

# Chef Debrina Woods Menus 2011-2012

## Chef Debrina Woods Collection of Sample Menus & Food Offerings for the 2011-2012 Charter Season:



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Additional Food Photos  
available at:

[www.chefdebrina.com](http://www.chefdebrina.com)

# Chef Debrina Woods Menus 2011-2012

## Elegant Breakfast

All breakfasts accompanied by fresh baked mixed  
Basket of Breakfast Breads,

### STEAK AND EGGS

Charbroiled New York Steak  
and Scrambled Eggs.

### EGGS BENEDICT

A Traditional Favorite: Poached Eggs and  
Your choice of: Canadian Bacon,  
Lobster/Smoked Salmon/Sliced Fresh Turkey  
Breast on a Toasted English Muffin with  
Lemon or Orange Scented Hollandaise Sauce.  
Breakfast Potatoes

### TRADITIONAL SCRAMBLED EGGS

Made to order with Bacon, Ham or Sausage,  
Breakfast Potatoes

### THE MEXICAN BREAKFAST

Soft Corn Tortilla with Onion, Guacamole and  
Peppers served with Chorizo  
Scrambled Eggs and Black and/or refried beans

### OMELET BREAKFAST

Made to Order Omelet. Breakfast Potatoes,  
Fresh Breads

### THE EUROPEAN BREAKFAST

French bread and Croissants served with Soft  
Imported Cheeses and Sliced Fruit

### THE CONTINENTAL BREAKFAST

Croissants, Danish and Muffins, Sliced Fresh  
Fruit, Butter and Preserves

### THE BUFFET BREAKFAST

Chilled Fruit Juices

Sliced Fresh Fruit

Scrambled Egg

Quiche of the Day

Breakfast Potatoes

Assortment of Dry Cereals

Croissants, Muffins and Danish

Choice of Ham, Bacon or Sausage

Omelet Selection

Eggs Benedict

Scrambled Eggs with Smoked Salmon

French toast Waffles with Whipped Cream,  
Berries and Warm Maple Syrup

Grilled New York Steak

## LUNCHEON Menus

### Fresh Fish of the Day

Your selected favorites prepared to your order

### Grilled Sirloin Steak

Grilled Top Sirloin Steak with a Zinfandel and  
Shallot Sauce

### Pork with Green Peppercorns

Roast Loin of Pork with a Green Peppercorn  
and Cognac Sauce

### Filletts of Sole

Steamed Filletts of Sole, Served with an Herb  
Butter and Thin Egg Noodles

### Grilled Breast of Chicken with a Mustard Cream

Breast of Chicken, Mustard Sauce and Capers

### Pasta Primavera

Linguini Pasta "Primavera" with Vegetables  
in a Basil Cream.

### Classic Louis Salad

A Salad with Dungeness Crab, Bay Shrimp,  
Avocado, Hard Boiled Egg and Asparagus

### Classic Cobb Salad

Lettuces, Chicken, Crisp Bacon, Avocado,  
Tomatoes, Eggs and Blue Cheese. Served  
with our Citrus Vinaigrette

### Chinese Chicken Salad

A Chinese Chicken Salad with  
Crisp Mai Fun Noodles

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### Turkey Croissant Sandwich

Thinly Sliced Turkey Breast, Ham, Tomatoes, Cheese and Lettuce on a Freshly Baked Croissant, Accompanied by Fresh Fruit

### Warm Quiche with Salad

Your Choice of: a Quiche Lorraine, with Ham and Onion, a Crab and White Cheddar Quiche or Spinach Quiche served with a Salad of Mixed Greens and Lettuces.

### Classic English High Tea

#### ***Please Select Five of The Following***

Scones with Various Jams  
Watercress and Cucumber Sandwiches  
Smoked Salmon Sandwich  
Curried Egg Salad in a Croustade  
Chelsea Buns  
Mushroom and Herbs Sandwich  
Stilton on Brioche Toast  
Apricot-Currant Scones with Ham and Mustard  
Crab Puffs Shrimp Dainties  
Pate of Duck

#### ***Please Select Four of the Following***

Sable Pinwheels  
Hazelnut Tuffles  
Coconut Palates  
Almond Macaroons  
Chocolate Macaroons  
Palmiers  
Madeleine's  
Lace Tuffles  
Petit Berry Tarts  
Chocolate Truffles  
Mini Lemon Tarts  
Chocolate Drop Cookies  
Cat's Tongues  
Cream Puffs  
Lemon Poppy Seed Pound Cake  
Chocolate Walnut Teacake

**Served with:** Jams, Jellies, Clotted Cream  
Selection of English and Herbal Teas  
with condiments

### Sample 5 Day Charter Dinner Menus

***You may select one of the Entrees listed:***

#### **Menu One**

Salad of Petite Greens  
with dried cranberries, spiced pecans  
manchego cheese and tarragon vinaigrette

BBQ Spiced Salmon  
oven roasted with a three mustard sauce

Marinated Sirloin Steaks  
cabernet wine sauce with rosemary

Wild Mushroom Risotto, Fresh Seasonal  
Vegetables: Best of Market

Variety of Breads and Sweet Butter

#### **Menu Two**

Baby Spinach Salad  
fresh berries, goat cheese, pine nuts  
and raspberry vinaigrette

Market Fish with a light saffron sauce

Roasted Prime Rib of Beef with light jus and  
horseradish cream, served with Wild Rice Pilaf  
with porcini mushrooms and a fresh Market  
Vegetable Medley

Variety of Breads and Sweet Butter

#### **Menu Three**

Classic Caesar Salad  
Imported parmesan cheese and classic  
Caesar dressing

Grilled Breast of Chicken with Thyme  
and Orange

Grilled Tri-Tip of Beef with shallot jus with  
black pepper, Garlic Mashed Potatoes and  
fresh Market Vegetables

Variety of Breads and Sweet Butter

# Chef Debrina Woods Menus 2011-2012

## Menu Four

Romaine Hearts with Tomatoes and Hot House Cucumbers, Kalamata olives, red onions and feta cheese and oregano served with Champagne mustard vinaigrette

Roasted Rack of Lamb  
with rosemary jus

Fillet of Sea bass with an Herb Crust chardonnay cream with chives

Roasted Red Potatoes "Lyonnais"  
with caramelized onions and chives

Market Vegetable Medley

Variety of Breads and Sweet Butter

## Menu Five

Endive, Red Leaf and Roquefort Salad  
toasted walnuts, sweet cherry tomatoes  
Honey Mustard Dressing

Roasted Mahi-Mahi Fillet  
fennel julienne and lemon butter sauce

Roasted Tenderloin of Beef  
with a veal mushroom reduction

Gratin Potatoes

Market Vegetable Medley

Variety of Breads and Sweet Butter

## ADDITIONAL Chef Debrina Charter Dinner Menu Offerings

### Dinner Selection One

Creamy crab bisque garnished with chunks of fresh crab meat

Roasted filet of beef topped with Provencal vegetables, perfumed with basil

Iced white chocolate cream bombe filled with raspberry and dark chocolate ice cream surrounded with marbled chocolate brittle with a warm raspberry sauce

## Dinner Selection Two

A marbled terrine of foie gras, wild mushrooms, and chicken poached in sage and Spanish Madeira Wine

Grilled filet of striped sea bass served on a celery root and sweet potato pancake with a warm endive and zucchini salad with a green goddess herb dressing

Layers of brandy snap biscuit with honey ice cream surrounded with a small mélange of fresh tropical fruits salad

## Dinner Selection Three

A salad of lobster couscous and peppers dressed with a ginger and cardamom vinaigrette

Roasted free range chicken breast served with morel mushrooms, spinach and braised endive

Chocolate harlequin layers of white and dark chocolate mousse with sponge cake imbibed with coconut and rum

## Dinner Selection Four

Traditional Caribbean black bean soup

Macadamia crusted chicken breast served with Amaretto sauce and assorted vegetables

Chocolate shortbread diamonds with poached fresh pears in champagne warm caramel sauce

## Dinner Selection Five

Dressed white crab topped with a chilled shellfish mousse served with crème fraiche and caviar

Roast loin of veal with herb crust served with fresh spinach and fondant potato

A duo of lemon tart and black currant mousse

## Chef Debrina Woods Menus 2011-2012

### Dinner Selection Six

A salad of citrus fruit and quail with an orange scented dressing

Filet of sea bass with marjoram and lemon served with baby onion and leek confit

Symphony of chocolate hazelnut mousse layered with chocolate mousse and coffee mousse glazed in chocolate

### Dinner Selection Seven

Terrine of roasted Provencal vegetables layered with thin slices of mozzarella

Boneless quail served with port sauce and ravioli of seafood topped with citrus herbs, accompanied by chef's selection of vegetables

Warm apple charlotte apples in buttered bread crust with an apple sorbet

### Dinner Selection Eight

Parcels of smoked salmon filled with crab and avocado

Lamb cutlets topped with stilton served on a bed of petite lentils and Italian bacon with a red wine sauce

Frozen banana soufflé

### Dinner Selection Nine

Salad of vegetables, shrimps and lentils dressed with a Japanese dressing

Roasted tenderloin of beef on fresh spinach with cabernet sauce

Double sorbet dessert with coconut tulle

### Dinner Selection Ten

Ravioli of bay shrimp with a dressing of tomatoes, red and yellow peppers, olive oil, and chives

Crown of asparagus: asparagus wrapped with smoked salmon and cream cheese, topped with field greens

Roasted corn fed chicken breast morel mushrooms, spinach and braised endive

Bailey's ice cream served in a coffee cup

### Dinner Selection Eleven

*Four courses*

- Shellfish and seasonal Fish set on a saffron jelly with a trio of flavored oils
- Tiny floating cheese soufflé
- Grilled filet of beef with a sweet corn flan sweet corn and truffle broth
- Ice Vanilla Nougat bound with praline served with a pistachio sauce

### Dinner Selection Twelve

#### **GOURMET MENU**

*Five Courses*

- A small salad of foie gras, with a sherry sauce and grapes
- Gratin of bay shrimp and morel mushrooms
- Pink grapefruit and whiskey sorbet
- Filet of striped sea bass with a beet sauce, spinach and red skin potatoes
- A poached fresh peach presented on a crisp meringue disk with vanilla bean ice cream and melba sauce

### Dinner Selection Thirteen

#### **GOURMET MENU**

*Five Courses*

- Pan fried scallops, with a roasted pepper vinaigrette
- Warm smoked chicken consommé
- Small salad of mixed greens, grilled goat cheese and walnuts
- Pan fried filet of rabbit and foie gras
- Chef's Selection of citrus desserts
- Lemon Granita

