

# Destination **Ôme**<sup>™</sup>

Cuisine delivered anywhere<sup>™</sup>

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## *Historic Twin Maples*

### Sample Menus

\$15 pp

#### **Seasonal Organic Field Greens**

Teardrop Tomatoes, Carrots, Cucumbers and Raspberry Vinaigrette

#### **Herbed Marinated Chicken**

Shaved Fennel and White Bean Salad

#### **Grilled Zucchini, Yellow Squash, Portobello and Red Pepper**

#### **Yukon Gold Potato Salad**

Fresh Oregano, Basil, Lemon and Olive Oil

#### **Artisanal Breads and Butter**

\$22 pp

#### **Caesar Salad**

Romaine, Shaved Parmesan, Classic Caesar Dressing and Focaccia Croutons

#### **Fresh Sliced Mozzarella and Tomato with Basil Oil**

#### **Chicken Roulade**

Stuffed with Goat Cheese and Asparagus

#### **Poached Salmon**

Daikon, Cucumber and Sauce Verte

#### **Red Bliss Potato Salad**

Flat Leaf Parsley and Olive Oil

#### **Lemon Orzo Salad**

Zucchini, Squash, Carrots, Fennel, Diced Black Olives, Chives and Olive Oil Citrus Vinaigrette

#### **Artisanal Breads and Butter**

# Sample Menus

(continued)

\$24 pp

**Crispy Lettuce, Tomato, Cucumber, Goat Cheese, Coriander  
Cashews and Aged Sherry Vinaigrette**

**Herbed Grilled Chicken**

Citrus and Garden Herb Aioli

**Grilled Pepper-Crusted Skirt Steak**

Horseradish Cream

**Grilled Zucchini, Yellow Squash, Portobello and Red Pepper**

**Yukon Gold Potato Salad**

Fresh Oregano, Basil, Lemon and Olive Oil

**Angel Hair Pasta Salad**

Radicchio, Arugula, Plum Tomatoes and Herb Vinaigrette

**Artisanal Breads and Butter**

## Brunch Menu

\$15 pp

**Homemade Granola**

**Greek Yogurt with Fresh Blueberries, Raspberries and Strawberries**

**Assorted Quiches**

Mushroom, Lorraine, Sun Dried Tomato and Asparagus

**Muffins**

Coffee Cake, Cranberry Bran and Blueberry Banana

**Mini Bagels**

Regular and Vegetable Cream Cheese

**Sweet Breads**

Lemon Ricotta Pound Cake and Whole Wheat Banana Bread

**Sliced Fresh Fruit**

**Smoked Salmon**

Capers, Sliced Tomatoes and Red Onion

*(\$8.00 Supplemental Charge)*

# High Tea

\$17 pp

## **Tea Sandwiches**

Curried Chicken Salad with Walnuts and Grapes

## **Stilton Cheese and Bosc Pear**

## **Roast Sirloin**

Arugula with Fresh Horseradish Cream

## **Truffled Egg Salad**

## **Selection of Artisanal Cheeses, Red and Green Grapes**

Candied Walnuts and French Baguettes

## **Scones**

Orange Cranberry, Cherry Cinnamon, Apricot Lemon and Chocolate Chunk

## **Lemon Tea Cake, French Macaroons and Miniature Fruit Tartlets**

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