









Chef Samuel Sheffler's Sample 7 Day Menu

Monday	Breakfast	<ul style="list-style-type: none"> -Banana Walnut Muffins -Belgian Waffles -Danish Brown Sugar Slab Bacon -Fresh Sliced Fruit and Mixed Berries
	Lunch	<ul style="list-style-type: none"> -Lobster Bisque w/ Brandy & Brioche Toast -Watercress, Endive, Hearts of Palm & Pear Salad w/ Lemon/Basil Vinaigrette - Salmon and Herb Croquettes, Tri-colored Orecchiette w/ Truffle Essence -Crepes w/ Apple Butter & Brandy
	Hors d'Oeuvre/Canapés	<ul style="list-style-type: none"> -Choucroute Garni a l'Alsacienne
	Dinner	<ul style="list-style-type: none"> -Potage St. Germaine - Frisée Salad w/ Cranberry Bacon Vinaigrette & Blue Cheese Pastries -Filet Mignon & Colossal Shrimp Oscar w/ Organic Asparagus & Peruvian Purple Mashed Potatoes - Individual German Chocolate Cakes
Tuesday	Breakfast	<ul style="list-style-type: none"> -Fresh Baked Blueberry Scones -Bourbon Vanilla French Toast -Andouille Sausage -Ruby Red Grapefruit Supremes
	Lunch	<ul style="list-style-type: none"> -Crab & Corn Gumbo -Chicken Fried Oysters w/ Warm Spinach, Apple & Bacon Salad, served with Hollandaise Sauce -Creole Fettuccini Alfredo w/ Crawfish & Tasso Ham

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	Hors d'Oeuvre/Canapés	-Assorted Hot & Cold Italian Antipasto
	Dinner	<ul style="list-style-type: none"> -Escarole en Brodo -Pan Seared Veal Chops w/ Porcini Risotto & White Truffle Oil -Sautéed Garlic Broccoli Raab and Tuscan Roasted New Potatoes -Assorted Italian Pastries

Wednesday	Breakfast	<ul style="list-style-type: none"> -Buttermilk Biscuits -Jumbo Lump Crab Benedict -Applewood Smoked Bacon -Fresh Melon w/ Ginger-Mint Syrup
	Lunch	<ul style="list-style-type: none"> -Traditional Andalusian Gazpacho -Roasted Corn and Black Bean Salad -Blackened Mahi Mahi Soft Tacos w/ Spicy Mayonnaise & Tropical Fruit Salsa -Mini Churros Praliné
	Hors d'Oeuvre/Canapés	-Smoked Salmon Pikelets & Mini Quiche Lorraines
	Dinner	<ul style="list-style-type: none"> -Spinach Salad w/ Warm Shallot & Bacon Vinaigrette -Organic Chicken Breast over Frisée w/ Truffled Exotic Mushroom Ragout & Yukon Gold Potato Gratian -Port Macerated Mixed Fresh Berries in Almond cups w/ Cardamom Whipped Cream


Thursday	Breakfast	<ul style="list-style-type: none"> -Homemade Almond Coconut Granola w/ Swiss Style Yogurt -Ham & Egg Puff Pastry Pockets -Blueberry Buttermilk Pancakes -Fresh Peaches & Cream
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	Lunch	<ul style="list-style-type: none"> -Creole Fish Stew -Quinoa Salad w/ Citrus Dressing -Pulled Jerk Chicken on Sesame Brioche Roll w/Grilled Pineapple & Jicama Slaw -Passion Fruit Sorbet
	Hors d'Oeuvre/Canapés	<ul style="list-style-type: none"> -Assorted Cocktail Tartlets (Pesto, Sundried Tomato & Black Olive – Mussels w/Herbed Butter - Olive Tapenade w/ Hard-Boiled Quail Egg – etc.)
	Dinner	<ul style="list-style-type: none"> -Vichyssoise -Chilled Asparagus w/ Balsamic Reduction Drizzle -Grilled Grainy Mustard & Maple Dual Pork Chops w/ Corn Soufflé & Apple Chutney -Haricot Vert Almandine -Chocolate Grand Marnier Cheesecake

Friday	Breakfast	<ul style="list-style-type: none"> -English Muffins w/ Orange-Ginger Marmalade -Irish Steel Cut Oatmeal w/ Dried Fresh Fruit -Pancetta, Goat Cheese & Spinach Frittata -Fresh Sliced Figs w/ Drizzled Honey
	Lunch	<ul style="list-style-type: none"> -Greek Chicken Soup w/ Egg & Lemon -Taramasalata w/ Pita Points & Crudité -Grilled Skewed Lamb -Baklava Fingers & Amaretti
	Hors d'Oeuvre/Canapés	<ul style="list-style-type: none"> -Baked Brie w/ Anjou Pear Slices -Herbed Creminis En Croute

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	Dinner	<ul style="list-style-type: none"> -Watercress, Endive & Pear Salad, Spiced Mixed Nuts w/ Honey Vinaigrette -Cedar Plank Grilled Wild Alaskan Salmon, Aji Amarillo, Risoto Cake, Wilted Organic Spinach w/ Lemon & Garlic -Bourbon Pecan Pie Tartlets
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Saturday	Breakfast	<ul style="list-style-type: none"> -Fresh Baked Popovers -Savory Wheatina w/ Sea Salt & Butter -“Green” Eggs & Ham -Fresh Mixed Fruit Plate
	Lunch	<ul style="list-style-type: none"> -Chilled Yogurt & Cucumber Soup -Summer Farmer's Salad w/ Smoked Trout -Black-Eyed Pea Cakes with Spicy Tomato Pepper Sauce -Assorted Mini Paris-Brest
	Hors d'Oeuvre/Canapés	<ul style="list-style-type: none"> -Bellini Pouches - Beluga, Osetra, and Sevruga – Crème Fraîche – Avocado
	Dinner	<ul style="list-style-type: none"> -Shaved Fennel Salad w/ Orange Supremes, Avocado & Pine Nuts -Crispy Duck Breast w/ Pomegranate & Walnut Sauce -Sun-Dried Tomato Polenta -Vanilla Bean Crème Brûlée

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Sunday	Breakfast	<ul style="list-style-type: none"> -Fresh Baked Croissants, Pain-Au-Chocolate -Hot Mixed Whole Grain Cereal Pilaf -Scrambled eggs w/ Smoked Salmon, Caramelized Onions & Blistered Grape Tomatoes -Potato Pancakes w/ Crème Fraîche -Fresh Mixed Berry Compote
	Lunch	<ul style="list-style-type: none"> -Homemade Pork & Chicken Wonton Soup -Neau Nom Tok – Sliced NY Shell Steak over -Baby Mixed Greens & Green Papaya Salad -Thai Sticky Rice w/Diced Mango & Coconut Coulee
	Hors d'Oeuvre/Canapés	<ul style="list-style-type: none"> -Mini Jumbo Lump Crab Cakes, Charred Tomatillo & Chipotle Glaze - Coconut Shrimp with Tropical Fruit Chutney
	Dinner	<ul style="list-style-type: none"> -Roasted Beet Salad with Pine Nuts & Arugula -Colorado Crown Lamb Chops w/ Spicy Peruvian Mint Glaze -Wild Rice Pilaf -Poached Pears w/Crème Anglais & Fresh Raspberries
		