

Debrina Woods/CHEF Menus 2009

Passed “COLD” Hors d’ Over’s

- Corn & Dill Blini with Caviar & Sour Cream
- Eggplant and Kalamata Olive Crostini
- Endive spears with baby shrimp and dilled crème fresh
- Ahi Tuna Tartar with lime sesame soy sauce
- Spinach/Ricotta Tortellini Skewers
- Gravlax with sweet Basil Mustard on potato tuile
- Carpaccio in endive spears with stone ground mustard Aioli
- Crab avocado Salsa on lemon brioche croutons
- Garlic crostini with tomato-basil-mozzarella salsa
- Grilled Foie gra on chive Blini
- Grilled shrimp on baked parmesan crisps

Passed “HOT” Hors d’ Over’s

- Wild Mushroom Strudel
- Spicy lime ginger grilled prawn skewers
- Mini chili cheese puffs
- Mu Shu Duck scallion-sesame pancakes
- Asiago bread sticks and sliced Rosemary Focaccia bread
- Pesto shrimp and scallop brochettes
- Petite crab cakes with Asian mustard
- Spinach/Feta stuffed mushroom caps
- Grilled chicken or beef skewers w/ Thai peanut sauce
- Crab/Leek quesadilla with roasted pepper chutney
- Grilled Assorted Sausages with whole grain and lime basil mustards
- Grilled gorgonzola, pear and caramelized onion flat breads
- Baked brie w/ sweet hot pepper jam
- Curried chicken & Chutney Phyllo triangles
- Spinach, feta, chive and Phyllo strudel

First Courses

- Crab cakes, pink grapefruit beurre blanc, organic greens and crispy fried leeks
- Maui onion tart fresh herd salad with shaved parmesan
- Grilled and chilled Rock Shrimp, minzuna, arugula salad with mango vinaigrette
- Summer tomato salad, fresh Mozzarella and basil salad w/ grilled Focaccia
- Baked Walnut crusted goat cheese, grilled pears and frisee salad w/ sherry vinaigrette
- Roasted vegetable terrine w/ fresh greens and shaved parmesan
- Artichoke & Portobello mushroom fritters, curry aioli and fresh tomato chutney
- Chinese style duck w/ ginger peach sauce
- Grilled asparagus, organic greens and fried goat cheese balls with a basil vinaigrette
- Steamer Clams cooked in a coconut milk, lime infused curried spice sauce
- Smoked chicken and wild rice salad cranberry orange vinaigrette
- Arugula & fried warm breaded goat cheese balls with roasted beets and dried cherry-aged sherry vinaigrette
- Baby spinach grilled pancetta, mozzarella, sautéed pecans and balsamic vinaigrette

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- Red chili seared scallops, fresh mixed greens with grilled corn and tortilla strip salad
- Thai Chicken, cucumber, fried wontons and spicy peanut vinaigrette
- Grilled marinated shrimp and torn Tuscan bread salad with fennel and orange sections and basil essence
- Cream of asparagus soup Devine
- Cream of tomato-basil and roasted red pepper soup
- Cream of corn soup with basil-pesto
- Fresh pea soup

Main Courses – Meats

- Prime Rib with gratin potatoes, spinach soufflé and Yorkshire pudding popovers
- Grilled Veal Chop with tarragon sauce and roasted garlic mashed potatoes
- Slow roasted leg of Lamb with sage mustard crust, lemon essence cous cous and corn soufflé
- Dijon Crusted Filet Mignon, roasted fingerling potatoes and vegetable bouquet
- Bistro Steak, garlic potato, parmesan, chive puree melted shallots and organic greens
- Peppered roasted tenderloin of beef, sautéed wild mushrooms, gorgonzola polenta with red onion marmalade
- Grilled rack of lamb, wilted spinach and basil oil infused mashed potatoes
- Filet of tenderloin & Dungeness crab cakes with red pepper mayonnaise and apple fennel slaw
- Roasted sirloin of beef with cabernet-black peppercorn demi glace, white cheddar gratin and grilled mixed broccoli and cauliflower florets
- Grilled medallions of beef, roasted and carrot sweet potato mélange and crisp potato cake
- Roasted pork tenderloin, Dijon mustard sauce grilled asparagus and apricot cous cous
- Black Angus Rib Eye steak with peppercorns and Walla-Walla onion rings or parmesan frites
- Filet of Beef on creamy horseradish potatoes with grilled asparagus and merlot essence
- Classical beef Wellington with tri colored mashed potatoes timbale and roasted baby vegetables
- Grilled Bloody Mary marinated flank steak with basil smashed potatoes and field greens
- Grilled top sirloin steak salad with pom frites and grilled herbed Focaccia
- Beef brochettes with black bean cous cous and grilled cherry tomatoes
- Filet Mignon in a port wine sauce with wilted spinach and twice baked sour crème-chive potatoes
- BBQ Baby back ribs with grilled potato salad and mexi-corn fritters

