

Passed Appetizers

Shrimp Fritter with Remoulade Sauce
Italian Sausage and Asiago Stuffed Mushroom Cap
Tomato-Basil Bruschetta

Salad

Roasted Apple Salad with Assorted Greens, Golden Raisins, Dates, Goat Cheese,
Toasted Pecans, Spicy Maple-Cider Vinaigrette

Breads

Clover Leaf Rolls and Sun-Dried Tomato and Rosemary Focaccia
With Maître d Hotel Butter

Entrée

Braised Angus Beef Short Rib, Tuscan Style, Parmesan Polenta, Broccolini,
Ratatouille

Dessert

Chocolate Cherry Tart, Candied Pistachio, Chantilly Cream

Shrimp Fritters with Cajun Remoulade Sauce Yield 3 cups, 6 orders

6	Ounces	shrimp, meat, cooked and diced
1 ½	c	flour
1	T	baking powder
¾	t	salt
1	t	Chesapeake seasoning
1	each	egg
1	each	egg white
½	c	Dark Beer
½	c	milk

Sift together the flour, baking powder, salt and Chesapeake seasoning and make a well in them. Add the liquid ingredient: Place the egg and egg white into the well, whisk until well combined, and then begin to whisk in the flour mixture, drawing in from the sides to make a thick, smooth batter. Begin adding the beer and continue whisking. Whisk in enough milk to make a smooth batter of a consistency a little thicker than pancake batter.

Set deep fryer to 350 degrees. Lower the basket into the oil. Chop the shrimp meat a little and add to the fritter batter. Deep fry about 1 minute until golden brown and lift out and drain briefly. Season with salt. Serve with Cajun Remoulade Sauce

Cajun Remoulade Sauce Yield-1 cup

½	cup	Mayonnaise
¼	cup	Celery, minced
¼	cup	Green Onions, minced
2	TBS	Parsley, minced
1	TBS	Grainy Mustard
1	TBS	Chili Sauce
1	TBS	Worcestershire Sauce
1 ½	tsp	garlic, minced
½	tsp	paprika
½	tsp	salt

Mince the celery, onion, parsley and garlic. Place all ingredients in the food processor and blend well. Chill until service.

Italian Sausage Stuffed Mushroom Caps Yield 24

24	each	Mushrooms, Stemmed
¼	cup	olive oil
To Taste		Kosher Salt and Fresh Ground Pepper
1	pounds	Bulk Italian Sausage
8	ounces	Onion, small diced
1	tsp	Garlic, Clove, minced
4	oz.	Parmesan or Asiago Cheese
¼	cup	Bread Crumbs
2	tsp	Italian Seasoning
½	tsp	Red Pepper Flakes
1	TBS	Parsley, Chopped
To Taste		Kosher Salt and Fresh Ground Pepper

Pre Heat Oven to 350 degrees. Toss stemmed mushroom caps in olive oil, salt and pepper. Roast in hot oven on a sheet tray for ten minutes.

Mix sausage, onion, garlic, parmesan, bread crumbs, Italian seasoning, red pepper flakes and parsley. Add salt and pepper and cook a small sample to adjust salt and pepper where it should be. Form into 1-ounce sausage balls and stuff each mushroom cap with a ball of seasoned sausage. Line on a sheet tray and bake in the oven for about 10-12 minutes. Serve hot.

Tomato Bruschetta Yield-12 orders

12	ounces	Tomatoes, peeled, seeded and diced small
5	each	leaves basil, Chiffonade
2	each	clove minced garlic
1	dash	Crushed Red Pepper Flakes
1	pinch	kosher salt
1	pinch	ground black pepper
2-3	TBS	Extra virgin olive oil
1/2	each	loaf French bread, cut into thin diagonal slices
2	oz	balsamic vinegar
2	ounces	brown sugar
2	each	cloves garlic

In a small sauce pan reduce the balsamic vinegar and brown sugar by half. Store in a squeeze bottle.

In a large bowl, combine the tomatoes, basil, garlic, red pepper, salt, pepper and olive oil. Use more olive oil, if necessary, to coat the entire mixture. Allow the mixture to sit for 10-15 minutes for flavors to blend.

In the meantime, preheat the grill. On the grill, arrange the slices of bread in a single layer and brown both sides slightly, creating nice marks. Remove the slices and rub with garlic cloves.

Spread the tomato mixture on the still warm toasted bread slices and serve drizzled with balsamic reduction.

Roasted Apple Salad with Spicy Maple-Cider Vinaigrette Serving Size: 8

8	ounces	spring mix
8	ounces	Spicy Maple-Cider Dressing
4	ounces	Goat cheese, Crumbled
4	Each	Apples, Medium, Roasted
2	ounces	Golden Raisins
4	Each	Dates, Pitted, quartered
2	ounces	Candied Pecans

Assembly- Chill salad plates for service, toss lettuce with cheese, apples and dressing in metal bowl and serve on chilled plate. Garnish with Goat Cheese, Raisins, Dates and Pecans.

