

# PREMIER CATERING COLLECTION



WELLESLEY FRESH CULINARY SERVICES

We have prepared this collection of culinary excellence to demonstrate the extraordinary capabilities of our Executive Chefs and Catering Experts. In the next several pages you will find a sampling of various styles of displays and dinners. We will work closely with you to create an initial catering collection as well as continue to work with you to create a custom menu for each Wellesley College Premier Event.

PLATED HORS D'OEUVRES  
HAND-PASSED HORS D'OEUVRES  
V.I.P. RECEPTION  
DESSERT RECEPTION  
CHILLED FRESH SEAFOOD DISPLAY  
MARTINI BAR MENU  
TAPAS PRESENTATION  
4 COURSE LUNCH PRESENTATION  
5 COURSE DINNER PRESENTATION  
PROGRESSIVE NEW ENGLAND CLAM BAKE



Caprese Salad with Roma Tomatoes and Fresh Baby Mozzarella, drizzled with Aged Balsamic

# PLATED HORS D'OEUVRES

Sugar Cane and Lemon Grass Skewered Shrimp  
with Red Pepper Mango Salsa and Spicy Thai Peanut Curry Sauce

Sun-Dried Tomato and Kalamata Olive Gratinée Petit Tarts

Smoked Canadian Duck on Melba Toast with Blueberry Chutney

Firecracker Chicken with Lime Cilantro Aioli

Pan-Seared Sea Scallops with Apple Wood Smoked Bacon,  
Micro Greens and Balsamic Reduction

Mediterranean Marinated Lamb Loin on Grilled Pita  
with Tzatziki, Tomato Relish and Micro Mint

Shrimp Scampi in White Wine Reduction  
with Organic Scallions and Fresh Parsley



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with Organic Scallions and Fresh Parsley

# HAND-PASSED HORS D'OEUVRES

Lamb Medallion on Melba Toast with Mint Relish and Saffron Aioli

Peking Duck on a Moo-Shu Scallion Pancake with Hoisin Drizzle

Thai Chicken on a Crisp Wonton Shell  
with Jicama Slaw and Candied Ginger

Seared Teriyaki Ahi Tuna on a Rice Cracker  
with Toasted Black Sesame and Wasabi Aioli

Gorgonzola Shortbread with Toasted Walnuts,  
Peach Chutney and Fresh Oregano

Smoked Tomato Gazpacho Shooters  
with Grilled Bleu Cheese-Walnut Sandwich



Seared Teriyaki Ahi Tuna on a Rice Cracker  
with Toasted Black Sesame and Wasabi Aioli

# V.I.P. RECEPTION

Chef-Attended Ceviche and Micro Greens Salad Action Station,  
Hand Tossed and Served in Martini Glasses

Carving Station Featuring:

Ancho Chili and Black Pepper Crusted Beef Tenderloin  
with Hot and Sweet Mint Glaze and Caramelized Onion Focaccia Rolls

Bourbon and Juniper Brined Roast Turkey Breast  
with Whole-Grain Honey Mustard and Cheddar-Chive Biscuits

Petit Maryland Style Crab Cakes with Roasted Red Pepper Rémoulade

Blackened Sirloin Saté with Cilantro Crème Fraîche

Sante Fe Chicken Phyllo Flowers with Red Chili Salsa

Gorgonzola Shortbread with Toasted Walnuts,  
Peach Chutney and Fresh Oregano

Grilled Fig on Rosemary Focaccia with Prosciutto,  
Stilton and Balsamic Reduction

Pastry Station with Petit Fruit Tarts, Pecan Diamonds,  
Lemon-Blueberry Cheesecake Squares, Linzer Bars,  
Double Chocolate Espresso Bars and Chocolate Covered Strawberries

Flavored Coffees and Teas



Ceviche and Micro Greens Salad

# DESSERT RECEPTION

Chocolate Raspberry Brûlée Dome

Chambord Lemon Bavarian with Tropical Fruit Chutney, Caramel Sauce,  
Fresh Mint and Pâte à Choux Fans

Green Tea Mousse on Lemon Génoise with Sake Marinated Organic  
Dried Bing Cherries, Toasted Almonds and Honey Sesame Tuiles

Chocolate Hazelnut Tower

Mini White Chocolate and Raspberry Terrine, Petite Fresh Fruit Tart  
with Crème Anglaise and Dark Chocolate Pudding with Bourbon Sauce

Tiramisu Torte with Espresso Crème Anglaise



Chocolate Raspberry Brûlée Dome

# FRESH SEAFOOD DISPLAY

Stone Crab Claws with Hot Mustard Aioli

Butter-Poached Maine Lobster Claws and Knuckles  
with an Anise-Olive Oil Emulsion and Jewish Fennel

Roasted Lobster Tail with Crispy Sweet Breads, Fava Beans,  
Spaetzel and a Rich Meat Stock

Poached Sea Scallops with Sun-Dried Tomato Basil Aioli

Deep-Fried Maine Shrimp with Pomello, Grapefruit, Blood Orange  
and a Lime and Vanilla Bean Sauce

Raw Bar with Wellfleet Oysters and Littleneck Clams



Wellfleet Oysters on the Half-Shell

# MARTINI BAR MENU

Chive and Tellipepper Spiced Goat Cheese Wontons  
with Roasted Red Pepper-Hoisin Dipping Sauce

Artichoke Heart and Pancetta Gratin on a Sweet Potato Pancake

Beef Tenderloin Carpaccio on Mediterranean Flatbread Toasts  
with Sweet Red Onions, Capers, Shaved Parmesan  
and Extra Virgin Olive Oil