Main Courses – Poultry

- Grilled marinated chicken w/ Dijon mustard, tarragon, port sauce wild rice and haricot verts
- Stir fried Thai Chicken w/ broccoli and spiced cashews and Szechwan chili sauce
- Lemon Rosemary Roasted chicken mixed vegetables bacon chive potatoes
- Three Citrus marinated chicken & cilantro-lemon polenta
- Grilled Muscovy Duck with shitake mushroom risotto
- Sautéed Chicken scallops w/ roasted pepper corn cakes
- Dijon Mustard game hens w/ wild mushroom, walnut chive stuffing
- 30 clove garlic roasted chicken and smashed potatoes
- Tandoori chicken scallops with confetti rice and apricot chutney
- Chicken scaloppini with wild mushroom risotto and garlic sautéed Broccoli rabe
- Chicken Marsala and gorgonzola, chive polenta timbale
- Pan Roasted Chicken with Yukon gold potatoes and haricot verts

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Main Courses – Seafood

- Grilled Ahi Tuna in a red pepper coulis with lemon polenta
- Grilled sea Scallops with Avocado corn relish and organic greens with basil oil
- Grilled Halibut with Pesto mashed potatoes parmesan crisps and Cilantro oil
- Roasted Alaska salmon with Dijon aioli and Broccoli soufflé
- Grilled swordfish vegetable ratatouille in a chardonnay butter sauce
- Tilapia in ginger dill sauce with sour cream chive mashed potatoes
- Grilled jumbo prawns with curried vegetable cous cous
- Chilean Sea Bass with grilled corn salsa and cilantro vinaigrette
- Seared Ahi Tuna in a basil pesto coulis with Tomato pearl pasta and grilled zucchini ribbons
- Cold poached salmon with a lemon herb aioli and grilled asparagus
- Lobster grilled or baked with basil-lemon-garlic melted butter sauce
- Shrimp Boil with organic greens and grilled potato salad
- Grilled swordfish with chardonnay citrus butter sauce and sour crème chive smashed baby red potatoes
- Mixed seafood brochettes, roasted pepper cous cous and grilled mixed vegetables
- Baked Alaskan Halibut green bean and spring pea sauté with lemon polenta

Main Courses - Trattoria & Pasta

- Ricotta Ravioli, vegetable herb broth
- Wild mushroom risotto with shaved parmesan cheese
- Full selection of homemade grilled or baked pizzas
- Porcini Gnocchi with spinach in an a prosciutto parmesan cream
- Roasted vegetable and goat cheese lasagna made with spinach-saffron pasta
- Traditional four cheese lasagna
- Angel hair pomodoro with fresh tomatoes, basil and garlic
- Vegetarian Moussaka
- Roasted beet and chevre ravioli and basil-pesto oil crème sauce with sliced grilled rosemary Portobello mushrooms and organic greens
- Grilled gnocchi with curried chicken with cilantro-chive coconut cream
- Lemon-dill Linguini, crab meat, sun dried tomatoes, grilled corn and chardonnay cream
- Fettuccini Alfredo with Chicken, lobster or shrimp
- Lobster risotto
- Farfalle pasta, smoked chicken, caramelized onions, roasted peppers & pancetta in carbonata style parmesan crème sauce
- Black pepper spaghetti & lobster with apple-wood smoked bacon red onions and arugula
- Pene Rigate, curried duck, shitake mushrooms with a tomato ginger chutney
- Stir fried local market vegetables & raditore pasta with roasted chili sauce
- Fettuccini, gorgonzola, grilled corn and oven roasted tomatoes
- Grilled Spinach & Ricotta Cheese Tortellini and grilled market vegetable ribbons
- Spinach noodles with wild mushrooms and asparagus crème sauce and shaved parmesan
- Veal Marsala with grilled corn risotto
- Veal scaloppini with spaghetti and sautéed wild mushrooms
- Vegetable ravioli with zucchini, roasted red peppers and pesto with shaved parmesan
- Tortellini “Puttanesca” with capers, pancetta and kalamata olives
- Spaghetti carbonata with organic greens and grilled herbed Focaccia

