

TIM BELLEW FOOD

Dinner Menus

It is our practice to customize menus according to your preferences. While we do have several stock menus, seasonal availability of ingredients, as well as your budget, will influence the final menu decisions. Following are sample menus for a variety of events.

Spring Dinner

Artisanal Cheese Board
Grilled Vegetable and White Bean Focaccia
Fresh Pea and Tarragon Crostini, Shaved Romano

BUFFET

Grilled Shrimp with Fennel
Skirt Steak with Wild Mushrooms and Grilled Cipollini Onions
Moroccan Spiced Chicken Thighs
Warm Potato Salad
with Caramelized Shallots and Watercress
Chilled Asparagus with Sherried Corn Relish
Zucchini Cornmeal Fritters with Dill Yogurt
Young Romaine, Baby Beets, Oranges, Walnuts, Champagne Vinaigrette
Strawberry Rhubarb Cobbler

Fall Dinner

Hors d'oeuvre

Old Bay Crab Cakes, Remoulade
Spiced Figs and Goat Cheese in Pastry
Crispy Pork Wontons with Chile Basil Dipping Sauce
Prosciutto Wrapped Arugula with Balsamic Glaze

Salad

Endive and Arugula
with Roasted Pears, Spiced Pecans, Blue Cheese
with a Port Wine Vinaigrette

Main

Roasted Tenderloin of Grass Fed Beef, Demi
Quinoa and Dried Apricot Stuffed Cornish Hen

Roasted Wild Mushrooms with Thyme
Duck Fat Fingerling Potatoes
Seared Brussel Sprouts, Chestnuts

Dessert

Flourless Chocolate Almond Torte