Balsamic Vinaigrette Serving Size: 8

2	ounces	Olive oil
2	ounces	Cider vinegar
1	ounce	Maple Syrup
2	tsp	siracha chili sauce
1	tsp	salt
½	tsp	cracked black pepper

Mix all ingredients except oil with and emulsion blender. Once all ingredients are mixed will slowly drizzle in the oil to form an emulsion.

Roasted Apples Serving Size: 8

4	each	Apples, Medium Fuji, Gala cut into 1/6 th
2	TBS	Olive Oil
1	Ounce	brown sugar
½	tsp	cinnamon

Heat sheet tray in 400-degree oven. Toss apples with all ingredients and spread onto sheet tray evenly. Roast 20-30 Minutes or until tender, stirring occasionally. Cool Completely. Reserve for later use.

Candied Pecans Serving Size: 64

1	#	pecan pieces
1	each	egg white
1	tsp	water
1	cup	brown sugar
1	cup	sugar
2	tsp	cinnamon
½	tsp	chipotle
½	tsp	cayenne
		Salt and pepper

Mix together sugars and seasonings in one bowl. In another bowl, beat egg white until very frothy, add water. Then add the nuts to the egg mixture and coat well, sprinkle the nuts with the sugar mixture and coat evenly. Place on a sheet tray and bake in a 325-degree oven for fifteen minutes. Then rotate nuts and continue baking until they have good roasted color and taste nutty.

Clover Leaf Rolls Serving Size: 24

¾	cup	warm water (105° to 115°F)
1 ½	ounces	Active Dry Yeast
¾	cup	warm milk (105° to 115°F)
1/3	cup	sugar
¼	cup	plus 2 tablespoons butter or margarine -- softened
1 ½	teaspoons	salt
4 ¾	cups	all-purpose flour (4 ¾ to 5 ¼ cups)
1	each	egg

Place 1/2 cup warm water in large, warm bowl. Sprinkle in yeast; stir until dissolved. Add remaining warm water, warm milk, sugar, 1/4 cup butter, salt and 2 cups flour; blend well. Stir in egg and enough remaining flour to make soft dough.

Knead on lightly floured surface until smooth and elastic, about 4 to 6 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Punch dough down. Portion into ½ ounces pieces; and roll each into a ball. Place three balls in a muffin pan and top with the fourth ball. Melt remaining butter; brush on balls.

Cover; let rise in warm, draft-free place until almost doubled in size, about 30 to 45 minutes.

Bake at 400°F for 15 minutes or until done. Remove from pan; cool on wire rack.

Herbed Focaccia Bread Serving Size: ½ Sheet pan

1.5	tablespoon	sugar
1.5	tablespoon	dry yeast
18	ounces	water, Luke warm
36	ounces	all-purpose flour
3	teaspoons	kosher salt
4.5	ounces	onion, chopped fine
3	teaspoons	olive oil
1.5	tablespoon	Rosemary, fresh chopped
2	teaspoon	basil, fresh chopped
1.5	tablespoon	Oregano, fresh chopped

Combine sugar and yeast in water. Stir in flour, onion, one half of the salt and one half of the herbs; mix well. Knead on a lightly floured board.

Place the dough in an oiled bowl and let it rise until doubled. Punch down dough

Flatten to 1 inch thick on a sheet tray. Brush tops with olive oil; Mix remaining 1/2 of the salt with the remaining herbs and sprinkle on top of dough. Let proof until double. Bake at 400 degrees until lightly browned. Bake to at least 190 degrees.

Maitre d Hotel Butter Yield-16 Ounces

1	pound	Unsalted Butter -- room temperature
4	ounces	Parsley -- minced
1 ½	Tablespoons	Lemon juice
2	teaspoons	Salt
½	teaspoon	Black pepper -- freshly ground

Work the butter by hand or with a paddle attachment until it is soft. Add the remaining ingredients and blend well. Adjust the seasoning with salt and pepper. The compound butter is ready to use now, or it may be rolled into a log or piped into shapes and chilled for later use.

Braised Beef Short Rib Tuscan Style Yield- 6

6	each	Beef Short Rib, Boneless, 8 ounces
To Taste		Salt
To Taste		Cracked Pepper
As Needed		Flour, gluten free if desired
5	TBS	extra virgin olive oil
8	ounces	onion, sliced thin
3	sprigs	thyme
2	each	bay leaf
6	each	sage leaf
3	TBS	Tomato Paste
8	ounces	dry white wine, Vin Santo the best
2	cups	veal stock
600	gr.	Tomato pulp
As Needed		Lemon zest

Season, flour and sear the short rib, browning slowly. Add the onions, sage, and thyme. Add tomato paste and caramelize. Deglaze with wine, add tomato pulp and stock, cook over low heat, covered for at least an hour and a half.

