup>, 2021

**BUFFET PRESENTATION**

**Roasted Filet Mignon**

*sliced thin, served with horseradish aioli  
and mini brioche*

**Mini Lump Crab Cakes**

*with pesto aioli*

**Pierogis**

*potato, onion, & cheddar filling, caramelized onions,  
crème fraîche*

**Curried Chicken Salad**

*with toasted walnuts and sundried cherries*

**Asparagus Salad**

*sherry vinaigrette and fresh chervil*

**Shrimp & Stone Ground Grits**

*with low country gravy*

**Boston Bibb Lettuce**

*red onion, feta, toasted almonds, dijon vinaigrette*

**Seasonal Peach Cobbler**

*with toasted oats, star anise, and cinnamon*

**Cocktails and Beverages a la carte**

WELCOME  
**SAMPLE SEATED  
DINNER PARTY**

June 17<sup>th</sup>, 2021

**PASSED HORS D'OEUVRES  
AND COCKTAILS**

**Wild Mushroom Spanakopita**

**Roasted Corn and Cod Hushpuppies**

**Crispy Ginger Spring Rolls**

**APPETIZER**

*your choice of*

**Pan Seared Crab Cake**

*shaved fennel salad, curried aioli*

**Boston Bibb Lettuce**

*red onion, toasted almonds, feta, dijon vinaigrette*

**ENTRÉE**

*your choice of*

**Roasted Free Range Chicken**

*crispy thigh, spring vegetable quinoa, lemon parsley jus*

**Grilled Hanger Steak**

*wild mushrooms, roasted onions, mashed potatoes, red  
wine veal jus*

**Vegetable Wellington**

*eggplant, zucchini, roasted red peppers, spinach, ricotta,  
house pesto, taleggio fondue, roasted garlic mashed  
potatoes*

**DESSERT**

**Chocolate Fudge Torte**

**Fresh Raspberries**