



Dinner Party Suggestions – plated or family style

Menu Idea # 1

Gougères w/ champagne

3 Beet Salad with Chèvre & Tangerine Vinaigrette

Filet of Beef with Bordelaise sauce, roasted asparagus and root vegetable gratin

Profiteroles with vanilla bean ice cream and dark chocolate ganache

Menu Idea # 2

Endive, pear, and gorgonzola salad

Pan seared duck breasts with spicy/sweet plum and Port reduction, sautéed Napa cabbage and roasted fingerling potatoes

Apple Tart Tatin with Crème Anglaise

Menu Idea # 3

Lacy Cheddar Crisps

Fennel salad with blood orange vinaigrette

Loin of Pork with Green Peppercorns with Brussels sprouts lardon, and caramelized shallots

Fresh, seasonal fruit tartlets



Menu Idea # 4

Endive with figs, bleu cheese and walnuts

Beef Wellington with wild mushrooms and sautéed asparagus, artichokes and peas

Roasted pears with caramel sauce and crème fraîche

Menu Idea # 5

Warm asparagus and prosciutto salad

Espresso and Zinfandel Braised Beef Short ribs served with chive mashed potatoes and spring baby vegetables

Hazelnut and chocolate éclairs

Menu Idea # 6

Green salad with warm goat cheese

Braised Oxtails over pureed parsnips in red wine reduction

Mini carrot cakes with cream cheese frosting

Menu Idea # 7

Blini with smoked salmon

Summer corn salad

Crabcakes with celery root rémoulade and haricot verts

Blackberry cake with caramel frosting



Menu # 8

Baby Greens with bleu cheese, toasted pecans and dried cranberries with vanilla vinaigrette

Shrimp and grits (sautéed shrimp with pancetta cream sauce over sweet grit cakes)

Meyer Lemon Tart

Menu Idea # 9

Chicken Pate with rosemary crackers

Grilled romaine Caesar salad

Red wine risotto with green peas and seared sea scallops

Molten chocolate cakes with sugared raspberries

Menu Idea # 10

Prosciutto wrapped melon

Baby spinach salad with shaved parmesan and garlic vinaigrette

Butternut squash and caramelized onion lasagna with sage béchamel

Apple crostada



Casual Dinner Ideas, buffet or family style:

Starters:

Mixed Greens Salad with Balsamic Vinaigrette and seasonal accompaniments*
Roasted Beet and Goat Cheese salad with citrus Vinagrette
Chicken Pate with Rosemary Crackers
Roasted Eggplant Dip with Toasted Pita Chips*
Endive with bleu cheese, figs, and walnuts*
Cheese Plate with 3 cheeses, seasonal fruit, and nuts

Mains:

Chicken Pot Pie – updated with herbed biscuits instead of pastry*
Lasagna
Cranberry Crunch Salmon Filet*
Rosemary, Garlic, and Lemon Roasted Chicken
Eggplant Parmigianna
Stuffed Shells with turkey, artichokes, and ricotta
Orichette with broccoli rabe and Italian sausage*
Chicken Cassoulet with goat cheese*
Chicken Divan
Vegetable Pot Pie
Chicken Marsala with linguine
Individual turkey, sage, and wild mushroom meatloafs
Crabcakes
Roasted Vegetable Enchiladas

Desserts:

Triple chocolate espresso brownie bites
Ginger Molasses Cookies
Cheese Plate with fruit
Baked Brie
Apple Tarte Tatin
Mini Carrot Cakes
Lemon Squares

DINNER MATTERS, LLC
2835 11TH STREET N, ARLINGTON, VA 22201
DINNERMATTERS.NET
703.615.6788