

APPETIZERS & SIDES

Chesapeake Crab Salad in Mini Vol au Vants

Ingredients

15366	2 lb	Jumbo lump crabmeat
99120	4 oz	diced celery ¼"
99675	½ cup	Chives, diced fine
99621	2 tbs	Tarragon, fresh
17081	6 oz	Mayonnaise
56121	2 oz	Sour Cream
98981	2 tbs	Lemon juice
22006	1 tbs	Dijon mustard
40770	1 tsp	Old bay seasoning
97626	2 oz	Parsley, chopped fresh
37670	75 each	Vol au Vant, mini pastry
98562	75 each	Asparagus tips, blanched

Method

- Combine all ingredients, except crabmeat and mix well, gently fold in the crabmeat and gently mix
- Fill pastry shells with crabmeat and garnish with dusting of old bay seasoning and •chopped parsley, garnish with asparagus tip

Artichoke Bruschetta in Pastry

Ingredients

43881	4 cups	Artichoke hearts, diced fine
97208	4 cups	Tomatoes, diced ¼"
99646	2 cups	Basil, chopped fresh
31891	1 ½ cup	Olive Oil
32151	¼ cup	Cracked black pepper
97626	1 cup	Parsley, fresh chopped
97525	4 each	Lemons juiced
37700	50 each	Pastry shells

Method

- Combine ingredients in stainless steel bowl and mix well
- Season with salt and pepper and store in shallow container, label, date and refrigerate
- At service place on top of pastry and top with shredded Parmesan cheese

Broccoli Rabe and White Beans

Ingredients

98453	4 bunch	Broccoli rabe, cleaned and trimmed
31891	4 oz	Olive oil
99785	½ cup	Sun Dried tomato
99355	1 cup	Fresh basil, chopped
37880	1 lb	Cannellini beans, cooked
18390	1 tbl	Roasted Garlic base
66215	8 oz	Aged provolone, shredded

Method

- Blanch broccoli rabe in rapidly boiling salted water, drain and chill quickly
- In heavy bottom pan heat over high heat and add olive oil, add broccoli rabe, beans, sundried tomatoes, garlic and basil
- Season with salt and pepper
- Lay out on sheet pan to chill
- Place onto serving platter and top with shredded cheese

Crimini Mushroom and Goat Cheese Brioche

Ingredients

99845	2 lb	Crimini mushroom, ¼" dice
99905	2 tbl	Shallots, minced
11455	6 oz	Chef Macrina Madeira wine
31891	2 oz	Olive oil
99355	2 tbl	Basil, chopped
99681	1 tbl	Thyme, chopped
97631	2 tbl	Parsley, chopped
61705	8 oz	Goat cheese
50181	4 oz	heavy cream
23005	1 each	Mini Brioche

Method

- Slice baguette, drizzle with olive oil and toast in oven till crisp, set aside
- In stainless steel bowl combine goat cheese and cream and mix until smooth, set aside
- In sauté pan add olive oil and cook shallots over medium flame until soft and lightly browned
- Add diced mushrooms and cook until tender, add basil and thyme and continue cooking for one minute
- Add Madeira wine and reduce by ½
- Continue cooking until most of the liquid has evaporated,
- Spread goat cheese mixture into brioche, spoon mushroom mixture on top and top with fresh chopped parsley, flash heat in oven, serve immediately

Duck Confit in Fillo Shells with Salsa Fresco

Ingredients

93335	2 lb	Duck breast
26771	2 tbs	Kosher salt
40761	1 tsp	Black pepper
99711	2 oz	Garlic, minced
99681	1 tsp	Thyme, fresh chopped
42691	1 tbs	green peppercorns
31891	2 oz	Olive oil
41660	45 each	Tomato fill shells
56121	1 cup	Sour Cream

Salsa

97208	3 cups	Tomatoes,
diced ¼"		
97870	¾ cup	Red onion,
diced ¼"		
91943	¼ cup	Cilantro,
chopped		
97826	1 oz	Lime juice
99711	1 tsp	Garlic, minced
99826	1 tbs	Chopped
chilies		

Method

- Combine ingredients for salsa and place into stainless steel bowl, season with salt and pepper, set aside for service
- Place ½ of the breasts skin side down in heavy casserole, sprinkle with salt, pepper, thyme, garlic and cover with oil
- Place the remaining skin side up and bake until meat is tender, approximately 2 hours, set aside to cool
- Shred meat and place small amount in each fillo shell, top with salsa, drizzle of sour cream and cilantro leaves, serve immediately

Grilled Asparagus

Ingredients

98560	3 bunch	Green asparagus
99870	3 bunch	White asparagus
31891	½ cup	Olive oil
98928	1 lb	cippolini onions, peeled
97631	2 tbl	Italian parsley, chopped

Method

- Trim asparagus and baste with olive oil, salt and pepper
 - Grill on char grill until tender and lightly browned, turning frequently
 - Grill Onions until tender and lightly browned, set aside to cool and then cut in half
 - Remove from grill and set aside to cool
 - Place asparagus on serving platter and sprinkle with chopped onions and chopped parsley
- Serve immediately

Grilled Vegetable Bruschetta with Montchevre on Polenta Rounds

Ingredients

99711	2 tspn	Garlic, minced
91780	2 ½ lb	Grilling Vegetable mix
99646	½ cup	Basil, chopped
30200	4 oz	Olive oil
46245	2 oz	Balsamic vinegar
36211	½ cup	Olives, minced
61705	1 cup	Montchevre, crumbled

