

Culinary Concerts, inc.
performance in cateringSM

May June Concert Series 2008

Entrees

Menu # 1

Appetizer

Potage of Vidalia Onions, Potatoes & Leeks
...grilled foccacia bruscetta, braised cannelinis, arugula & tomatoes

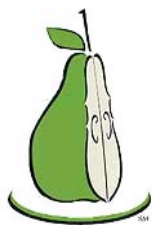
Entree

Roasted Gianonne Chicken Breast
...prosciutto~wrapped fennel bulbs, semolina pudding & peach sauterne glaze

Dessert

Caramel Coffee Pots de Crème
...pistachio biscotti & vanilla whipped cream

Coffees & Teas



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Entrees

Vegetarian Menu # 2

Appetizer

Mixed Lettuces with Granny Smith Apples
...Cravanzin cheese, ciabatta bread croutons & creamy lemon dressing

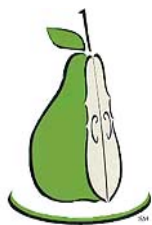
Entrée

Asparagus Wild Ramp & Woodland Mushroom Risotto
...braised artichoke hearts, Calamata olives & Vidalia onion cream

Dessert

Red Plum & Blackberry Granita
...stone fruit, lime gelee, crème fraiche & coconut tuiles

Coffees & Teas



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Entrees

Menu # 3

Appetizer

Spring Pea Soup

...cippolini onions, morels & Easter egg radishes

Entrée

Pan-seared Florida Red Snapper

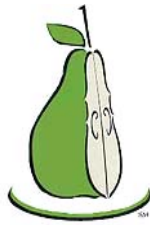
...stewed cannelloni beans, braised artichoke hearts, tomato,
lemon confit & chardonnay glaze

Dessert

Strawberry Rhubarb Napoleon

...orange flower cream

Coffees & Teas



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Entrees

Menu # 4

Appetizer

Braised Artichoke Heart Ravioli Over Micro Arugula Salad
...stewed Campari tomatoes, pearl onions, baby round carrots & Calamata olive vinaigrette

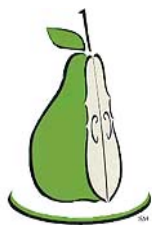
Entrée

Butter Poached Maine Lobster
...white polenta, black Trumpets, pickled ramps & slow cooked Vidalia onions,
yellow tomato red wine glaze

Dessert

Warm Vanilla Cake
...quick berries, crème anglaise & simple syrup

Coffees & Teas



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Entrees

Menu # 5

Appetizer

Tuna Carpaccio & Pickled Vegetable Salad
...mustard vinaigrette, capers & olives

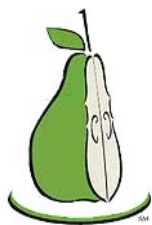
Entrée

Oil Poached Chilean Seabass
...wilted spinach, asparagus risotto & crispy leeks

Dessert

A Strawberry Patch
...strawberry sorbet, strawberry "salad",
balsamic sabayon, almond tuile caramel vines

Coffees & Teas



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Entrees

Menu # 6

Appetizer

Spinach Salad

...local strawberry & Beaver Brook Farm feta cheese, crispy
pancetta & poppy seed vinaigrette

Entrée

Spiced -Crusted Tuna

...sesame sticky rice, shitaki mushrooms, grilled eggplant & carrot emulsion

Dessert

Grilled Peach Tart

...green tea custard, thyme ginger syrup

Coffees & Teas