

TIM BELLEW FOOD

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.

Breakfast

Banana Brioche French Toast

Spanish Tortilla
Eggs baked with Potatoes and browned Onions

House Smoked Bacon, Turkey Sausage

Assorted Breads

Pear and Apple Oat Crisp

Coffee

Vegetarian Lunch Buffet

French Beans, Arugula, Walnuts, and Ricotta Salata
Lemon and Olive Oil

Curried Lentil Salad
with Capers and Currants

Avocado, Quinoa, and Fava Bean Salad

Vegetable Pave
Layers of Eggplant, Zucchini Ribbons, Roasted Peppers,
Polenta, and a Saffron Tomato Sauce

Apricot Almond Tartlets
Chocolate Pecan Toccis

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

Taco Bar

Soft Corn Tortillas
Shredded Braised Chile Chicken
Seared Mahi Mahi
Shredded Cabbage
Pico de Gallo, Salsa Verde
Green Onion
Avocado, Lime
Sour Cream
Black Bean, Brown Rice, Tomato, Corn, Avocado Salad
Orange, Jicama and Cilantro Salad with Cumin Lime Dressing
Corn on the Cob
Black Eyed Susans Ice Cream Truck

Lobster Bake

Raw and Pickled Vegetables with Dip
Mussels in Carrot Ginger Broth

Half Maine Lobster
Steamed Little Neck Clams

Warm Yukon Gold Potatoes Vinaigrette
Heirloom Tomato Salad
Corn on the Cob

Blueberry Hand Pies
Cookies

Back Yard Barbeque

Organic Hot Dogs
Grass Fed Beef Burgers
Bone In Chicken, Mesa BBQ Sauce

Breads and Condiments

Green Bean Salad with Mustard Seed and Tarragon
Tomato, Cucumber, Red Onion, Feta
Crushed New Potato Salad

Corn on the Cob

Watermelon
Cookies and Brownies

with Baby Back Ribs
and
Grilled Mahi

Summer Small Plate Wedding

Hors d'oeuvre

Truffled Wild Mushroom Risotto in Phyllo
Sweet Peppers Stuffed with Tomatoes, Capers, Olives, and Herbs
Beef Tenderloin on Toasted Brioche, Yellow Pepper Ketchup
Chilled Poached Shrimp, Chile Mojo Sauce
Four Cheese and Roasted Garlic Puffs

Small Plates

Baby Arugula, Grilled Peach, Spiced Pecans, Goat Cheese,
Sherry Vinaigrette

Jumbo Lump Crab Cake, Caper Remoulade,
Tomato and Corn Relish

House Made Potato Gnocchi, Broccoli Rabe,
Shaved Romano, and Olive Oil

Dessert

Tiered Wedding Cake
Light Lemon Layers, Butter Cream, Fresh Berries

Casual Summer Wedding

Radishes with Smoked Cashew Salsa
Smoked Salmon, Sweet and Hot Cucumbers, Black Bread
Artisanal Cheeses, House Made Pickles

Buffet

Beet Salad with Watercress, Miso, and Black Sesame

Grilled Skirt Steak, Chimichurri Sauce

Chicken Za'Atar with Roasted Tomatoes

Potato and Eggplant Cannelloni with Carrot Cardamom Sauce

Roasted Assorted Wild Mushrooms, Thyme and Goat Cheese

Cup Cake "Wedding Cake"

Gluten Free Chocolate Coconut, Mocha Buttercream
Almond Pound with Praline
Coconut with Vanilla Buttercream

Late Summer Wedding

Hors d'Oeuvre

Vegetarian Spring Rolls
Gazpacho in Cucumber Cups
Beef Bulgogi with Gingered Soy
Chicken Meat Balls with Cilantro Yogurt
Classic Shrimp Cocktail

Plated Salad

Heirloom Tomatoes, Little Gem, Burrata, Herbs

Family Style Main Course

Sauteed Sea Scallops
with Braised Endive and Corn Sauce

Organic Chicken, Prosciutto, Sage

Portobello Mushrooms, Pearled Barley, Preserved Lemon

Zucchini Potato Pancakes

Dessert Miniatures

Mexican Wedding Cakes
Chocolate Pecan Tartlets
Chocolate Mint Sandwiches
Hungarian Shortbread
Biscotti Assortment

Coffee Service

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