# Chef Debrina Woods Menus 2011-2012

## Dinner Selection Fourteen

### **GOURMET MENU**

#### *Five Courses*

- A timbale of foie gras and porcini mushrooms set in sherry aspic
- Small salad of crab and pink grapefruit
- Cream of celery root and stilton soup
- Breast of chicken filled with lobster served with a pink peppercorn sauce
- Chocolate shortbread diamonds with poached fresh pears in Champagne warm caramel sauce

## Dinner Selection Fifteen

### **GOURMET MENU**

#### *Five Courses*

- A cappuccino of white kidney beans with truffles
- Vegetable tian with couscous fresh tomato vinaigrette
- Roasted monkfish with rosemary potatoes
- Platter of meats tiny filets of veal, lamb and beef served with their own sauces
- Citrus ravioli with poached peaches, vanilla ice cream, and caramelized bananas

## Dinner Selection Sixteen

### **My Mom's "Miss Adele's" FAV Dinner**

Warm sautéed shrimp with  
an avocado gazpacho

Seared chicken breast paillard on wild mushroom  
risotto with asparagus and tiny carrots

Apricot tart tatin and  
French vanilla ice cream

## New European Themed Classic Menus

### **Summer Feast**

Heirloom Tomato Salad with Basil Vinaigrette

Tuna Steak with Tonnata Sauce

Orzo Pasta with Garden Herbs

Lemon Granita

### **French Bistro**

Onion Soup with Gruyere Cheese

Spinach Salad with Bacon Crisps and  
Poached Eggs

Pepper steak with Potato Crisps

Chocolate Mousse

### **Light French Luncheon**

Braised Leek Salad with Mimosa Garnish  
and Vinaigrette

Wild Mushroom Risotto

Curly Endive Salad with Bacon Crisps  
and Poached Eggs

Pears Poached in Red Wine with Sable  
Cookies

### **La Mer**

Salad Tower with Avocado, Cucumbers and  
Garlic Shrimp

Roasted Halibut with Gribiche Sauce

Fennel and Potatoes Outlander

Brioche and Berry Pudding Anglaise

## Chef Debrina Woods Menus 2011-2012

### **Jewish Holiday Meal**

Chopped Liver Pate  
Matzo Ball Soup  
Braised Brisket of Beef  
Noodle Kugel  
Rugelach

### **Celebration Dinner**

Baked Potato Chips with Caviar  
and Crème Fraiche  
Smoked Salmon with Baby Greens  
and Brioche  
Roasted Filet of Beef au Jus  
Garlic Roasted Potatoes  
Chocolate Cake with Fresh Berries

### **Casual Dinner**

Belgian Endive and Avocado Salad with  
Lemon Dressing  
Grilled Shrimp with Garlic, Herbs and Dijon  
Mustard and Mango Salsa  
Spaghetti with Pesto  
Shortcakes with Berries

### **Mixed Americana**

Potato Crisps with Caviars  
Mixed Baby Greens with Warm Goat Cheese  
Roasted Rack of Lamb with Rosemary  
Orzo with Roasted Vegetables  
Apple Crostata

### **Luncheon Buffet**

Shrimp Salad  
Chinese Chicken Salad  
Pasta, Pesto and Peas  
Panzanella Salad  
Lemon Pound Cake with Lemon Curd

### **Lamb Sandwich Buffet**

Roasted Leg of Lamb served with Hummus,  
Tabbouleh with Cucumbers and Tomatoes,  
Tzatziki, Chopped Tomatoes, Feta and  
Cucumbers,  
Greek Olives Pita Breads  
Roasted Fruits

### **Saturday Early Dinner**

Snacks - Popcorn, Bread Sticks with  
Prosciutto, Toasted Cashews  
Grilled Salmon Sandwiches on Brioche  
(Mayonnaise, lettuce, herbs)  
Filet of Beef Sandwich on Seven Grain Bread,  
Blue Cheese Dressing  
Lobster Rolls with Dill-Celery Mayonnaise  
Double Rich Brownie with Vanilla Ice Cream  
and Caramel Sauce

### **Spring Menu**

Creamed Morel Mushrooms on Toast  
Steamed White Asparagus with Hollandaise  
Pasta Carbonara with Peas, Fava Beans  
and Pancetta  
Cherries with Lavender and Lemon Sables

## Chef Debrina Woods Menus 2011-2012

### TRADITIONAL DINNER SELECTIONS

#### Poultry

**Pear and Gorgonzola Chicken** - Pear, Gorgonzola and Walnut filled Chicken Breast with Chicken Gorgonzola Sauce and Green Beans with Lemon Aioli

**Sundried Tomato Chicken** - Caramelized Onion and Sundried Tomato Stuffed Chicken Breast in Basil and Tomato Pesto, Roasted Garlic and Goat's Cheese Bread

**Chicken and Mushroom Lasagna** - Layers of Chicken, Mushrooms, Sundried Tomatoes, Fresh Basil and Oregano with a White Béchamel Cheese Sauce, Garlic Herb Bread

**Stuffed Chicken Breasts** - Bread, Fresh Herbs, Mushroom and Onion stuffed Chicken Breast, Served with Chicken Gravy and Roasted Rosemary Sweet Potatoes

**Roasted Rosemary Chicken** - Stuffed with Rosemary Mushroom Duxelle, Chicken Rosemary Jus and Wild Rice Pancakes

**Pesto Chicken** - Basil, Walnuts and Parmesan stuffed inside tender Chicken Breasts in a Pesto Cream Sauce, White and Wild Rice Florentine

**Chicken Marsala** - Chicken Breast with a Marsala Mushroom Cream Sauce Roasted Garlic and Parmesan Mashed Potatoes

**Chicken with Black Bean Sauce** - Chicken with a Black Bean, Sesame and Lime Sauce Served with Sticky Japanese Rice

**Chicken Parmigiana** - Chicken Breast breaded with Italian Cheeses and Bread Crumbs, topped with Marinara, Mozzarella and Fresh Basil, served over Pasta

**Chicken with Artichoke** - Sautéed Chicken, Artichoke, Fresh Herbs and Parmesan topped with Golden Piped Parmesan Potatoes

**Turkey Medallions** - Turkey Breast Stuffed with Walnuts, Blue Cheese and Caramelized Onion, White Corn with Sage Butter

**Thai Curry Chicken** - Tender Chicken, Bamboo Shoots, Onions, Fresh Basil, Red Curry Paste and Coconut Milk over Jasmine and Lime Rice

**Goat's Cheese Chicken** - Chicken Breast with Goat's Cheese, Caramelized Onion and Roasted Garlic, White Wine Sauce, Parmesan Herb Mashed Potatoes

**Black Olive Chicken** - Kalamata Olive Stuffed Chicken Breast, Tomato, Basil and Vodka Sauce Over Buttered Egg Noodles

**Chicken Pie** - Flaky Pastry, Chunks of Chicken, Peas and Carrots with Fresh Thyme in a Creamy Chicken Gravy

**Chicken with Brie Chicken** - Medallions stuffed with Brie, Caramelized Onions, Apples and Sage, topped with Chicken Gravy, served with Squash with Cumin

**Gewurztraminer Turkey** - Gewurztraminer Macerated Raisin and Bread Stuffed Turkey Filets with White Wine Sauce and Wild and Long Grain Rice

**Coq Au Vin** - Chicken, Onion, Bacon, Mushrooms and Fresh Thyme in a Red Wine Chicken Sauce over Long Grain Rice or Mashed Potatoes

**Chicken Roulade** - Pounded Chicken Breast filled with Blue Cheese, Pecans and Pine Nuts served White Corn

**Chicken with Apricot** - Dried Apricot, Cranberry, Pecan and Bread stuffed Chicken Breasts with Port Sauce, Sautéed Squash and Onions with Herbs



## Chef Debrina Woods Menus 2011-2012

### Beef, Lamb and Pork

**Chorizo Penne** - Chorizo, Sundried Tomatoes, Red Onions, Mushrooms, Roasted Garlic and Basil tossed with Penne in a Hearty Tomato Sauce served with Roasted Garlic Parmesan Bread

**Moussaka** - Beef, Roasted Eggplant and Zucchini with Béchamel Sauce served with Feta Oregano Garlic Bread

**Shepherd's Pie** - Beef or Lamb in a rich Gravy, layered with Creamed Spinach and Roasted Carrots topped with fluffy mashed Potatoes dusted with Parmesan

**Pork Medallions** - Pork Tenderloin, Apple/Pear Stuffing served with Demi Glace and Roasted Garlic Stuffed Potatoes

**Indonesian Pork Loin** - Cumin and Lime Crusted Tender Pork Loin with Peanut Sauce served over Garlic and Ginger Chili Rice

**Thai Beef Curry** - Beef with Red Curry Paste, Bamboo Shoots, Onions and Coconut Milk served over Jasmine Rice

**Steak and Mushroom Pie** - Flaky Pastry, Beef, Mushrooms, Onions and Shallots in a Hearty Beef Gravy

**Ginger Beef** - Ginger and Garlic Marinated Beef with Sweet Chili Sauce over Japanese Sticky Rice

**Three Bean Chili Con Carne** - White, Red and Black Kidney Beans with Beef, Mushrooms, Red Onion and Tomatoes topped with Cheddar Cheese

**Filet Mignon** - Beef Tenderloin with Demi Glace topped with Cambozola Cheese, Roasted Garlic Stuffed Mashed Potatoes

**Pork with Apple and Herbs** - Caramelized Apple, Onion, Thyme and Sage Stuffed Roast Pork Tenderloin, Gravy, Garlic Mashed Potatoes

**Caribbean Pork** - Pork Tenderloin, Pineapple and Mango Red Onion Salsa, Rice and Black Beans

**Greek Lamb Meat Loaf** - Ground Lamb, Onion, Mushroom and Fresh Oregano, Topped with Feta and Lemon Sauce

**Asparagus Cheddar Roulade** - Asparagus and 4 Year Aged Cheddar stuffed Beef Roulade with a Red Wine Sauce and Herb Rice

**Chorizo Prawn** - Fried Rice, Chorizo Sausage, Prawns, Green and White Onion, Shallot, Mushroom, Egg, Ginger, Garlic and Jasmine Rice

**Cambozola Shepherd's Pie** - Extra Lean Ground Beef mixed with Sautéed Mushrooms, Onions and Demi Glace, topped with Parmesan Mashed Potatoes and Cambozola Cheese

**Braised Pork Chops** - Boneless Pork Shoulder Steaks, Apple, Caramelized Onion and Raisin Sauce, White and Wild Herb Rice

