

PIPER PALM HOUSE MENU 2010



**COLD**

- Valentine Cucumber Canapé**
- Roasted Tomato Goat Cheese**  
on three seeded crostini
- Smoked Shrimp Canapé**  
with tomato cream cheese
- California Sushi Roll**  
with wasabi cream and soy dipping sauce
- California Club in Phyllo Flower**  
thin sliced chicken, diced tomato, crumbled bacon
- Bistro Tenderloin Canapé**  
with black bean cream, scallion on sea salt ciabatta
- Fresh Vegetable Spring Roll**  
with peanut dipping sauce

**HOT**

- Parmesan Stuffed Artichoke Hearts**
- Asparagus & Parmesan Spring Roll**  
with black truffle mayo
- Frontenac Pecan Jerky**  
strips of maple and pecan sweetened bacon
- Miniature Tomato & Gorgonzola Pizzette**
- Grilled Prosciutto Wrapped Mozzarella**  
drizzled with balsamic reduction
- Italian Arrancini**  
with roasted tomato marinara
- Warm Brie and Roasted Grape**  
on toasted brioche



- New Potato Baskets**  
with bacon & chive mousseline
- Skirt Steak Quesadilla**  
drizzled with ranch sour cream
- Pan Seared Chicken Pot Stickers**  
with a hoisin and vegetable consommé
- Pork Tenderloin Brochette**  
with bing cherry dipping salsa
- Gulf Crab Cake**  
with creole shrimp sauce
- Crimini Mushroom**  
with sundried tomato risotto
- Black bean & Manchego Empenada**  
with cumin sour cream
- Toasted Cannelloni**  
with roasted tomato marinara & shredded parmesan
- Lemon Basil Chicken Brochette**  
accompanied by pesto dipping sauce
- Kobe Meatballs**  
with honey wasabi mustard





## ACTION STATIONS

### **Smashed Potato Bar**

choice of:

buttered, garlic or horseradish potatoes

served with:

»forest mushroom ragout

»roasted sweet peppers & onions

»shrimp creole

accompanied by cheese & extra virgin olive oil

### **Pasta Saute Station**

choice of:

»roasted portobello tortelloni with asparagus, scallions & artichokes  
tossed with a sun-dried tomato red wine sauce

»agnollotti with caramelized onion, prosciutto & ricotta cheese  
tossed with a basil garlic olive oil

»radiatore pasta with tuscan tomato broth  
accompanied by sautéed mushrooms, spinach & vine ripened tomatoes

served with shredded parmesan cheese & Italian breadsticks

### **Risotto Station**

creamy risotto served with:

»sauteed mushrooms

»fontina & parmesan cheese

»sun-roasted tomatoes & fresh basil

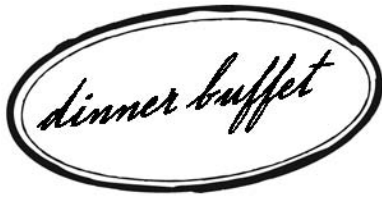
### **Asian Stir Fry Station**

choice of:

garlic hoisin beef or lemon grass chicken

»accompanied by crisp vegetables & fried rice





## SALADS

### **Sicilian Style Salad**

Red leaf, romaine & radicchio, with frizzled scallions, olives, shredded parmesan, roma tomatoes & artichoke hearts, with an aged balsamic vinaigrette

### **Tossed Red Leaf, Romaine & Field Greens**

with poached pear, spiced walnuts, crumbled feta cheese & dried cranberries served with a champagne vinaigrette

### **Tower Grove Park Salad**

crisp spinach & red leaf with sliced mushrooms, crumbled bleu, diced bacon & melted red onions served with a dijon vinaigrette

### **Caesar Salad**

served with plum tomatoes, croutons, parmesan cheese with a creamy caesar dressing

### **Marinated Vegetables & Mozzarella Salad**

tossed with a sweet Italian vinaigrette

### **Chilled Asparagus & Teardrop Tomato**

drizzled with balsamic vinegar

## VEGETABLES

### **Sugar Snap Peas & Baby Carrots**

### **Sauté of Fresh Seasonal Vegetables**

### **Asparagus with Julienned Sweet Peppers**

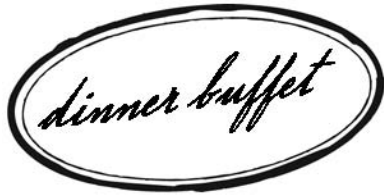
### **Lemon Zest Green Beans & Summer Squash**

with basil butter

### **Haricot Vertes with Julienned Sweet Peppers**



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## PASTA

### **Raditore Pasta**

tossed with grilled vegetables & zesty tuscan tomato broth

### **Farfalle Pasta**

with broccoli, mushrooms & scallions tossed with a sundried tomato olive oil

### **Three Cheese Tortellini**

with mushrooms, vine-ripened tomatoes & spinach with pesto cream sauce

## POTATOES

### **Dill Buttered New Potatoes**

### **Potato Lyonnaise**

### **Trio of Roasted Potatoes**

sweet, russet & yukon gold potatoes

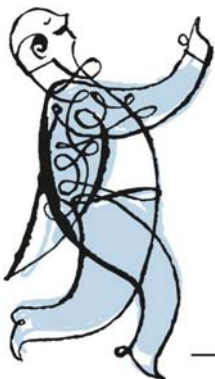
## GRAINS

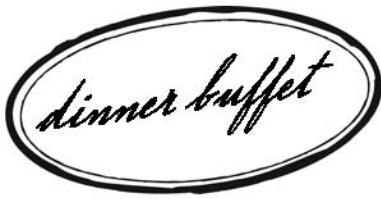
### **Lemon Rice Pilaf with Confetti of Sweet Peppers**

