



dinner duel – fall & winter

menu selection

hors d'oeuvres - select four

soup shots

butternut squash, chives, truffle oil

**gluten free, & vegetarian*

tortilla espanola

piquillo dulce, vidalia onions and potatoes

**gluten free, vegetarian & dairy free*

avocado radicchio crisp

brown rice, miso vinaigrette

**gluten free, vegan, vegetarian, & dairy free*

soba noodle sushi roll

tomato concassé, tangerine evoo

**vegan, dairy free, & vegetarian*

crispy vegetable spring rolls

red pepper syrup

**vegetarian, vegan, & dairy free*

**may contain traces of peanuts, tree nuts, fish, and shellfish*

miniature crab croquettes

panko crusted, smoked gouda, chipotle aioli

**contains shellfish*

cauliflower florets

buffalo sauce, ranch

**gluten free, vegan, vegetarian, & dairy free*

sesame crusted salmon

black rice, wasabi crème fraiche

**gluten free*

mini chicken parm sliders

mozzarella, homemade marinara

mini blue burgers

maytag blue, sautéed onions, ketchup

caramelized onion tart

fig confiture, gorgonzola

**vegetarian*

bacon wrapped dates

sage, maple, cayenne

**gluten free, & dairy free*

crispy polenta fries

romesco sauce, rosemary, sage

**gluten free, vegan, vegetarian, & dairy free*

**contains nuts*

mini seafood dumplings

mirin, tamari, sesame oil

**dairy free *contains shellfish*

deviled quail eggs

dijon, bacon bites

**gluten free, dairy free*

filet mignon

horseradish cream and micro greens

mini corn dogs

honey - dijon dip

mini risotto cakes

champignon duxel & balsamic reduction

**vegetarian*

zucchini fritters

chick peas, tahini sauce

**gluten free, vegan, vegetarian, & dairy free*

veggie sushi

avocado, carrots, cucumbers

**gluten free, vegan, vegetarian, dairy free*



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menu selection

ingredients for duel
to be served as a family style meal at completion of competition

protein - select two

chicken breast
cornish hens
skirt steak
ny strip steak
salmon
tilapia
shrimp
filet mignon*
sea scallops*
chilean sea bass*
(* \$8 per person supplement)

starch - select two

idaho potatoes
sweet potatoes
israeli cous cous
macaroni
basmati rice
jasmine rice

vegetable - select two

asparagus
green beans
assorted mushrooms
baby carrots
cauliflower
broccoli
red cabbage
spinach
romaine



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select one catered dessert

orange

trifle, grand marnier, mascarpone, devil's food cake

*vegetarian

ginger

strudel, pears, walnuts, filo dough, fresh whipped cream

*vegetarian *contains nuts

lemon

vanilla meringue, fresh blueberry coulis, citrus curd

cheese

nutty, ripe, stinky, kumquat confiture, cranberry relish, fig jam

(*\$7 per person supplement)

*gluten free, & vegetarian

apple

classic tarte tatin, cinnamon, caramel, puff pastry

*vegetarian

chocolate

molten cake, strawberry sauce, crème chantilly

*vegetarian

empanadas

apple, almond & chocolate "mole" dipping sauce

*vegetarian *contains nuts

almond

traditional tiramisu, lady fingers, espresso, amaretto

*vegetarian *contains nuts

peanut butter

stuffed chocolate cake, banana brule, crème chantilly & raspberry coulis

*vegetarian *contains nuts

pear

red wine poached, mascarpone

*gluten free & vegetarian

banana

foster's tart, rum, banana flambé, crème patisserie

*vegetarian

sweet potato

cobbler, pecans, spiked crème Chantilly

*vegetarian *contains nuts