**Three Mushroom Beef** - Portobello, Button and Oyster Mushrooms with seared Sirloin Strips Red Wine Demi Glace over Roasted Garlic Risotto

### Gourmet Pizza and Calzones

**Meat Toppings** - Capicola, Spicy Chorizo, Back Bacon, Ham, Rosemary Ham, Prosciutto, Salami, Pepperoni, Ground Beef, Ground Lamb, Shrimp, Smoked Salmon, Smoked Turkey, Smoked Chicken

**Vegetable Toppings** - Roasted Garlic, Red Onion, Spinach, Grilled Eggplant, Mushroom, Portobello Mushroom, Chanterelle Mushroom, Porcini Mushroom, Sundried Tomatoes, Artichoke, Olives, Zucchini, Caramelized Onions, Fresh Basil, Fresh Oregano

**Cheeses** - Feta, Parmesan, Goat's Cheese, Cambozola, Gorgonzola, Mozzarella, Fontina

## Chef Debrina Woods Menus 2011-2012

### Seafood

**Sole Stuffed with Mushrooms** - Sole, Mushroom Duxelle, Asparagus and Brie with Vegetable Florentine Rice

**Salmon with Parmesan Sauce** - Salmon with a Parmesan Crust served with Wild Rice and Herbs

**Seafood Lasagna** - Salmon and Shrimp with Mushrooms layered with a Cheesy Béchamel Sauce Roasted Garlic and Spinach

**Prawn and Vegetable Stir Fry** - Prawns with Bok Choy, Celery and Carrot in a light Ginger Garlic Sauce over Jasmine Rice

**Seafood Fettuccine Alfredo** - Prawns, Salmon, Basil and Fresh Parmesan Tossed with Angel Hair Noodles in a light Cream Sauce

**Japanese Sesame Salmon** - Filet of Salmon with a Sesame Glaze served with Ginger Scented Japanese Rice tossed with Pea Pods, Shiitake Mushrooms, finely sliced Green Onions and Sake

**Seafood Cakes** - Sole, Prawns, Shallots, Garlic and Cilantro Lightly Sautéed and served over Sweet Chili Vegetable Rice

**Thai Seafood Curry** - Red Snapper, Salmon, Shrimp, Onions, Straw Mushrooms, Basil and Green Curry Paste with Coconut Milk over Jasmine Rice

**Ginger Sea Bass** - Ginger Scented Steamed Sea Bass with Roasted Garlic Stuffed Potatoes

**Clam Linguine** - Clams, Apple Wood Smoked Bacon, Herbs, White Wine and Cream tossed with Linguine Noodles and served with Roasted Garlic Parmesan Bread

**Lime Cumin Prawns** - Lime and Cumin Marinated Prawns with Coconut Sauce atop Spicy Thai Fried Rice

**Wasabi Lime Halibut** - Baked Halibut with Wasabi Lime Glaze served with Japanese Sticky Rice

**Shrimp Stuffed Sole** - Shrimp, Basil and Parmesan stuffed Sole with Buerre Blanc Sauce and Long Grain and Wild Florentine Rice

**Salmon Cakes** - Salmon, Lime, Wasabi and Ginger with a Sweet Lime-chili Dipping Sauce

**Shrimp and Crab Stuffed Eggplant** - Baked Japanese Eggplant with Shrimp, Crab, Parmesan and Mushroom Filling

**Prawn Macadamia** - Stir Fry Prawns, Macadamia Nuts and Asian Long Beans with Ginger Garlic Sauce

**Seafood Medley** - Shrimp, Salmon and Sole in a Creamy Sauce with a Piped Potato Parmesan Crust

**Baked Salmon Pasta** - Barbecued Salmon, Shallots and Mushrooms tossed with Egg Noodles, and Parmesan Cream Sauce, served with Roasted Garlic Bread

### Vegetarian

**Mushroom Crepes** - Mushrooms Crepes stuffed with Sautéed Red Onion, Spinach, Basil and Parmesan. Served with a Cream or Tomato Sauce and Roasted Garlic Bread

**Roasted Vegetable Lasagna** - Layers of Roasted Eggplant, Red Peppers, Zucchini, Purple Onion, Roasted Garlic and Caramelized Onion, Herb Ricotta, Parmesan Béchamel Sauce and Roasted Garlic Bread

**Wild Mushroom Lasagna** - Portobello, Chanterelle, Button Mushroom Duxelle layered between Lasagna Noodles with a Fresh Basil and Oregano Parmesan Béchamel Sauce served with Roasted Garlic Bread

## Chef Debrina Woods Menus 2011-2012

### Vegetarian Continued:

**Twice Baked Potatoes, assorted flavors** - Parmesan Herb or White Cheddar Herb or Gruyere Herb or Blue Cheese Herb or Cheddar and Roasted Garlic or Roasted Garlic and Spinach or Onion and Parmesan or Goat's Cheese and Sundried Tomato

**Fettuccine Vegetable Alfredo** - Sautéed Zucchini, Eggplant, Tomatoes, Mushrooms and Fettuccine Noodles Tossed in a Creamy Alfredo Sauce and served with Roasted Garlic Parmesan Bread

**Gruyere and Onion Tart** - Classic French Onion Tart with Gruyere Cheese and Scallions

**Asparagus and Goat's Cheese Tart** - Asparagus and Shallots with Goat's Cheese baked in an Herbed pastry shell

**Roasted Vegetable Entree** - Roasted Sweet Potatoes, Leeks, Carrots, Yukon Gold Potatoes, Onions and Fennel tossed with Fresh Herbs served with Cumin

**Butternut Squash Mushroom Pies** - Flaky pastry filled with Wild Mushrooms in a Herb and Parmesan Cream Sauce

**Empanadas** - Squash, Mushrooms, Thyme, Onion and Garlic Duxelle nestled in Flaky Baked Pastry

**Eggplant Napoleon** - Layers of Crispy Bread Crumb Crusted Japanese Eggplant, Mozzarella, Tomato Sauce and Basil served with Roasted Garlic Herb Bread

**Blue Lasagna** - Layers of Caramelized Onion, Blue Cheese and a touch of Roasted Garlic with Lasagna Noodles

### Contemporary Cuisine

#### Soups

Cauliflower with Sorrel Fondue and Black Caviar

Chilled Cucumber with Smoked Trout and Snipped Dill

Chilled Tomato and Red Pepper with Avocado

Chilled Watercress Gavroche

Manila Clam Chowder Provencal

Roasted Eggplant

Garlic and Mushroom with Hazelnuts

Chicken Vegetable Noodle

Cauliflower Stilton

Roasted Butternut Squash with Sage and Parmesan

Chinese Egg-swirl with Corn and Prawns

Caramelized Onion with Gruyere Croutons

Carrot Cumin with Toasted Pecans

Corn Chowder

Corn and Crab Chowder

Tomato and Basil Pesto

Beef and Bean

Leek and Potato

Turkey Vegetable

Roasted Garlic with Goat's Cheese

Salmon Chowder

Broccoli and Sharp Cheddar Cheese

# Chef Debrina Woods Menus 2011-2012

## Salads

Lobster with Mango and Baby Spinach,  
Passion Fruit Vinaigrette

Seared Ahi Tuna with Minestrone Vegetables  
and Pasta

Shrimp and Mushroom in Bibb lettuce, Mustard  
Vinaigrette

Warm Duck Salad with Hazelnut Vinaigrette

## Main Courses

Cod with Caper Berries, Diced Tomatoes and  
Crisp Potato Cubes Vinaigrette

Sea bass on Mashed Potatoes with Diced  
Lobster and Mushrooms

Monkfish with Curried Mussel Sauce  
on Spinach

Poached Salmon with Chardonnay Sauce

Sea Scallops with Asparagus-Tarragon Coulis,  
Angel Hair Pasta and Asparagus Points

Seared Sea bass on a Saffron Broth with Fried  
Shallots Garnish

Trout on Fresh Peas with Marjoram, Lemon  
Beurre Blanc

Red Wine Poached Sea bass on Celery Root  
Puree, Pearl Onions and Red Butter Sauce

Scallop Fricassee with Wild Mushrooms

Seared Salmon on Cucumber Salad-Potato  
Salad with Dill

Breast of Chicken on Baby Bok Choy with  
Sweet Chili Sauce

Broiled Chicken with Green Tagliatelle and  
Morel Cream

Chicken Breast on Ratatouille and White Bean  
Puree

Quail with Tarragon Vinaigrette Boudrain,  
Braised Celery

New York Steak on a bed of Green Lentil  
with Bacon

Braised Spencer Steak on Celery Root Puree

Braised Short Ribs and Pearl Onions  
with Macaroni

Veal Sweetbreads on a Red Onion Marmalade  
with Demi Glace

## Desserts

Champaign Poached Peaches with Lavender  
Ice Cream

Caramel Flan with Fresh Berries

Red Wine and Balsamic Poached Figs with  
Hazelnut Shortbreads

Warm Truffle Cake with Berries

Cherry Flan Cake

Mini Tart Tatins with Vanilla Bean Ice Cream

Lemon Tart in a Sable Crust

## International Dinner Menus

### APPETIZERS

#### **MOZZARELLA BRUSCHETTA**

French bread with a basil  
and mozzarella topping

#### **ROULADE OF SMOKED SALMON AND CRAB**

Served with with a horseradish cream

#### **GOAT'S CHEESE MOUSSE WITH CARAMELIZED GARLIC**

Laura Chenel goat's cheese piped on brioche  
rounds with caramelized garlic

#### **PORCINI MUSHROOM CRISPS**

Caramelized onions set on all butter puff  
pastry and topped with porcini mushrooms

#### **CAROLINA CRAB CAKES**

Lump crab cakes with garden herbs served  
with a saffron-garlic mayonnaise

## Chef Debrina Woods Menus 2011-2012

### APPETIZERS Continued:

#### **BAKED BLUE**

Gorgonzola baked in flaky pastry with walnuts and honey braised radicchio

#### **DUXELLE OF THREE MUSHROOMS PALMIER**

Seasonal mushrooms puree rolled in flaky pastry with kalamata olives and oregano

#### **PRAWN TEMPURA**

Shrimp in a crispy rice flour crust served with a spicy mustard sauce

#### **TATAKI TUNA**

Seared tuna with a wasabi mayonnaise and pickled ginger

### SALADS

#### **WALDORF MY WAY**

Asian pears, Belgian endive, Roquefort and toasted hazelnuts with a hazelnut oil dressing

#### **MIXED GREEN SALAD**

Farmer's market salad mix with a walnut vinaigrette and vine ripe tomatoes and toasted walnuts