19140	6 cups	Chicken stock
46850	2 cups	Polenta
54121	2 cups	Parmesan cheese

Method

- In stainless steel bowl combine grilling vegetables, garlic and ½ of the olive oil, mix well and lay out on sheet pan and roast until vegetables are tender and lightly browned, set aside to cool
- When cooled dice vegetable to fine dice and combine with basil, chopped olives, remaining olive oil and vinegar, season with salt and pepper, let marinate in refrigerator for one hour
- In sauce pan bring chicken stock to a boil and slowly add in cornmeal over medium flame, cook until mixture is very thick, season with salt and pepper
- Remove from heat and stir in parmesan cheese
- Place polenta on parchment paper and roll into logs 2" in diameter, refrigerate until set firm. Take out of paper and slice to ½" thickness, grill on griddle till browned on both sides. Set on sheet pan in single layer
- When cool spoon bruschetta mix on top of polenta rounds and top each with shredded Asiago cheese

Grilled Eggplant and Roasted Tomatoes

Ingredients

98956	6 each	Japanese Eggplant
31891	1 cup	Olive oil
79645	2 cup	Roasted tomatoes
97631	¼ cup	Italian parsley, chopped

Method

- Cut eggplants in ½ lengthwise and baste with olive oil, salt and pepper
- Grill on char grill until tender, set aside on sheet pan to cool
- Cut into ¾" cube and combine with roasted tomatoes and chopped parsley, mix well
- Place on serving platter and top with chopped parsley

Golden Jewel Blend Pesto Gratin with Goat Cheese

Ingredients

38300	2 lb	Golden Jewel blend
31891	2 tbl	Olive oil
99845	2 cups	Crimini mushrooms, sliced
99905	¼ cup	Shallots, minced
97161	3 cups	Roma tomatoes, diced ½"
97002	2 cup	Asparagus, cut into ½" bias
37442	2/3 cup	Pesto sauce
50181	2 cups	Heavy cream
61860	3 cups	Goat cheese, crumbled
65370	1 cup	Pine nuts

Method

- Cook golden jewel according to directions, spread out on sheet pan to cool immediately
- Heat olive oil in pan and add mushrooms to sauté, add asparagus and shallots and cook until tender
- Add tomatoes and cook for one more minute
- Remove from heat and add pesto sauce then combine with golden jewel blend
- Mix well and portion into ramekins and top with goat cheese
- Place under broiler until cheese is lightly browned
- Top with pine nuts as a garnish and serve immediately

Ginger Scented Bamboo Rice Risotto Cakes

Ingredients

36071	¼ cup	Sesame oil
99905	¾ cup	Shallots, chopped
909460	1 tbl	Lemongrass, sliced thin
99711	1 tbl	Garlic, minced
98611	¼ cup	Ginger
97326	¾ cup	Diced red pepper, ¼"
99331	3 cups	Shitake mushrooms, diced
38620	2 lb	Bamboo rice
19336	4 qt	Chicken stock
41025	1 cup	Coconut milk
97676	1 cup	Scallions
91943	1 cup	Cilantro

Method

- Heat sesame oil in a large stockpot, add shallots and sauté for one minute
- Add garlic, ginger, lemongrass and red peppers and cook for 1-2 minutes more
- Stir in Bamboo rice until mixed well.
- While stirring mix in chicken stock 1 cup at a time until rice is done and stock is gone
- Stir in coconut milk and cook for one more minute, finish with cilantro and scallions
- Transfer rice to shallow baking pan and spread to 1" evenly
- Cool completely and cut into squares for service
- Finish by frying in peanut oil until both sides are browned
- Serve immediately

Kansas Medley with Cranberries, Squash and Pecans

Ingredients

38420	2 lb	Kansas Medley rice
19336	2 qt	Chicken stock
91685	4 cups	Butternut squash, ¼" dice
31891	½ cup	Olive oil
99716	2 tbl	Sage, fresh
95568	8 oz	Bacon, ½" dice
98591	1 each	Leek, sliced
99081	2 cups	pecans, toasted
44726	2 cups	cranberries, dried

Method

- Cook Kansas Medley according to package instructions, set out on sheet pan to cool quickly
- Coat squash with olive oil and season with salt and pepper. Lay out on sheet pan and roast at 375 until tender, set aside
- In heavy stockpot render bacon until crisp, add leeks and sauté until tender, toss in cranberries. pecans and squash
- Add heated rice and toss gently
- Serve immediately

Sicilian Cauliflower

Ingredients

97451	3 head	Cauliflower, cut into florettes
97631	½ cup	Italian parsley, chopped
31891	¼ cup	Olive oil
22011	¼ cup	Whole grain mustard
46356	¼ cup	Red wine vinegar
32281	1 tsp	Crushed red pepper

Method

- Place cauliflower florettes into stainless steel bowl and add olive oil and season with salt and pepper
- Place in single layer onto greased baking sheet and roast at 400 for 15 minutes, or until tender and lightly browned
- Set aside to cool, place into bowl and add mustard, parsley, vinegar and gently mix, adjust seasoning
- Place onto serving platter and sprinkle top with crushed red pepper and a little parsley