

Culinary Concerts, inc.
performance in cateringSM

March/April Concert Series Entrees 2008

Menu #1

Appetizer

Asparagus Soup & Peeky-Toe Crab Timbale
...morel mushrooms & chives

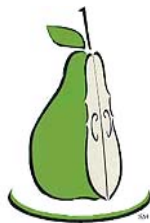
Entree

Garlic-rubbed Chicken Breast
"Brick Pressed"
...creamy chive polenta, artichoke confit, fennel bulbs,
oven-roasted tomatoes, Nicoise olive vinaigrette

Dessert

Warm Spring Fruits in a Spearmint Scented Creme Anglaise
...coconut sorbet & ginger-laced sable cookie

Coffees & Teas



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Vegetarian Menu # 2

Appetizer

Ragout of Mushrooms

...crème fraiche, mini kale color star & toasted brioche

Entrée

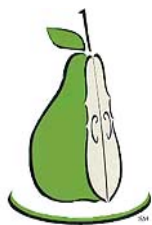
Brown Rice Bean & Pigeon Pea "Hash"

..fingerling potatoes & fava beans, roasted carrot jus & beet coulis

Dessert

Vanilla Semifreddo & Strawberry Rhubarb Compote

Coffees & Teas



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Menu # 3

Appetizer

Peeky-Toe Crab Salad
...tangerine gelee, celery root remoulade & chives

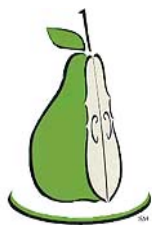
Entrée

Wild Striped Bass
...farrow, black rice, green garlic & Meyer lemons

Dessert

Coconut Custard Flans
...grilled apricots & strawberries, sauterne sabayon

Coffees & Teas



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Menu # 4

Appetizer

Three Asparagus

...grilled Connecticut green, roasted white & lightly steamed wild French,
mushroom sauté & toasted lemon parmesan crisp

Entrée

Pan-seared Arctic Char

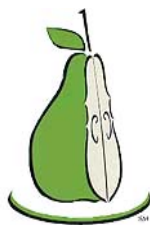
...lemon chive risotto, slow-roasted Vidalia onions, Romano cream & chive oil

Dessert

Apricot Crostata

...toasted almond vanilla bean ice cream & almond cream

Coffees & Teas



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Menu # 5

Appetizer

Lobster Chopped Salad

...fava beans, cherry tomatoes, avocado, corn & Applewood smoked bacon

Entrée

Polenta-crusted Rack of Lamb

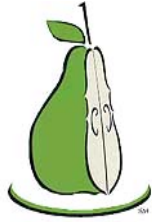
...artichoke potato hash with Cioppollinis, green olive aioli & tomato coulis

Dessert

Espresso Granita

...vanilla whipped cream & tangerine sugar cookies

Coffees & Teas



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Menu # 6

Appetizer

Maine Diver Sea Scallop over Lemon-Pepper Capellini
...slow-roasted tomato & warm mushroom vinaigrette

Entrée

Medallion of All-Natural Beef Tenderloin
...over Tuscan tomato bruschetta, three asparagus, dandelion,
spring onion greens & aged Balsamic drizzle

Dessert

Meyer Lemon Tarts
...strawberries & blueberries

Coffees & Teas