#### **HEARTS OF BIBB LETTUCE**

Fresh raspberries, feta cheese and a fruity raspberry vinaigrette

#### **BABY SPINACH SALAD**

Crisp pancetta fans, caramelized red onions with thyme, emulsified red wine vinaigrette and poached Quail eggs

#### **WATERCRESS AND ENDIVE SALAD**

Endive spears, watercress with slivers of toasted almonds, fresh citrus segments

### MAIN COURSES

#### **ROASTED PORK CHOP**

Iowa pork pan roasted with an apple-veal Demi glace, sweet potato galette and tiny green beans

#### **TENDERLOIN OF BEEF**

Filet of beef pan seared with a foie gras

medallion and a cabernet demi glace, potatoes fondant and farmer's market vegetables

#### **BREAST OF CHICKEN ALBUFERA**

Morel stuffed breast with a creamy sauce from Escoffier, braised leek and carrot julienne and wild rice

#### **FILLET OF DOVER SOLE BONNE FEMME**

White wine poached Dover sole with mushrooms in a chardonnay sauce, pan wilted spinach and tiny Vichy carrots

#### **PAN SEARED WILD SALMON FILLET**

Dressed on a celery root puree with truffle oil, beurre blanc sauce with a confetti of seasonal vegetables

#### **PAN ROASTED BREAST OF CHICKEN**

Truffle stuffed breast of chicken set on purple mashed potatoes, light Madeira wine jus with baby carrots and vegetable pearls

#### **WILD MUSHROOM PARMIGIANO**

Seasonal wild mushrooms layered with eggplant, basil marinara and imported parmesan cheese

#### **ROASTED TENDERLOIN OF BEEF ANGLAISE**

Tenderloin of beef served with classic Yorkshire pudding, pan wilted spinach, creamed corn and horseradish

### DESSERTS

#### **KEY LIME TART**

French style key lime pie with a macadamia nut crust

#### **MY MOTHER'S LEMON CHEESECAKE**

Lemon scented cheesecake on an Oreo crust

#### **TIRAMISU**

Italian classic with house made lady finger, Scharffenberger chocolate and dark rum

## Chef Debrina Woods Menus 2011-2012

### DESSERTS Continued:

#### **FRESH BERRY SABLE**

hazelnut shortbread cookies layered with fresh berries and served with a truffle-honey ice cream

#### **CANNOLI PALM BEACH**

rich chocolate-honey mousse in a crisp pastry tube

#### **CLASSIC PECAN PIE**

Pecan halves baked in a rich crust and served with vanilla bean ice cream

#### **COUPE OF BERRIES "AU POIVRE VERT"**

Fresh berries flamed with cognac and green peppercorns served in a ginger tulip shell and pineapple ice cream

#### **ROULE MARQUISE**

flourless chocolate cake with seasonal berries and a Raspberry Coulis

### Light Entrees

#### Salads and Sides

Pearl Pasta Salad with Prosciutto and Parmesan

Fresh Corn & Black Bean Salad with Sweet Peppers and Cilantro

Fresh Green Bean, Roasted Garlic, Pine Nuts and Herbs

Red Potato and Ahi Tuna Nicoise Style

Salad of Exotic Fruits with Fresh Mint

Haricot Vert with Shallots and Thyme

Sugar Snap Pea with Ginger and Lemon Zest

Glazed Baby Carrots Vichy

Mashed Potatoes with Basil Pesto

Twice-Baked Potatoes Biarritz

Asian Cole Slaw Sesame Dressing

Scalloped Potatoes Boulangere Style

Lemon Riso Done Risotto Style

Wild Mushroom and Rice Pilaf

### Vegetarian

#### **Spinach & Mushroom Open Ravioli -**

Spinach, mushrooms & three kinds of cheese layered with tomato lasagna noodles, tomato coulis

#### **Homemade Macaroni & Cheese with Truffle Oil**

**Vegetarian Stroganoff** - Fettuccini & seasonal mushrooms in a light sour cream sauce

**Vegetarian Two-Bean Chili** - Black bean & white beans,

with a assorted vegetables in a chili accented sauce.

**Spinach Tagliatelle**- Pasta & baby vegetable, pesto sauce

### Meat, Poultry & Fish Entrees

**NY Steak with Rosemary** - Mushroom Demi Glace, with Carrot and Potato mashed potatoes

**Veal or Turkey Meat Loaf** - Shiitake mushroom demi glace

**Baked Pork Chops** - caramelized onions and cider sauce

**Thai Pork Sate** - Pork loin in a spicy peanut sauce

**Chicken Breast Italian** - Breasts stuffed with Italian ham and mozzarella, tomato sauce

**Chicken Mexican Style** - Chicken, vegetables, mild chilies and cilantro

**Carolina Crab Cakes** - Jumbo lump crabmeat with a spicy remoulade sauce

**Macadamia Nut Crusted Salmon** - King salmon pan roasted with mango chutney

**Alaskan Halibut** - Wok seared with a green curry and coconut sauce

## Chef Debrina Woods Menus 2011-2012

### OMG What...More Menu Ideas

#### Prepared Salads

Braised Artichokes with Mirepoix Vegetables

Chinese Long Beans with Fermented Black Beans, Roasted Shallots & Garlic

Farfalle Pasta with Heirloom Tomato, Grilled Vegetables and Sherry Vinaigrette

Haricots Verts with Caramelized Onions and Thyme

Toasted Israeli Cous Cous with Dried Fruits and Almonds

Maine Lobster Salad Cucumber, Oriental Vinaigrette

Mixed Field Greens with Matchstick Vegetables and Goat Cheese

Rice Pasta Salad with Parmesan and Pine Nuts

Wheat Berry Salad with Sundried Cherries

Red Skinned Potato Salad with Tarragon

Roasted Cauliflower with Citrus Dressing and Fresh Herbs

Spit-Roasted Chicken Waldorf Salad

Roasted Beets and Mango STAX with Feta or Blu Cheese and Lemon Dressing

Wok Seared Bok Choy with Sesame Dressing

Grilled Asparagus with a Creamy Goat Cheese Dressing

Greek Style Broccolini, Olives and Feta with Lemon Dressing

Roasted Japanese Eggplant with Thai Vinaigrette

Roasted Organic Golden Beets with Raspberry Dressing

#### Sandwiches

Beef Tenderloin with Grain Mustard and Watercress

Barbecued Pork with Southern Slaw

Chicken Salad with Toasted Walnuts, Currants & Arugula

Smoked Salmon with Lemon Cream Cheese and English Cucumber

Portabella Mushroom with Grilled Vegetables and Garlic Mayonnaise

Roasted Turkey with Brie, Asian Pears and Celery Seed Dressing

#### Meat and Fish

Wok Seared Pacific Sea bass with Garlic, Galangal Root, Scallions and Sesame Oil

Shrimp Brochette with Mango Chutney

Breast of Duck with Chinese Five Spice

Roasted Chicken with Lavender Jus

Steamed Lobster with Lemon Butter

Carolina Crab Cakes

Filet of Dover Sole with a Green Peppercorn Cream

Roasted Turkey Breast

Roasted Beef Tenderloin with Yorkshire Pudding and Horseradish

Baby Back Ribs with James' BBQ Sauce

Lamb Shanks with White Beans and Rosemary Jus

#### Accompaniments

Risotto with Roasted Mushrooms and White Truffle Oil

Wasabi Mashed Potatoes

Sweet Potato Fondant with Caramelized Onions

# Chef Debrina Woods Menus 2011-2012

## Accompaniments Continued:

Polenta with Sage and Gorgonzola  
Yukon Gold Garlic Mashed Potatoes  
Purple Peruvian Mashed Potatoes

## Specials

Beef and Porcini Meat Loaf with Home Made  
Tomato and Pepper Ketchup  
Chicken Pot Pie with Baby Vegetables  
Grilled Pork Chop with  
House Made Apple Sauce  
Macaroni with Sharp Cheddar and Truffle Oil  
Red Wine and Mushroom Risotto with Braised  
Rabbit  
New York Pepper Steak  
Roasted Leg of Lamb with Rosemary & Garlic

## Chef Debrina Cocktail Reception

### Hors d'Oeuvres

#### Menu One Cold Selection

- Smoke salmon mousse on a brioche crouton,
- Crostini of tomato and basil, Anchovies and Mediterranean toppings,
- Vegetable display with dip

#### Hot Selection

- Chicken Satay with a peanut sauce,
- Mini tartlets filled with caramelized red onions with honey, Sesame prawn toasts

#### Menu Two Cold Selection

- Scandinavian style marinated salmon on a honey mustard crouton,
- Goats cheese and asparagus quiche,
- Mini minted melon balls threaded with cured ham

#### Hot Selection

- Choux pastry puff with gruyere cheese
- Beef brochettes with spicy dipping sauce of ginger and soy,
- Miniature salmon fish cakes

#### Menu Three Cold Selection

- Croustade filled with avocado and crab with a ginger mayonnaise,
- Slices of kiwi on a crouton with cream cheese and caviar,
- Nicoise salad display tray with dip,
- Quesadilla display tray with Mexican dip

#### Hot Selection

- Miniature pizzas with various toppings
- Shrimps wrapped in bacon and sage with button mushrooms
- Thai pork balls wrapped in angel hair pasta served with a chili dip

#### Menu Four Cold Selection

- Brie and gherkin wrapped in salami mini tartlets filled with celeriac and smoked meats
- Cold shrimp display with cocktail sauce and lemon Vegetable display tray

#### Hot Selection

- Miniature crab cakes with tartar sauce
- Chicken filets in a beer batter honey mustard dip
- Oriental parcels filled with stir fried vegetables

#### Menu Five Cold Selection

- Chicken marinated in tomato and herbs in a pastry case
- Dill and salmon tartar served on pumpernickel
- Lobster tail sliced and served with asparagus points and Mary rose
- A crab chessboard consisting of white and brown bread topped with crab meat



# Chef Debrina Woods Menus 2011-2012

## Hot Selection

- Shrimps beignets with chili served with a fresh salsa
- Tiny potato skins or Yorkshire puddings with blue cheese and sour cream
- Warm oyster, mushroom and arugula parmesan flan
- Tiny sausage plates
- Welsh rarebit a cheese, beer and mustard fondue on toast

## VIP Canapés

### Menu Six

#### Cold Selection

- Classic steak tartare platter w/ toasts
- Chicken liver pate on a brioche crouton with homemade pear chutney,
- Blue cheese and truffle served on a crouton,
- Rosti potato pancake with horseradish cream and various smoked fish
- Assorted sushi bar