Pan-Seared Shredded Kobe Beef on a Soba Noodle Nest  
with Wasabi and Pickled Ginger

Tea-Smoked Duck Breast Vol-au-Vent with  
Dried Cherry Merlot Drizzle and Roasted Pistachios



Pan-Seared Shredded Kobe Beef  
on a Soba Noodle Nest with Wasabi  
and Pickled Ginger

# TAPAS PRESENTATION

Smoked Salmon Boulette stuffed with Long Grain Rice,  
Almonds and Golden Raisins

Fresh New England Mussels sautéed with Cilantro, Fresh Ginger  
and a Medley of Diced Vegetables in a Light Sauvignon Blanc Wine Sauce

Pencil Asparagus wrapped in Jamon Serrano dressed  
in a Spanish Olive Vinaigrette

Wok-Seared Taglierini of Calamari with Haricot Verts,  
Garlic Chips, Jalapeño and Almonds

Avocado Relleno with Crabmeat and Shrimp,  
Frisee and Orange Segments

Grilled Japanese Eggplant Scallion Gratinée,  
Aleppo Pepper and Toasted Sesame Seed

Fried Goat Cheese with Lavender-Infused Honey



Smoked Salmon Boulette stuffed  
with Long Grain Rice, Almonds  
and Golden Raisins

# FOUR COURSE LUNCH PRESENTATION

## COURSE 1

Jumbo Lump Crab Galette with Crispy Shallots  
and Basil-Infused Sweet Corn Broth  
(Shellfish allergy alternate will replace Jumbo Lump Crab Galette  
with Butter-Poached Monkfish Galette)

## COURSE 2

Petit Primavera Greens and Red Kaiware Shoot Salad  
in Crispy Pâté Brique Ring with Roasted Shallot Vinaigrette,  
Potato-Micro Chive Cream, Mustard Oil and Parsley Juice

## COURSE 3

Duet of Pan-Seared Fresh Florida Grouper and Porcini-Dusted  
Filet Mignon with Red Bell Pepper Juice,  
Cabernet Reduction and Basil Emulsion accompanied by  
Saffron Risotto and Haricot Vert Red Pepper Bundles

## COURSE 4

### A CELEBRATION OF CHOCOLATE

Mocha Martini Granité with Dried Sour Cherry Stuffed Truffle "Olive"  
and Bittersweet Chocolate Stirrer

Chocolate Madeleine Mousse Stack with Hazelnut Cream  
and Caramel Accents

Warm Chocolate Bread Pudding with Chocolate Sour Mash Sauce  
and Vanilla Bean Ice Cream

Raspberry Ganache Timbale Layered with Raspberry Chocolate Mousse  
and Chocolate Génoise, painted with Crème Anglaise, Raspberry Coulis  
and Garnished with Dark Chocolate Curls



Pan -Seared  
Fresh Florida Grouper  
and Porcini-Dusted  
Filet Mignon

# FIVE COURSE PLATED DINNER

## HORS D' OEUVRES

Asian Chicken Brussels Sprouts

Roasted Butternut Squash Soup Shooters  
with Toasted Sunflower Seed Fleuron and Cranberry Foam

Danish Bleu Shortbread with Toasted Walnuts,  
Major Grey Chutney and Fresh Oregano

Crispy Olive Oil Baked Yukon Gold Potato Spears  
with Lemon-Infused Crème Fraîche, Caviar and Chives

## COURSE 1

Pan-Seared Halibut with Braised Baby Bok Choy, Sticky Purple Rice,  
Saffron-Infused Yellow Tomato jus lié and Micro Cilantro

## COURSE 2

Autumn Salad of Pears, Gorgonzola, Baby Red Romaine,  
Late Harvest Micro Greens and Walnut Vinaigrette

## COURSE 3

Espresso-Dusted Grilled Beef Tenderloin with Merlot Syrup,  
Chicken Vert Poivre Medallions with Peppered Brandy Cream,  
Gratin of Yukon Gold Potatoes with Caramelized Fennel and Gruyere  
and Asparagus and Red Pepper Bundle with Basil Butter

## COURSE 4

Red Dragon Cheese accented by Fire-Grilled Black Fig,  
Micro Mustard Greens and Aged Balsamic Drizzle

## COURSE 5

White Chocolate Pumpkin Cheesecake with Blackberry Pixilation,  
Mulled Cider Tuile and Grand Marnier Crème Anglaise



Pan-Seared Halibut

# PROGRESSIVE NEW ENGLAND CLAM BAKE

## TO START

P.E.I. Oysters Rockefeller

## APPETIZER SAMPLER

Halibut Terrine with White Wine Aspic, Smoked Shrimp Rillette,  
Smoked Trout, Gravlax and Smoked Diver Scallops  
with Crème Fraîche, Capers, Horseradish  
and Dark Molasses Bread Toasts

## SALAD

Shrimp Ceviche topped with Red and Yellow Beet Salad,  
served in Endive Boats

## MAIN COURSE

Searred Diver Scallops with Crispy Foie Gras Croutons  
and New Potatoes stuffed with Fresh Maine Lobster

Steamers in Chardonnay, Garlic and Tarragon Broth  
with Lemon Herb Butter

## DESSERT

Strawberry Shortcake Napoleon  
with Sweet Balsamic Reduction



Steamers in Chardonnay, Garlic  
and Tarragon Broth with Lemon Herb Butter