

SEASONEDCATERERS

## Spring Wine Tasting Menu

**Marcona Almonds with Smoked Paprika**  
**Spring Onion Fritters**  
coriander dip

**Steamed Asparagus**  
orange and ginger-infused beurre blanc

**Grilled Tuna**  
Tellicherry peppercorns, black olive and caper dressing

*Gewurztraminer*

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**Handmade Flat Bread with Fennel Seeds**  
**Rustic Pie**

Catapano Dairy Farm goat cheese, spring greens

**Shrimp and Calamari Poached in Wine Broth**  
dill citronette

**Pan Fried Soft Shell Crab**  
warm rhubarb and shallot salsa

*Stainless Steel Fermented Chardonnay*

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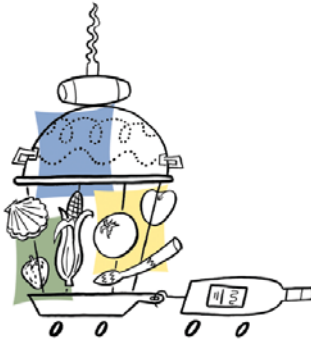
**Gruyère Cheese Straws**

**Duck Liver Mousse**  
hazelnuts, grilled whole grain toast

**Littleneck Clams Florentine**

**Ham Cornets**  
asparagus, turnips, carrots, homemade mayonnaise

*Barrel Fermented Chardonnay*



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**Spring Wine Tasting Menu, con't.**

**Hungarian Salami**

sweet and spicy mustard

**Salad of Romaine Lettuce Hearts**

Gorgonzola, walnuts

**Croquettes of Saffron Rice and Garden Peas**

**Bow Tie Pasta**

duck ragù

*Merlot*

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**Phyllo Triangles**

Belgian endive, bacon, fontina

**Sugar Snap Peas**

mustard cream

**Lamb and Rosemary Patties**

yogurt and mint dip

**Grilled Boneless Quail**

spinach, fenugreek greens

*Cabernet Franc*

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**Carrot Cupcakes**

ginger butter cream

**Cardamom Creme Brulée**

**Bitter Chocolate Glazed Walnut Tart**

*Late Harvest Riesling*



Spring Wine Tasting Menu, con't.

**Linzer Bars**

**Mango Bavarian Yogurt Cream**

**Black Forest Cupcakes**

*Raspberry Dessert Wine*

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**For Tasting with Everything**

**Assorted Olives**

**Cheese Plate**

hard and soft cheeses, fruit, sliced baguette, water biscuits

**Charcuterie Plate:**

pâté, salami, prosciutto, grapes, bread sticks

**Composed Salads of the Season**

locally harvested vegetables, vinaigrette

**Assorted Cookies and Bars**