#### Hot Selection

- Fresh lump crab with oriental spices rolled into tiny triangles
- Angels on horseback oyster wrapped in bacon on toast
- Caramelized red onion and sherry tartlets topped with fresh foie gras

## Additional Hors d'oeuvre Suggestions

### Section One

- Vegetable spring rolls with mushrooms, peppers and bean sprouts
- Slices of fresh kiwi fruit on a crouton with crème fraiche
- Caramelized onion tartlets topped with goats cheese
- Brie and gherkin wrapped in salami
- Chicken tenders honey mustard dip
- Sesame prawn toasts
- Miniature pizzas various toppings

- Various croquettes smoke salmon, stilton, egg and cheese, ham, spinach and ricotta

### Section Two

- Chicken marinated in tomato and herbs served in a pastry case
- A roulade of smoke salmon and cream cheese
- Goats cheese and roasted walnuts wrapped in won ton wrappers
- A tiny Woodstock sandwich consisting of avocado, tomato, tuna Southern style and Vermont cheese
- Mini tartlets filled with celeriac root and smoked meats (Duck or chicken)
- Minted melon balls threaded with ham
- Oriental parcels filled with stir fry vegetables
- Lightly marinated tuna served on a potato crisp

### Section Three

- Fresh cocktail shrimp served with cocktail sauce and lemons
- Chicken satay with homemade peanut sauce
- Beef brochettes with ginger and soy dressing
- Tiny boneless chicken kinglet marinated in a BBQ sauce
- Leek and gruyere cheese quiche

### Section Four

- Miniature crab cakes served with tartar sauce
- Lobster tail served on brioche toast with asparagus tips
- Carpaccio of beef filet with parmesan flakes
- Deep fried cheeses served with an orange or cranberry dip
- Crumbed fish sticks shallow fried and served with tartar sauce

### Section Five

- A tiny tartlet of creamed leeks topped with a soft boiled quails egg perfumed with truffle
- Mushroom caps filled with crab meat
- Assortment of chef's Thai canapés
- Lamb cutlets marinated in a Japanese style dressing

## Chef Debrina Woods Menus 2011-2012

- Rosti potato pancake with horse radish and assorted smoked fish
- Fresh foie gras sautéed and rolled in truffle

### American Style Hors d'Oeuvres

*inspired by James Beard*

- Beef Tenderloin with Chili Sauce
- Cocktail Ruben Sandwiches
- Tiny Lamb Chops with a Mustard Sauce
- Mini Hamburger "SLIDERS"
- Boiled Shrimp on a Stick with Herb Butter
- Oyster Shooters with Cocktail Sauce
- Codfish Fritters Crispy Chicken Skewers
- Eggplant Caviar on Spoons w/ Parmesan Crisps
- Fondant Potatoes with Crème Fraiche and Crispy Pancetta
- Sausage Corn Dogs with Mustard
- Smoked Salmon with Dill Sauce
- Roquefort Cheese Log
- Mini Steak Sandwiches



### TRAY PASSED HORS D'OEUVRES

Crab Cakes with Garlic Aioli  
Seared Tuna Crouton with Olive Tapenade  
Cornet of Salmon Tartar  
Potato Blinis with Smoked Salmon and Chive Crème Fraiche  
Tuna Tartar Crisps with Ginger and Wasabi  
Lobster Salad on Won Ton Crisps

Purple Potatoes "Coins" with Caviar and Crème Fraiche

Crisp Risotto Cake with Duck Confit and Scallion Relish

Petit Filet on Potato latkes Cake with Horseradish Cream

Herbed Crepe Pinwheels with Goat Cheese, Figs and Arugula

Basil Marinated Chicken Wrapped in Grilled Eggplant

Potato Chip of Warm Duck Confit with Apple Relish

Fried Artichokes with Garlic-Saffron Mayonnaise

Beef Short Rib Skewers w/Classic BBQ Sauce

Cannellini Bean Bruschetta with Fresh Roasted Asparagus Crostini w/ Parmesan and Aged Balsamic

Vegetable Spring rolls, Hot Chinese Chinese Mustard Dipping Sauce

Tartlets with Eggplant ratatouille and Hummus

### COLD STATIONARY HORS D'OEUVRES

Sesame Crusted Tuna with Nobu's Vinaigrette and Tobiko Caviar

Endive with Smoked Trout with Lemon Scented Cream Cheese

Seared Tuna with Eggplant Camponata

Rosemary Grilled Beef with Garlic Aioli and Chives on Toast

Bruschetta with Fresh Mozzarella and Sun Dried Tomato Pesto

Crostini with Fresh Goat Cheese and Walnuts

Smoked Salmon on Brioche

Assortment of Cucumber Cups, Winter Vegetable,

## Chef Debrina Woods Menus 2011-2012

Spicy Gulf Shrimp, Dungeness Crab  
and Avocado

Bay Scallop Ceviche on Bent Spoons

Moo Shu Wraps with Orange Beef Rolled with  
Celery, Green Onion and Red Bell Peppers

### HOT STATIONARY HORS D'OEUVRES

Little Fried Sandwiches of Polenta, Mozzarella  
and Prosciutto

Duck Confit on Apple Walnut Crostini with  
Sundried Cherries and Peppered Chevre

Spicy Chicken Empanadas

And Served with Guacamole and Sour Cream

Spicy Vegetable Empanadas With Classic  
with Smoked Chile Salsa

Garlic-Rosemary Lamb Chop Lollipops  
with Mint Mayonnaise

Mini Pizza with Gorgonzola, Fig Tapenade  
and Red Onions

Thai Shrimp Spring Roll With Red Curry  
Dipping Sauce

Classic Crab Cakes

Grilled Shrimp with Chorizo and Peppers

Stuffed Mussels with Roasted Garlic  
Mayonnaise

Straws of Apple wood Smoked Bacon  
Wrapped asparagus

Crisp Risotto Cake with Duck Confit and  
Scallion Relish

Muscovy Duck Confit Tartlets with Dried Fruit

### CRUDITÉS AND CHEESE

#### Crudités

Seasonal vegetables

#### May include:

Carrots, Broccoli, Cherry Tomatoes,

Asparagus, Celery,  
Green Beans, Zucchini, Cabbage Sections,  
Snow Peas and Peppers

#### To be served with dipping sauces

Three Mustards  
Aioli with Roasted Garlic  
Roasted Bell Peppers  
Caesar Dressing

#### Cheese

Herbed Goat Cheese  
Cheese and Fruit  
Selection of Domestic & International Cheese  
Rustic Breads and Crackers

Served with assorted dried fruits and nuts

### ADDITIONAL Select Canapés

Bay Shrimp in a Marie Rose Sauce, Spoons

Beef and Mushrooms Brochette

Beef Brochette with Ginger and Soy Dressing

Beef Stroganoff Brochette

Chicken Brochette

Chicken Satay with Homemade Peanut Sauce

Chicken Tenders Honey Mustard Dip

Chicken Tenders with a Marie Rose Sauce

Chilled Chicken Strips Oriental

Cold Shrimp, Sauce Cocktail and Lemon

Crab Balls

Leeks Fondue with Mini Salmon Escallops on  
Spoons

Marinated Tuna Served on a Cucumber Round

Lobster Salad on Spoons

Lomi Lomi Salmon in Cherry Tomatoes

Melon in Prosciutto

Mini Crab Cakes

Mushroom Caps Filled with Crab Meat

Mushroom Stuffed Mushroom

## Chef Debrina Woods Menus 2011-2012

Mushrooms Stuffed with Duck Sausage  
NY Steak Brochette with a Spicy Peanut  
Sauce  
Pan fried Scallops on Mushrooms  
Scallop Skewers  
Grilled Shiitake Mushrooms  
Roulade of Smoke Salmon and Cream Cheese  
Shrimp Brochette with Sesame Seed Glaze  
Snow Pea Pods with Goat Cheese Filling  
Mushrooms Stuffed with Spinach  
Thai Pork Balls with Chili Sauce  
Whipped Roquefort on Endive Spears  
Assorted Cheese Platter with Grapes  
Bouquet of Crudités with pesto Sauce  
Caramelized Onion & Tomato tart  
Cheese Palmiers  
Cheese Puffs with Herbed Filling  
Chicken satay with Homemade Peanut Sauce  
Choux Puffs Gruyere  
Corn and Crab Fritters  
Crostini with Marsala Mushroom  
Deviled Crab Croustades  
Herbed Corn Madeleine's with Golden Caviar  
Leek and Gruyere Cheese Quiche  
Mini Crab Cakes  
Mushroom Stuffed Mushroom  
Onion and Olive Tart  
Smoked Salmon Mousse on Brioche Croutons  
Spiced Pecans  
Turkey Meatballs in a Mole Sauce  
Whipped Roquefort on Endive Spears  
White and Dark Sesame Pillows  
Won Ton Triangles with Sweet Chili Sauce

### Canapés and Snacks for Kids

Mozzarella cheese and pepperoni  
on toasted bread  
Bread sticks with cheddar cheese and  
bacon dip or fresh tomato salsa  
Mini pita-pockets with chopped turkey,  
lettuce, tomatoes and cheese or peanut butter  
and bananas  
Tea sandwiches filled with egg salad or  
cucumber and cream cheese or ham and thinly  
sliced tomato  
Cheddar- or pizza-flavored Goldfish crackers  
with a cheese and fruit plate  
Mini-bagels filled with cream cheese  
or butter/peanut butter/ chopped nuts/raisins  
Mini-croissants, plain, or filled with bananas  
and warmed, or with ham/turkey/beef  
and cheese  
Pizza tart: Puff pastry into little squares,  
topped with pizza fixings and baked  
Phyllo cups filled with shredded cheese and salsa  
and baked; or filled with warm sloppy Joe filling  
Chicken with mozzarella and cheddar cheese  
sandwiched between two flour tortillas  
Crumbled cooked bacon and melted  
mozzarella cheese on toast points  
Grilled ham and cheese sandwiches,  
cut into fourths  
Trail mix with dried fruits and nuts  
Mini-quiches or mini-corn dogs  
Celery filled with peanut Butter  
Fruit and cheese kebabs  
Cheese Nachos  
Deviled eggs  
Popcorn

# Chef Debrina Woods Menus 2011-2012

## BBQ Themed Buffets

### Western BBQ

Classic Caesar Salad, Tomato Basil Salad  
BBQ Chicken, BBQ-Glazed Pork Ribs  
Western Baked Black Beans, Cabbage Cole  
Slaw, Green Beans  
Old Fashioned Whipped Potatoes, Country  
Breads and Corn Bread

