

FOODS OF VAIL GOURMET

Catering ♦ Specialty Foods ♦ Take-out

SUMMER ENTERTAINING 2008

SALADS

Italian Gorgonzola Soufflé

Baby Greens, Pear Tomatoes, Toasted Pinenuts
Light Balsamic Vinaigrette

Pan Seared Foie Gras

Sourdough Crostini, Grilled Peaches, Baby Spinach and Port Wine Vinaigrette

Mix Heirloom Tomato and Watermelon
Served over Baby Greens, with Vanilla

Grilled Portobello Mushrooms, Oven Roasted Tomatoes, Calamata Olives
Romaine Leaves, Shaved Parmesan~ Olive Oil & Balsamic Reduction

Summer Berry Salad

Field Greens, Blueberries, Raspberries,
Walnuts, & Maytag Blue Cheese
Champagne Vinaigrette

Roasted Beet Salad

Arugula, Walnuts, & Blood Oranges
Sherry-Blood Orange Vinaigrette
Maytag Blue Cheese

Seared Diver Scallops

Field Greens, Crispy Prosciutto, Grilled Pineapple
Pear Tomatoes, with Coriander Vinaigrette

Goat Cheese Salad

Baby Greens, Toasted Walnuts
Shaved Parmesan, California Goat Cheese
Honey Blossom Vinaigrette

Iceberg Wedge

"A Classic"
served with Blue Cheese & Tomato
Red Wine Vinaigrette

Caesar with Pancetta

Romaine, Crispy Pancetta, Shaved Parmesan
Balsamic Caesar Dressing

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The First Course

Chilled Cucumber Soup
Toasted Walnuts

Heirloom Tomato Gazpacho
with Dungeness Crab

Asian BBQ Short rib
Served in Bibb Lettuce Cup
With Thai Slaw

Maine Lobster Bisque
topped with Lobster Meat and Chives

Citrus Cured Sockeye Salmon
Potato Gnocchi and Balsamic Glaze

Seared Scallops
Sweet Corn Spoon Bread, Herb Salad, and
Roasted Tomato Coulis

Tuna Tartare
layered with Wonton Crisps
Lemon Wasabi Aioli and Wakame

Lump Crab Cake
Jicama Slaw, Wasabi Tobiko Beurre Blanc

Asparagus Flan
Summer Greens & Aged Sherry Vinaigrette

Butter Braised Atlantic Lobster
with Lobster Bisque and Marscapone Risotto
*advance notice required

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ENTREES

Seared Ahi Tuna~roasted pineapple salsa

Wasabi Mashed Potatoes
Sugar Snap Peas
Thai Vinaigrette

Pan Seared Halibut

Mediterranean Broth with Saffron
Couscous
Summer Green Beans

Wild Pacific Salmon

Sauté of Summer Sweet Corn, Vidalia
Onions, Mushrooms & Cherry Tomatoes
Herb Aioli

Macadamia Crusted Rock Cod

Parisian Potatoes, Sautéed Oyster Mushrooms, baby Tomatoes, and Sweet Corn
Hoisin Beurre Blanc

Roasted Veal Loin

Crispy Pecorino Polenta, Snap Peas
Pickled Onions, Lemon Veal Jus

Herb Marinated Colorado Rack of Lamb

White beans, oven dried tomatoes, Calamata
olives, roasted garlic

Beef Tenderloin Roulade

Stuffed with Spinach, Chevre, and applewood bacon
Lobster Mashed Potatoes
Wild Mushroom Potatoes

Beef Tenderloin & Grilled Prawns

Garlic Mashed Potatoes
Asparagus
Veal Jus and Balsamic Reduction

Seared Elk Tenderloin

Potatoes Anna
Haricot Verte
Colorado Chokecherry Sauce

Saki Marinated Chilean Sea Bass

Thai Rice and Asian Vegetables
Soy Shiso Broth

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Light and Elegant Meals

These dishes can be served on their own or for a first course

Classic Seafood Cioppino

Shrimp, Mussels, Calamari, Clams, Firm White Fish,
Tomato Saffron Broth

Lobster Raviolis

Lemon Buerre Blanc
Topped with Poached Lobster Meat
Garnished with Fried Basil

Peppercorn Crusted Scallops

With Grilled Sweet Corn Salad
Fresh roasted Tomatoes
Truffle Oil

Marinated Beef Tenderloin

Udon Noodles with Garlic Sweet Soy Sake Sauce
Asian Vegetables

Seared Red Perch

Panzanella Salad
Sweet Pea Puree
Lobster Oil

Herb Rubbed Seared Tuna Loin

Served rare
White Bean Ragout
Lemon Sauce

Summer Gazpacho

Red and Yellow Tomatoes
Grilled Shrimp
Cilantro Cream

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Steakhouse Style

A menu to mix and match for your personal tastes

STEAKS AND SUCH

Black Angus Beef Tenderloin with Sautéed Mushrooms
Rib Eye Steaks or Cowboy Rib Eye with the Bone
New York Strip Steaks
Colorado Rack of Lamb
Grilled Veal Chop with Roquefort Butter

SEAFOOD

Atlantic Salmon or Wild Salmon
Halibut
Arctic Char
Chilean Sea Bass
Sea Scallops
Prawns

SIDE DISHES

Classic Mashed Potatoes
Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Twice Baked Potatoes
Potatoes Au Gratin
Potato Galettes
Sticky Rice
Wild Rice with Almonds
Jasmine Rice

Fettuccini with Roasted Garlic, Sundried
Tomatoes, & Spinach
Angel Hair Pasta with Fresh Herbs
French Green Lentils
White Beans with Garlic
Creamy Polenta with Sweet Corn
Asparagus
Asian Green Beans
Grilled Vegetables