### **Israeli Couscous with Jeweled Fruit**

### **White & Wild Rice**

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## ENTRÉES

**Sautéed Chicken Piccata**

crowned with a lemon caper mushroom sauce

**Sautéed Medallions of Chicken**

with tarragon cream sauce

**Herb Grilled Chicken Breast**

with red wine & shallot sauce

**Grilled Chicken Tremont**

with chopped tomatoes, capers, scallions & artichokes

**Breast of Chicken Saltimbocca**

topped with prosciutto ham, parmesan cheese & sage marsala wine sauce

**Pecan Encrusted Chicken Breast**

with gorgonzola cream sauce

**Breast of Chicken Ballontine**

spirals of chicken stuffed with fresh spinach, roasted peppers & mushrooms served with a roasted tomato veloute

## CARVING STATIONS

**Hand Carved Strip Loin**

with creamed horseradish & sauce béarnaise

**Hand Carved Sage Basted Turkey Breast**

with durkees & fruit chutney

**Hand Carved Herb Encrusted Pork Loin**

with country mustard & apple chutney

**Hand Carved Tuscan Marinated Flank Steak**

with smoked tomato chutney

**Hand Carved Tenderloin of Beef**

with creamed horseradish & sauce béarnaise

**Hand Carved Pork Tenderloin**

with country mustard & apple chutney





## SALADS

### **Baby Spinach & Arugula**

wild mushrooms, frizzled carrot, diced egg, tomatoes & pecan bacon with sherry vinaigrette

### **Ziggy's Waldorf Salad**

field greens & red leaf lettuce, with chopped apples, frizzled sweet potatoes, dried cherries & spiced walnuts served with creamy cider dressing

### **Bibb Rosette Salad**

with crisp greens, pepper strips, hearts of palm, and artichokes with champagne vinaigrette

### **Cape Cod Salad**

red leaf, romaine & bibb with dried cranberries, spiced walnuts, frizzled sweet potatoes, poached pears & crumbled feta, with cranberry vinaigrette

### **Nicoise Salad on Bibb Rosette**

baby potatoes, haricot vertes, artichoke, diced egg & olives with oil & vinegar

## CHICKEN ENTRÉES

### **Sautéed Chicken Piccata**

crowned with a lemon caper mushroom sauce

### **Sautéed Medallions of Chicken**

with tarragon cream sauce

### **Herb Grilled Chicken Breast**

with red wine & shallot sauce

### **Grilled Chicken Tremont**

with chopped tomatoes, capers, scallions & artichokes

### **Breast of Chicken Ballontine**

spirals of chicken stuffed with fresh spinach, roasted peppers & mushrooms served with a roasted tomato veloute

### **Breast of Chicken Saltimbocca**

topped with prosciutto ham, parmesan cheese & served with a sage marsala wine sauce

### **Pecan Encrusted Chicken Breast**

with gorgonzola cream sauce



*continued >*



## *BEEF ENTRÉES*

**Porcini Encrusted Tenderloin**

heirloom tomato demi glace

**Grilled Filet of Beef Tenderloin**

pink peppercorn cognac sauce

**Grilled Filet of Beef Tenderloin**

with red wine demi glace

**Seared Filet of Beef Tenderloin**

with wild mushroom madeira sauce

**Seared Filet of Beef Tenderloin**

crowned with wild mushroom duxelle

**Contemporary Beef Tenderloin**

beef tenderloin served atop puff pastry with mushroom duxelle

## *SEAFOOD ENTRÉES*

**Pan Seared Salmon Filet**

with dill cream sauce on bed of spinach

**Miso Glazed Sea Bass**

grilled baby bok choy

**Sautéed Shrimp Scampi**

lemon caper white wine sauce and fresh spinach

**Sesame Encrusted Salmon**

roasted shallot butter





## POTATOES

**Dill Buttered New Potatoes**

**Duchess Whipped Potato**

**Trio of Roasted Potatoes**

sweet, russet & yukon gold potatoes

## GRAINS

**Sun Roasted Tomato & Arugula Orzo**

**Wild Rice & French Lentils**

**Lemon Rice Pilaf**

## VEGETABLES

**Sugar Snap Peas**

with roasted baby carrots

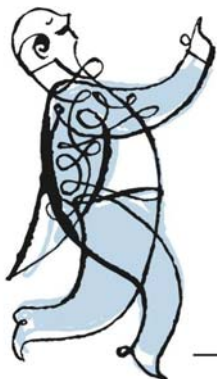
**Sautee of Fresh Seasonal Vegetables**

**Asparagus with Julienned Sweet Peppers**

**Whole Green Beans & Summer Squash**

with basil butter

**Haricot Vertes with Julienned Sweet Peppers**



*continued >*



## DESSERT

### **Fresh Berry Stacks**

with sweet cream, strawberry sauce & mint

### **Crepes with Brown Sugar & Sautéed Pears**

finished with bittersweet chocolate sauce

### **Traditional German Apple Strudel**

served with warm bourbon sauce, drizzled with nuts and caramel

### **Warm Chocolate Phyllo Beggars Purse**

served with raspberry coulis and seasonal berries

### **Chocolate Martini**

chocolate mousse over flourless chocolate cubes splashed with grand marnier & seasonal berries

### **Vanilla Panna Cotta**

with blueberry coulis, shortbread cookies & fresh mint

### **Wedged Southern Style Bread Pudding**

served with vanilla bean cream and boozy caramel sauce