When cooked, a thick sauce will be formed and the meat will be very soft. Serve with Polenta

Parmesan Polenta Serving Size: 6

13	ounces	Chicken stock
10 ½	ounces	Milk
3 ½	oz.	Butter
2	tsp	Granulated sugar
1	tsp	Salt
1	cup	Polenta, fine
1	cup	Parmesan Cheese, grated
1	TBS	Parsley Minced
As needed		Salt and white pepper to taste

Mix the Chicken Stock, milk, butter, sugar, salt and Cornmeal in a stock pot. Bring the mixture to a boil. Reduce to a simmer and whisk constantly. Lower the heat and continue stirring until the mixture starts to thicken. Continue to stir while cooking over low heat until the mixture is thick and easily falls away from the sides of the pan. If needed, thin with milk or stock. Cook until it is not gritty. Stir in the cheese and parsley. Season the polenta with salt and pepper.

Broccolini Yield: 24

2	Pounds	broccolini florets
4	Ounces	butter, unsalted
2	each	Garlic Cloves, Minced
½	teaspoon	kosher salt
1/8	teaspoon	pepper

Blanch the broccoli florets until tender, set the color and shock. Refrigerate until ready for use. At service, in a skillet, sauté garlic in butter, stir in the broccoli, season with salt and pepper. Serve hot.

Ratatouille Yield 40

4	Oz	Olive Oil
1	#	Onion, Diced
2	#	Eggplant, Diced
2	#	Squash/Zucchini Diced
1	#	Red and Green Bell Pepper, Diced
4	tsp	Garlic, Minced
4	Oz	Tomato Paste
2	#	Tomatoes, Peeled, Seeded and Diced
6	T	Parsley, Chopped
1	tsp	Thyme, fresh
1	tsp	Marjoram, fresh
1	TBS	Basil, chiffonade, fresh
To Taste		Cracked Black pepper
To Taste		Kosher Salt

In a large rondeau or the wok, sauté diced onion in oil until translucent. Add eggplant, Squash's and Bell Peppers. Sweat, and then add garlic and tomato paste. Add tomatoes, parsley and salt and pepper and cook until all liquid is cooked out. Finish with Thyme, Marjoram and Adjust Seasoning with salt and pepper as needed.

Ratatouille can be made ahead and reheated as necessary on the line. It also holds well for a banquet or on the line if necessary.

Chocolate Cherry Tart yield-1 Fully baked 8" chocolate tart shell

Chocolate Tart Dough

250g (1 2/3 cups) plain flour

150g unsalted butter, chilled, chopped

45g (1/4 cup) powdered sugar

2 tbs cocoa powder

2 egg yolks

1. Process the flour, butter, icing sugar and cocoa in a food processor until the mixture resembles fine breadcrumbs.
2. Add the egg yolks and process until the dough starts to come together. Turn onto a lightly floured surface and knead until smooth. Shape into a disc. Cover and place in fridge for 30 minutes to rest.
3. Roll the out the pastry between 2 sheets of baking paper to a 4mm-thick disc.
4. Line an 8-inch fluted tart pan with the pastry. Trim any excess. Place in the fridge for 30 minutes to rest.
5. Bake at 350 F for 20-25 minutes until done.

Ganache-

400g dark chocolate, finely chopped

330ml (1 1/3 cups) heavy cream

½ tsp. Salt

1 tsp. Vanilla extract

1. Heat cream to a simmer, pour of chocolate, add salt and vanilla and allow to sit for 5 minutes. Stir together with a rubber spatula or immersion blender until smooth.
2. Pour into bake tart shell and let set up in refrigerator until firm.

Cherry Beet Juice- yields 1 cup

125 g baby beetroot

300 g fresh cherries, pitted

55 g (1/4 cup) caster sugar

60 ml (1/4 cup) brandy

60 ml (1/4 cup) water

1 tablespoon lemon juice

3 silver gelatin sheets

1. Wrap the beetroot in foil and roast for 40 minutes or until tender. Cool. Peel and halve beetroot. Process the beetroot and cherries in a food processor until finely chopped.
2. Stir the sugar and brandy in a small saucepan over medium-low heat for 1-2 minutes or until sugar dissolves. Bring to the boil. Simmer for 1 minute or until thickened slightly.
3. Add the sugar syrup, water and lemon juice to beetroot/cherry mixture and process until smooth.
4. Strain through a sieve set over a bowl, pressing to extract extra liquid. Discard solids. Strain liquid again. You should have approximately 1 cup of liquid. If short, top up with water.
5. Bloom gelatin in cold water until soft.
6. Warm beet/cherry juice and add bloomed gelatin to mixture, stir to dissolve, strain.
7. Cool to room temperature and pour over top of ganache filled tart. Set up until firm in refrigerator.

Chantilly Crème

Heavy cream 10 oz.

Powdered sugar 2 Tbs.

Vanilla bean paste 1 tsp (extract can also be used)

Instructions

1. Whip together in stand mixer on medium high speed until firm peaks form. Do not over whip or it will get grainy/break.

Candied Pistachios

1 cup shelled pistachios

2 tablespoons granulated sugar

2. Heat a non-stick skillet to medium heat, add nuts and sugar. Gently toss and stir and sugar will begin to melt.
3. Continue to cook until most of the sugar is melted and pistachios start to turn golden brown. You may need to turn your heat down so sugar doesn't burn.
4. Slide all the nuts out of the pan and onto a piece of parchment paper (or a silicone mat). Cool completely. They will be a little soft at first and then crunchy after they cool all the way.