### Dude Ranch BBQ

BBQ Pork Ribs Grilled Chicken with a Mole  
Sauce, Black Beans Tex Mex Style, Sage  
Corn Bread, Cabbage Cole Slaw, Baked  
Potatoes, Steamed Yellow Corn, NY Steak  
with a Chile Rub, Western Caesar Salad  
Garden Salad, Sundried Tomato Dressing

### Dude Ranch BBQ 2

Chili Con Carne, Lobster and Corn Chowder,  
Basket of Crusty Breads and Rolls

Marinated bean salad with sundried tomatoes  
and cilantro, Romaine lettuce, chicken and  
ranch dressing

Roasted peppers, sweet corn and grilled shrimp

Assortment of salad greens with vegetables,  
balsamic dressing

Blue and yellow corn chips

Guacamole, salsa, sour cream

Barbecued to order: New York steaks,  
swordfish, breast of chicken, salmon steaks,  
BBQ pork ribs

Extra rich macadamia chocolate brownies

Strawberry shortcake, Peach and blueberry  
cobbler, Chef's cookies

### Summer BBQ

Garden Vegetables, Ranch Dipping Sauce  
BBQ Chicken, Red Chili and Orange Corn and  
Roasted Red Pepper Salad, Tomato and  
Grilled Zucchini Salad, BBQ Beans, Soft Rolls  
and Sweet Butter

### Italian BBQ

Antipasto Platter with Roasted Red Peppers,  
Marinated Artichokes, Olives, Salami,  
Mortadella, Provolone, Caesar Salad, Italian  
Breads, Tomato, Basil & Red Onion Salad,  
Berries & Melon in Marsala Penne Pasta in a  
Fresh Tomato Sauce, Grilled Mild Italian  
Sausages Grilled Breast of Chicken, Lemon  
and Oregano

### Tri Tip BBQ

Classic Cole Slaw with Pineapple, BBQ Chicken,  
Grilled Beef Tri Tip, Fresh Tomato Salsa, Baked  
Black Beans, Deep Fried Potato Wedges Fresh  
Fruit Salad, Green String Beans with Onions and  
Herbs, Soft Rolls and Corn Breads

### Polo Corral BBQ

BBQ Pork Ribs, Grilled Chicken with a Mole  
Sauce, Black Beans Tex Mex Style,  
Southern Cole Slaw, Western Potato Salad,  
Yellow Corn on the Cobb, Marinated Grilled Tri  
Tip, Fresh Salsa, Western Caesar Salad with  
Roasted Garlic Grilled Vegetables, Biscuits,  
Corn Bread

### Flank Steak BBQ

Killer Garlic Bread, Our Caesar Salad with  
Imported Parmesan and Garlic Croutons  
Marinated & Grilled Flank Steak with Mild  
Tomato Salsa, My Baked Black Beans Tex  
Mex Style

### Carolina Pork BBQ

Pork BBQ with Vinegar Dressing Sesame  
Seed Buns, Southern Style Potato Salad  
Carolina Baked Beans, Dinner Rolls & Butter  
Mesquite Grilled Chicken Breast and Hush  
Puppies

## Chef Debrina Woods Menus 2011-2012

### BBQ Luncheon

Flank Steak Marinated in a Dry Rub, Cole Slaw Sausages with Caramelized Onions and Peppers sauté, Rolls, Buns & Assorted Mustards, Thin Green Bean Salad with Flageolet Onions and Cucumbers, Garlic Mashed Potatoes Caesar Salad, Corn Chowder and Corn Bread

### Desserts

Fresh Fruit Salad, Lemon Bar, Cream Cheese Brownie, Cheesecake, Apple Muffin, Pecan Pie, Apple Pie, Chef's Cookies (Tollhouse, Peanut Butter, Coconut),

### Children's BBQ Menu Ages 4-11

All Beef Hot Dogs, Buns and Condiments Assorted Chips, Carrot Sticks, Celery Stuffed with Peanut Butter

## BEACH PARTIES

### Clambake

#### Raw Bar

Chilled Peel and Eat Shrimp, Succulent Native Oysters and Cherrystone Clams on the Half Shell, Lemon Wedges, Miniature Tabasco, and Cocktail Sauce, Grilled Calamari Skewers

Miniature Crab Cakes Remoulade, Grilled and Raw Vegetable Crudités Display, Cheddar and Caramelized Onion Dips and Chips (One Hour Consumption)

#### Dinner

#### (Tables Set with Lobster Bibs and Appropriate Seafood Utensils)

White Clam Chowder, Marinated Beefsteak Tomatoes, Sweet Onion Vinaigrette, Classic Cabbage Slaw, Greek Cucumber Salad, Green Bean, Yellow Pepper and Bacon Salad, Oregano Vinaigrette

### From Chafing Dishes:

Fresh Maine Lobsters, Steamed Black Mussels and Cherrystone Clams, **Mesquite Grilled:** Rosemary Lemon Chicken Breasts, New York Strip Steaks, Steamed Sugar Snaps with Pearl Onions, Boiled New Potatoes, Corn on the Cobb with Drawn Butter, Cornbread, Watermelon Boats Filled with Fresh Fruits, Pumpkin-Pecan Bread Pudding, Coffee Whipped Cream, Apple Pie, Whipped Cream, Carrot Cake, Blueberry Cobbler and Rum Sabayon

### Moist Towel Service Is Provided Following This Bountiful Feast

### Caribbean Beach Party

Freshly-Shucked Oysters and Clams on the Half Shell, Cocktail Sauce and Lemon Wedges, Grilled and Raw Vegetable Display, Guacamole, Thousand Island Dip, Mango Chutney, Smoked Island Seafood Display, Ginger-Flavored Peanut Sauce, Warm Blue Crab Dip Lahvosh & Assorted Crackers (One Hour Consumption)

#### Dinner Selections:

- Cuban Black Bean Soup,
- Jicama and Pineapple Salad with Fresh Coriander, Beefsteak Tomatoes and Bermuda Onions with Basil Vinaigrette,
- Sweet Potato Salad,
- Scallop, Bay Shrimp and Queen Conch Ceviche,
- BBQ Rum-Basted Pork Loin Carved to Order w/ Mango Chutney & Tomato Soy Barbecue Sauce,
- Jamaican-Jerk Spiced Barbecued Game Hens,
- Tangerine-Rosemary Glazed Bahamian Coconut Shrimp,
- Grilled Key-Lime Marinated Flank Steak with Chipotle-Honey Sauce,
- Sautéed Red Snapper with Mango-Red Onion Relish,
- Napa Cabbage, Snow Pea, and Carrot Sauté,
- Butternut Squash with Walnuts and Ginger,

## Chef Debrina Woods Menus 2011-2012

- Saffron Rice Pilaf with Raisins and Toasted Cashews,
- Platters of Banana Bread, Corn Bread and Whole Grain Rolls,
- Tropical Fruit Display to Feature fresh Mangoes, Papayas, Pineapple, Bananas, Kiwi and Oranges with Pina Colada Dip in Coconut Halves,
- Key Lime and Banana Cream Pies
- Puerto Rican Caramel Flan,
- Coconut Custard,
- Pineapple Crunch Cobbler w/ Rum Flavored Whipped Cream,
- Cheesecake, Rum Raisin Rice Pudding
- Chocolate Truffles with Myer's Rum

### Deluxe BBQ

#### SALAD BAR:

##### *Design-Your-Own Nine Lettuce Salad*

Broccoli Buds, Baby Corn, Sliced Mushrooms, Grated Carrots, Hearts of Palm, Plum Tomatoes, Cucumber Wheels, Green Pepper Rings, Sprouts, Sunflower Seeds Catalina, Western Ranch, Fresh Herb Dressings, Three Pea Salad, Couscous Salad with Fresh Mint, Radish and Walnuts, Pene Pasta with Sundried Tomatoes and Pesto

### Grilled to Order

(Select Two)

Swordfish Steaks(Seasonal), Chunky Mango-Basil Salsa, New York Strip Steaks, Lamb Chops, Thick-Cut Pork Chops, Lemon and Lime Chutney, Chicken Breasts

### From chafing dishes:

(Select Two)

- Marinated Sea Bass Fillets, Baby Back Ribs, BBQ Sauce,
- Honey-Basil Chicken, Game Hens,
- Atlantic Salmon and Cilantro Lime Butter
- Accompanied by Seasonal Vegetable Medley, Roasted Ears of Sweet Corn,

Drawn Butter, Baked Potatoes, Crumbled Bacon, Sour Cream, Chives, Shredded Cheddar Cheese, Jalapeno Cheese Biscuits and Baguettes,

### Shortcake Station

- Shortcakes, Lemon Zest Pound Cake with Vanilla Peaches,
- Blueberries, Strawberries, Cherries, and Bananas,
- Hot Pear Crisp with Cornmeal Cinnamon Streusel and Pear Brandy Sabayon,
- Fresh-Cut Finger Fruits, Dark Chocolate Dipping Sauce,

### Americana

Potato Salad, Southern Cole Slaw, Green Beans Vinaigrette, Mozzarella and Tomato with Pesto, Pasta Salad with Sundried Tomatoes, Caesar Salad, Tortilla Chips fresh tomato salsa and guacamole, Chilled Shrimp with Cocktail Sauce, Cucumber and Dill Salad

### From the BBQ

- Black Angus Burgers,
- All Beef Hot Dogs,
- Top Sirloin Steaks,
- Salmon Fillet,
- Breast of Chicken,
- Corn on the Cobb,
- Baked Beans
- Baby Back Ribs
- Shrimp Skewers
- Mahi Mahi

Kaiser Rolls, condiments, lettuces, tomatoes, onions

Strawberry Shortcake, Lemon Bars, Apple tarts, Brownies, Chocolate Chip Cookies, Fresh Fruits

Garlic Bread, French Rolls with Butter

# Chef Debrina Woods Menus 2011-2012

## Low Carb Gourmet

*Hey, who said Dieting HAD to be BORING!!!*

### Poultry

#### **CHICKEN BREAST "CORDON BLEU"**

Breast of chicken with a prosciutto and gruyere cheese stuffing, basil and tomato Demi glace