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Luncheon & Salads

- Grilled local market vegetables with feta and lemon vinaigrette
- Classic Caesar, garlic-herb croutons and aged parmesan cheese
- Backend chicken Caesar with roasted red pepper garnish
- Chinese Chicken soba noodles, fresh peas and soy vinaigrette
- Smoked chicken & wild rice salad with cranberries, sautéed pecans and orange vinaigrette
- Mexican bay shrimp salad with tomato cilantro salsa and black bean vinaigrette
- Baby spinach, pancetta, mozzarella, tomatoes red onions and sliced quail eggs with walnut toast and balsamic vinaigrette
- Sliced Tomato, Mozzarella and basil salad with aged balsamic vinegar and grilled Focaccia
- Thai Chicken English cucumber fried wontons and spicy peanut dressing
- Hearts of Romaine salad sweet red peppers goat cheese and cracked pepper dressing
- Belgian endive salad with Roquefort black pepper dressing and caramelized onion flatbread
- Chopped salad with turkey, shrimp or chicken
- Assorted Grilled Panini sandwiches with grilled potato salad or Pom Frites
- Chicken, Shrimp or Lobster salad and organic greens with parmesan popovers
- Southwestern quesadillas stuffed with pepper jack cheese, black beans, roasted bell peppers and cilantro served with fresh red and green salsas
- Enchiladas made with your choice of Chicken, Lobster, Beef, or Cheese
- Grilled Sliced Flank steak, Chicken or tuna with basil pesto oil and organic greens
- Assorted Quiches with organic greens salad and grilled corn bread
- Frittata di Romana with organic greens and grilled herbed Focaccia

Sandwich and Salad Boxed Lunches

- Salmon, Chicken, Lobster, Turkey or Tuna salad on your favorite bread or Focaccia
- Grilled Ahi with ginger mayonnaise
- Grilled Chicken breast Jarlsberg cheese and mango jam
- Smoked Turkey Cobb, avocado, tomato, bacon and blue cheese
- Grilled egg plant & Tomatoes, Sonoma goat cheese and mixed greens
- Grilled Chicken breast with pesto grilled eggplant, red onion and arugula
- Grilled Turkey BLT with basil mayo on rosemary Focaccia
- Grilled Mediterranean vegetables with sun dried tomato pesto and provolone.
- Cinnamon Roasted Pork tenderloin with balsamic onions and cambozola
- Oven roasted ham balsamic onions and smokes mozzarella
- Lobster club with bacon, lettuce and tomato

Desserts

***I am a super experienced baker and excel at cheesecakes in an abundance of flavors...
Including a low fat version that does NOT sacrifice taste for calories!!***

- Tarts & Pies – warm apple tart with cinnamon ice cream, jumble berry, chocolate crème, key lime, coconut, fresh pear, Meyer lemon tart, Cranberry apple crisps etc.
- Assorted Cookies, Cakes and Biscotti, Calfouti, Bread puddings, Muffins and pastries
- Homemade Ice creams and sorbets, Tahitian vanilla, chocolate, coconut and hazelnut Crème Brulee's, Tiramisu and Passion Fruit Fool

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Sample: Reception (PARTY) Stations

Station 1: NAPA VALLEY

- Triple crème brie with Strawberries, Grapes and Pears
- Selection of sliced meats & imported and domestic cheeses and pate selection
- Sliced beef tenderloin with Fire roasted vegetables with lemon zest and Feta
- Baguettes, fresh bake Focaccia selections and Crackers

Station 2: Mexican

- Sizzling Fajita
- Yucatan spiced chicken, chiled shredded beef
- Spanish Rice, Refried beans, Guacamole
- Grated Cheddar and crumbled Mexican cheese, sour cream and fire roasted salsa
- Shrimp tacos

Station 3: Trattoria

- Spinach ricotta Tortellini, Local market vegetables and Roasted pepper crème sauce
- Tri-color radiatore pasta, tomatoes, garlic, basil and extra virgin olive oil
- Grilled Rack of lamb chops with mint pesto
- Fettuccini Alfredo
- Café Caesar Salad with aged Parmesan & garlic croutons w/ Fresh baked Focaccia selection

Station 4: Fisherman's catch

- Jumbo Prawns, crab claws and Oysters on the half shell with Spicy cocktail sauce, dill caper remoulade and lemon wedges
- Assorted roasted salmon, whitefish and smoked fish mousse with crackers and baguettes

Station 5: Sushi & Sashimi

- Tuna and salmon sashimi
- California rolls
- Eel and avocado rolls
- Soft shell crab rolls
- Shoyu, wasabi and pickled ginger

Station 6: Antipasto

- Baked Brie in Croute
- Skewered spinach & ricotta tortellini
- Skewered prosciutto with melon, papaya & mango balls
- Crudités of local market vegetables and cracked pepper dip and gorgonzola dip
- Grilled baby artichokes and roasted garlic aioli
- Sliced grilled Focaccia bread and Asiago bread sticks
- Mashed Potato Martini's with assorted toppings