



*Impeccable service and design combined with a perfectly prepared meal
makes for a deliciously stunning evening!*

Appetizers

Shrimp and Scallop Crepes with saffron-sherry cream sauce
Farfel Pasta with wild mushroom medley in garlic beurre blanc
Smoked Seafood Antipasto with salmon, shrimp and trout
Wild Mushroom and Gruyere Strudel
Jumbo Lump Crab Cakes with Creole mayo sauce
Goat Cheese, Smoked Duck and Roasted Pepper Quesadilla
with tomato-ancho coulis

Soups

Wild Mushroom and Leek
Maine Lobster Bisque
Shrimp Bisque
Maryland Crab Soup
Roasted Corn and Yukon Gold Potato Chowder
Leek and Potato (served hot or vichyssoise style)
Chilled Gazpacho
Chilled ripe Melon and Mint Soup
Roasted Tomato and fresh Basil
Butternut Squash with Crème Fresh and Chives

Salads

Mixed Greens, Apples, Walnuts and Goat Cheese
with balsamic vinaigrette

Classic Caesar Salad with parmesan and croutons

Crisp Romaine with mandarin oranges, toasted almonds,
bacon and citrus vinaigrette

Classic Greek Salad with romaine, Greek olives, ripe tomatoes,
cucumbers, feta and herbed olive oil and red wine vinegar

Entrees

Grilled Filet Mignon

Jumbo lump Crab Cakes

Herb crusted Chilean Salmon

Grilled Pork Tenderloin

Seared Breast of Duck

Breast of Chicken with sun-dried tomato and fresh mozzarella

Grilled Veal Chop

Grilled London Broil

Prime Rib of Beef with horseradish and natural jus

Crab stuffed Tilapia with tarragon-citrus butter sauce

Roulade of Veal with proscuitto, spinach and mozzarella

Stuffed Breast of Chicken hunter style

Sea Bass (or Halibut) cilantro crusted with avocado coulis

Cornish Game Hen stuffed with apple-walnut stuffing

Rockfish, Red Snapper, or Grouper herb-parmesan
crusted with sweet red pepper-ancho chili coulis

Beef or Pork Sauces:

Port wine-portobello sauce

Green peppercorn sauce

Sauce Hussarde (scented proscuitto horseradish sauce)

Brandy cream sauce

Roasted shallot-shiraz sauce

Pork or Duck Sauces:

Classic orange sauce

Sauce Robert (white wine mustard sauce)

Masala sauce

Sauce Romaine (raisin and pine nut sauce)

Sauce Poivrade (pepper flavored demi-glace)

Brandy-Apple demi glaze

Apricot and rum raisin sauce

Desserts

Chocolate Truffle Tort with raspberry coulis
New York style Cheesecake with berries
White Chocolate-Pecan Tart with bourbon whipped cream
Apple Oatmeal Pie with french vanilla ice cream
Tropical Fruit Tart with mango coulis
Triple Chocolate Cake with decadent chocolate sauce
Almond Tart with “Cherry Garcia” ice cream
Lemon Tart with fresh raspberries and whipped cream
Peach Cobbler with bourbon-raisin-rum sauce

At your service!

Canards Catering & Event Production specializes in formal service:

Our server to guest ratio is 1:8 to insure excellent care and attention to each of your guests.

Our meals are plated à la minute to insure hot and fresh food to each table.

Every component of the plate is made from scratch and sourced locally when possible.

We believe that first impressions are most important, so each plate is thoughtfully designed and beautifully garnished.

These menu items are suggestions that have been tested and perfected in the field. We are certainly not limited to these lists! Every menu we create is custom designed to your theme, budget and special dietary restrictions.