#### **CHICKEN STIR FRY**

Thai style chicken with Asian greens, cashews and a garlic-ginger sauce

#### **ROASTED CORNISH GAME HENS**

Served with a tarragon jus with shiitake mushrooms

#### **CHICKEN MINESTRONE**

Breast of chicken stuffed with pesto and serve over a "minestrone" garnish

#### **VIETNAMESE CHICKEN**

Chicken tenders stir fried, fermented black bean sauce, long beans

#### **TURKEY SCALOPPINI**

Turkey medallions with pearl onions, pancetta and porcini mushrooms

#### **GREEN CURRY CHICKEN**

Chicken tenders, coconut green curry sauce with fresh peas, asparagus and mint

#### **CHICKEN Miss Adele**

Chicken breast stuffed with goat cheese and sundried tomatoes, vinaigrette with herbs, tomatoes and avocado

#### **BREAST OF CHICKEN CALVADOS**

Organic breast of chicken with a cider-calvados Demi glace

#### **COC AU VIN ROUGE**

Chicken, pearl onion, bacon, morels in a chicken Demi glace

#### **BREAST OF CHICKEN ROMA**

Chicken breast filled with capers, parmesan, mushrooms and herbs

#### **MY MOTHER'S TURKEY MEAT LOAF**

Minced turkey with a brunoise of onions, celery and carrots, turkey Demi glace with shiitake mushrooms

#### **BREAST OF CHICKEN PICCATA**

Pounded breast of chicken sautéed in olive oil with capers, lemon and Italian parsley

#### **VENETIAN CHICKEN**

Chicken breast stuffed with spinach and caramelized fennel, Brunello sauce

#### **CHICKEN AND EGGPLANT PARMIGIANO**

Tender chicken scaloppini layered with eggplant, fresh marinara and parmesan

#### **BREAST OF CHICKEN ON "VEGETABLE NOODLES"**

Chicken breast stuffed with a basil pesto and served of a julienne of vegetables, light jus with truffle oil accents

### Beef, Pork and Lamb

#### **LAMB LOIN "A LA GREQUE"**

Boneless loin of lamb on an eggplant and zucchini tian with an oregano and lemon jus

#### **PORK SATE**

Pork tenderloin sautéed, served with a spicy peanut sauce and a green papaya salad

#### **"MASAMAN" BEEF CURRY**

Tenderloin of beef in a spicy coconut-red curry sauce, pearl onions, pepper julienne and snow peas

#### **LAMB CHOPS WITH A BLACK MUSHROOM CRUST**

Pan roasted with a black trumpet mushroom crust, lamb Demi glace

#### **QUICK POT AU FEU**

Chicken, filet of beef and a lamb chop simmered in a savory broth with pot vegetables, horseradish sauce

#### **TENDERLOIN OF BEEF WITH MUSHROOMS**

Medley of seasonal mushroom in a cabernet Demi glace, roasted garlic flan with chives



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### **BEEF TENDERLOIN STRIPS SAIGON**

Beef tenderloin strips served in a star anise and ginger broth with scallions, herbs and chilies

### **MARK TWAIN'S PORTERHOUSE**

Grilled and served with seasonal mushrooms and peas in a Demi glace

### **THE UN-BURGER**

85% lean ground beef stuffed with sharp cheddar cheese, roasted garlic mayonnaise and vine ripe tomatoes

### **FUSILI WITH BOLOGNESE SAUCE**

Beef, vegetable and tomato ragout sauce over low Carb fusili pasta

## **Seafood**

### **PACIFIC RED ROCKFISH**

Fillet top with a fennel crust, served over a fennel and pine nut cream

### **SEARED SALMON ST. JAMES**

pepper crusted salmon set on a dollop of celery root-parmesan puree

### **PACIFICA'S BBQ SALMON FILLET**

Spicy fillet of salmon with Chinese long beans and black bean sauce

### **CAROLINA CRAB CAKES**

Jumbo lump crab cakes with a lemon cream sauce

### **BOUILLABAISSSE BURMESE**

Lobster, clams, mussels, tuna, scallops, shrimp, coconut milk, ginger, lime juice, lotus root and other ingredients

### **MISO MARINATED SEA BASS**

#### **with A SESAME CRUST**

Baby Bok Choy and a Mirin broth

### **PROVENCAL PRAWNS**

Sautéed and flamed with Period, tomatoes, basil and caramelized garlic

### **HALIBUT WITH A HORSERADISH CRUST**

Chanterelle cream and tiny French beans

### **FILLET OF SOLE BONNE FEMME**

Old fashioned Dover sole stuffed with shrimp and served with a mushroom-chardonnay cream sauce

### **SHRIMP AND CRAB STUFFED TOMATO**

Heirloom tomato stuffed with deviled shrimp and crab, Cajun spiced cream sauce

### **PRAWNS CASTROVILLE**

Sautéed prawns with a medley of fresh artichoke hearts, pearl onions and pancetta, light shrimp jus with rosemary

### **SALMON BANGKOK**

Wok seared and served on fried eggplant flavored with lime, mint and Thai fish sauce

### **PANCETTA WRAPPED NORTHERN HALIBUT**

Baked and served on fresh tomato coulis with snap peas

### **BAKED PACIFIC SEA BASS**

Five spice and port sauce with vegetable pearls

### **DIVER SCALLOPS DUSTED**

#### **WITH TRUFFLE FLOUR**

Sautéed and served with a lemon butter in leeks fondue

## Chef Debrina Woods Menus 2011-2012

### My Seafood "Restaurant" Menu

#### Soups and Salads

##### **She Crab Soup**

morsels of crab, brandy and cheese straws

##### **White Clam Chowder**

##### **Organic Mixed Greens**

spiced, honey glazed pecans, Danish blue cheese

##### **Caesar Salad**

romaine hearts and parmesan crisps

##### **Toasted Goat Cheese Ravioli Salad**

oven roasted tomatoes, frisee lettuces and balsamic dressing

##### **Green Lip New Zealand Mussels**

Thai Green Curry mild green curry with coconut milk

##### **Layered Terrine of Smoked Fishes**

sturgeon, salmon and scallops in a layered terrine, apple and fennel salad, lemon dressing

##### **Mosaic of Grilled California Vegetables**

eggplant, peppers, squashes, goat cheese, sun dried tomato vinaigrette

##### **Jumbo Lump Crab Cakes**

avocado relish, tomato coulis

##### **Giant Grilled Prawns,**

Curry Dusted mango chutney and toasted

##### **Smoked Salmon and Crab Papillote**

crab salad wrapped in a smoked salmon pillow, ginger and green peppercorn vinaigrette

##### **Thai Sushi with Ahi Tuna**

rice paper wrapped with sprouts, carrot shreds and mustard dipping sauce

#### Seafood

Seafood Bouillabaisse mussels, scallops, shrimp. and other seafood fennel, tomatoes, Maui onions, orange accents and pearl pasta

##### **Fillet of Sea Bass Baked under an Herb Crust**

stuffed with mushrooms, tomatoes fondue, parmesan cheese and topped with herb crust

##### **Grilled Swordfish "Grenobloise"**

caper, lemon and herbs in a butter emulsion, stir fried spinach and pea shoots, frite' potatoes

##### **Barbecued Sugar-Spiced King Salmon**

Chinese mustard and garlic mashed potatoes

##### **Ahi Pepper Steak**

with "Smashed" Yukon potatoes  
sauce of pancetta, scallions and mixed peppers

##### **Seared Scallops**

Sweet and sour chili-garlic sauce, ginger carrot and snow pea julienne, basmati rice

#### Oh yeah...Meats Etc.

##### **Pan Roasted Organic Chicken**

rosemary jus with sweet garlic, button mushroom, pancetta and purple potatoes

##### **Filet Mignon**

cabernet Demi glace with potato-gratin crisps

##### **Center Cut Veal Chop**

mushroom medley, our garlic mashed potatoes

##### **Aged New York Steak**

Roquefort butter, peppercorn and port Demi glace,  
roasted fingerling potatoes Lyonnais

##### **Gemellini Pasta Vegetarian**

roasted garlic-porcini cream, cultivated mushrooms, sun dried tomatoes and fresh vegetables

#### Sides

Steamed Vegetables, Garlic Sautéed Spinach, Grilled Asparagus, Garlic Mashed Potatoes

## Chef Debrina Woods Menus 2011-2012

### My Seafood "Restaurant" Menu 2

#### Appetizers

##### **Seared Sea Scallops**

German Potato Salad Sauce

##### **Dungeness Crab Cakes**

in Tomato Coulis with Avocado pearls

##### **Crispy Atlantic Calamari**

Aioli Sauce

##### **Cured Salmon Waterside**

Cucumber and Seaweed Salad, Wasabi  
Mayonnaise

##### **Chilled Poached Prawns**

Classic Cocktail Sauce

##### **Baked Oysters**

Fennel and Spinach, Garlic-parmesan Cream

##### **Black Mussels**

Steamed with Leeks, Tomatoes and Garlic

##### **Spicy Ahi Tuna Tartar**

Flying Fish Caviar, Pumpkin Oil and Scallions

##### **Crab and Artichoke Gratin**

Fresh Artichokes, Light Mustard Cream

#### Soups

##### **New England Clam Chowder**

Fresh clams, apple wood bacon,  
Yukon gold potatoes

##### **Watercress Soup**

with a Touch of Cream

#### Salads

##### **Organic Mixed Greens**

Candied pecans, Dried Cherries, Blue Cheese

##### **Classic Caesar**

Garlic Croutons, Italian Parmesan

##### **Asian Pear-Belgian Endive**

White Balsamic Vinaigrette, Radicchio salad  
with Toasted Hazelnuts

##### **Grilled Shrimp Salad**

Roasted Tomato Vinaigrette, Wild Mushrooms,  
Tomatoes, Curly Endive

#### Entrée Salads

##### **Dungeness Crab Cake Louie**

Teardrop Tomatoes, Egg, Avocado, Cucumber

##### **Grilled Tuna Niçoise**

Haricot Vert, Tomato, Potato, Olives, Hard  
Boiled Egg, Herb Vinaigrette

##### **Grilled Thai Chicken Salad**

Sesame Noodles, Peanut-Sesame Vinaigrette,  
Cabbage Slaw

##### **Spicy Shrimp Salad**

Mango, Raspberry Dressing, Feta  
on Mixed Baby Greens

#### Entrees

##### **Seared Sugar-Spiced Fresh Salmon**

Long beans, Garlic Mashed Potatoes, Spicy  
Mustard Cream

##### **Five Spice Wild Sea Bass**

with Baby Bok Choy with a Thai Green Curry Sauce

##### **Fresh Lake Superior Whitefish**

Sautéed Spinach, Wild Mushroom Jus

##### **Pan Seared Atlantic Sea Scallops**

Sweet Corn, Potato and Lima bean Risotto

##### **Baked Lobster Tail with Garlic Butter**

Béarnaise Sauce, Broccoli and Noisette Potatoes

##### **Calamari with Fresh Tomato Coulis**

Shell Pasta, Italian Parmesan and Snap Peas

##### **Grilled Swordfish**

Caper and lemon Emulsion, Leeks Fondue

##### **Steamed Thai Snapper**

Couscous and a Spiced Vegetable Sauce

##### **Seared Alaskan Halibut**

Ragout of Artichokes, Wild Mushrooms and  
Pearl onions

# Chef Debrina Woods Menus 2011-2012

## **Seared Rare Ahi Tuna**

Orange-Onion Confit with Broccolini

## **Paella Espana**

Spanish Rice, Shrimp, Clams, Mussels,  
Calamari, Chicken, Chorizo, Romesco Sauce

## **Grilled Pork Loin Steaks**

Mint Jus, Garlic Mashed Potatoes, Broccolini

## **Filet Mignon**

Red Wine Demi Glace with Garlic Mashed  
Potatoes

## **Prime Angus Flatiron Steak,**

French beans, Mushroom Sauce and  
Broccolini

## **Rosemary Roasted Half Chicken,**

Garlic Mashed Potatoes, Spinach, Natural Jus

## **MY Steakhouse Menu**

### **Appetizers**

Shrimp Cocktail with Classic Cocktail Sauce

Jumbo Lump Crab Cakes  
with House Tartar Sauce

Seared Ahi with Wasabi and Asian Slaw

Large French Escargots Baked in their Shell  
with Parsley-Garlic Butter

French Onion Soup Garden with Gruyere  
Cheese

Buttermilk Battered Calamari with Spicy  
Roasted Pepper Mayonnaise

### **Salads**

Caesar Salad with Sourdough Croutons and  
Parmesan Crisp

Vine Ripe Tomatoes with Mozzarella, Basil Oil

Wedge of Iceberg Lettuce with Roquefort  
Dressing and Tomato Chunks

## **Side Dishes**

Potatoes with Caramelized Onions,

Twice Baked Potato,

Thin Green Beans,

Steamed Asparagus, Macaroni and Cheese,

Garlic Mashed Potatoes,

Creamed Spinach,

Steamed Broccoli,

Sautéed Wild Mushrooms

Corn Soufflé

## **Beef and Fish**

Filet Mignon Bone-In

Porterhouse 24 oz., when available

Kansas City Bone-In New York

New York Strip Steak

Veal Chop

Prime Rib Steak

Rack of Colorado Lamb

Herb Crusted & Roasted Prime Rib au Jus

Colorado Lamb T-bone Chops

Double Cut Pork Chops Lightly Smoked

Double Cut Chicken Breast Citrus Marinated

Salmon Fillet

Market Fish

Blackened Ahi with Soy-Mustard Sauce

Lobster Tails

**Sauces:** Au POIVRE, Shallot-Cabernet,  
Béarnaise, Hollandaise, Wild Mushrooms

# Chef Debrina Woods Menus 2011-2012

## Thanksgiving Dinner

### Appetizers

- Baked Goat Cheese Salad On Field Greens
- Creamy Flageolet Bean Soup With Pancetta and Tomatoes
- Curried Soup Of Winter Squashes
- Shrimp Essence w/Herbs & Tomato Flakes
- Tarragon Mustard Shrimp On Creamy Mashed Potatoes
- Old Fashioned Clam Chowder
- Smoked Salmon With Corn Blinis and Beluga
- Salad with Apples, Roquefort, Walnuts And Greens
- Oysters: Raw, Casino,
- Stuffed Mussels

### Entrees

- Herb Roasted Turkey
- Roasted Leg of Lamb
- Honey Glazed Ham

### Sides

- Brussels Sprouts With Grapes
- Caramelized Carrot Puree
- Cranberry Relish
- Creamy Garlic Mashed Potatoes
- Creamed Corn With Peppers And Scallions
- Maple Syrup Glazed Sweet Potatoes
- Potato And Celery Root Puree
- Sugar Snap Peas, Pearl Onions and Mint
- Scalloped Potatoes
- Cauliflower and Blu Cheese tart

### Stuffing's

- Barley Stuffing With Dried Fruits
- Bulgur Wheat Stuffing With Pears and Pecans
- Corn Bread Dressing Oysters Optional
- Cornbread And Chestnut Stuffing
- Italian Sausage Stuffing With Sundried Tomatoes
- Wild Rice Stuffing With Mixed Mushrooms

### Dessert Selections

- Apple And Currant Pie With Cornmeal Crust
- Bourbon Brown Betty
- Bowls Of Assorted Nuts
- Cranberry Caramel Tarts With Almonds
- Fall Fruits In Baskets
- Apple Pie
- Harvest Pumpkin Pie With Leaf Designs
- Lemon Meringue Pie
- Pear And Almond Tarts
- Vanilla And Jack Daniel's Ice Cream
- Pumpkin Cheesecake
- Pecan Pie
- Chocolate cream Pie

Some Sample Entrees for  
The Holiday Seasons are continued  
on the next page:

## Chef Debrina Woods Menus 2011-2012

### Some Sample Entrees for The Holiday Seasons

**Note: Selection of Fish Subject to Availability**

#### Seafood

Sea bass with a Dijon Mustard and Herb Crust

Blackened Sea bass with Horseradish Cream

Chicken with Sweet and Sour Sauce-Peppers  
and Pineapple

Coquille St. Jacques

Salmon with Orange Ginger  
and Green Peppercorn Sauce

Seafood Crepes

Seafood Lasagna

Seafood Spaghettini with Sun-dried Tomatoes

Shrimp in a Garlic and Tomato Sauce

Shrimp with Herbs

Grilled Cod Fillets with tarragon Mustard Sauce

#### Beef, Pork and Poultry

Beef Short ribs Braised in Beer

Beef Tenderloin Wellington

Beef Tip Stroganoff

Chicken Breast with Orzo Risotto

Chicken Breast with Spinach  
and Goat Cheese Stuffing

Chicken Breast with Pesto Stuffing  
wrapped in Prosciutto

Chicken Cordon Bleu

Chicken Marsala

Chicken Pot Pie

Chicken Quiche Florentine

Chicken Roasted with and Orange-Ginger  
Glaze

Chicken with a Ginger Glaze

Chicken with Peanut Sauce

Chicken with Piccata Sauce

Cornish Game Hens with Cranberry Demi-  
glace

Crepes with Chicken and Mushrooms

Filet Medallions with Port Wine Mushroom  
Sauce

Grilled Pepper Steak

Meatloaf Stuffed with Spinach and Fennel

Polenta with Wild Mushroom Sauce

Pork Chops with a Citrus Demiglace

Turkey and Mushroom Lasagna

Turkey Corn Chowder

Turkey a la Crème with Mushrooms and pearl  
Onions

## Chef Debrina Woods Menus 2011-2012

### Sauces and Vegetarian

Italian Red Sauce  
Lemon Butter  
Raspberry Shallot Butter  
Sweet and Sour Sauce  
Tomato Sauce with Basil  
Asparagus Vinaigrette  
Bowtie Pasta with Alfredo Sauce  
Carrots with a Honey-Dijon Glaze  
Couscous with Lemon and Herbs, Pine Nuts

### A selection of Chef Debrina's Desserts Offerings



Lemon Custard Tart  
Hazelnut-Praline Profiteroles Chocolate Sauce  
Shortbread Disks with Fresh Berries  
Apple Shortcake Caramelized Apples, Vanilla Ice Cream  
Pine Nut & Pecan Tart Warm Chocolate Sauce  
Frozen Grand Marnier Soufflé Coconut Tullles  
Crème Caramel Flan Grand Marnier Scented with Florida Oranges  
White Chocolate and Raspberry Mousse Tower, Fresh Raspberries  
Lemon Meringue Tart Served in a Hazelnut Crust

Seasonal Berries in a Pastry, Sorbet or Vanilla Bean Ice Cream

Mini Servings of Rice Pudding, Mint and Lemon Sorbet, and Red Fruits in a Champagne Jelly

Hazelnut Ice Cream Cake Chocolate Biscuit, Caramel Sauce, Drizzled with Chocolate Syrup and Nut Brittle

Old Fashioned Strawberry Shortcake With Vanilla Scented Whipped Cream

Pan Cotta An Italian Cream Served with Oven Dried Seasonal Fruits

Assorted Fruit Tartlets with Lemon Curd

Linzertorte

Gateau St. Honore with Praline Crème Chiboust

Large Flat Apple Tarts on Puff Pastry with Custard

Chocolate Praline Ganache Cake

Chocolate Truffles

Pear Bavarian, Sauce Vanilla

Crème Caramel

Chocolate CANNOLI

Tapioca Pudding with Caramelized Bananas and Pineapple

Pecan and Brown Sugar Sable with Seasonal Berries

Fallen Chocolate Soufflé

My Mother's Lemon Cheesecake

Roulé Marquise - Chocolate and Berry Cake

Stem Berries in White or Dark Chocolate

Molten Chocolate Cake

Assorted MINI cheese cakes and Shooter Dessert Mousses

## Chef Debrina Woods Menus 2011-2012

### My Tuscan Rustic Feast

Panzanella Salad  
Baby Mozzarella and Vine Ripe Tomatoes  
with Pesto  
Frittata with Asparagus, Potatoes and Herbs  
Crostini with Chick Peas, Smoked Swordfish,  
Chicken Livers and Tomato Relish  
Prosciutto with Figs, Melons and Lime Cream  
Garden Greens with Balsamic Vinaigrette  
Spiced Olives  
Cannelloni Beans with Sage and Olive Oil  
Carpaccio of Beef  
Eggplant Camponata  
Roasted Suckling Pig  
Grilled Leg of Lamb with Olive Relish  
Whole Roasted Sea bass on a Bed of  
Potatoes and Fennel  
Roasted Garlic Mayonnaise  
Potato Gnocchi with Brown Butter, Sage and  
Parmesan  
Wild Mushroom Risotto  
Fig Crostada  
Assorted Gelato with Chocolate Amaretto  
Cookies  
Tiramisu  
Assorted Italian Breads

### French Fall Menu Suggestions

Roasted Root Vegetable Soup with Herb-Goat  
Cheese Puffs  
Late Vine Tomato Bisque  
Gruyere Cheese Soufflé with Truffles  
Salad with Warm Mushroom Ragout, Haricot  
Vert and Frisee  
Veal Simmered in an Ivory Sauce  
with pearl Onions  
Braised Oxtail in a Daube Sauce  
Potatoes Gratin with Vanilla  
Artichoke and Potato Dauphin  
Classic Pear Tart with Almond Cream  
Apple Tart Tatin