



Gala Plated Dinner Selections

Includes Mixed Field Greens Salad* with Two Dressings, Roll, Butter & Coffee

*Specialty salads available, add .95 per person

Specialty Salads

Field Greens with Dried Michigan Cherries, Pecans & Dijon Vinaigrette

Romaine Lettuce, Fresh Mozzarella, Roma Tomato, Red Onion & Basil with Balsamic Vinaigrette

Field Greens, Goat Cheese, Candied Walnuts, Apples, Celery with Balsamic Vinaigrette

Mixed Greens, Mushrooms, Bell Pepper, Green & Navy Beans, Tomato, Maytag Blue Cheese & Creamy Parmesan

Spinach, Grapes, Blueberries, Maytag Blue Cheese, Strawberries & Raspberry Vinaigrette with Toasted Almonds

Romaine, Feta Cheese, Kalamata, Cucumber, Tomato, Red Onion and Lemon Garlic Vinaigrette

Poultry

We take enormous pride in our sauce creations and have an extensive repertoire. We will be happy to assist you in selecting a sauce from our chef's reserve list.

Chef's Reserve Sauces:

Riesling Cream • Sherried Lobster Cream • Walnut Basil Pesto Cream • Lemon Basil Cream • Dried Cranberry Mustard Sauce • Roasted Lemon & Rosemary • Meyer Lemon Cream • Brandied Apricot Cream • Sun Dried Tomato Cream • Roasted Sweet Red Bell Pepper Cream • Whole Grain Mustard Cream • Orange Ginger Beurre Blanc • Blood Orange Beurre Blanc • Tomato Shallot Confit • Port Balsamic Sauce • Avocado Lime Butter • Apple Balsamic Sauce • Florio Marsala Mushroom Cream • Hazelnut Cream

Chicken Milanese

Our House Specialty, with Choice of Wild Mushroom Cream or Mushroom Marsala Demi Glace or Mandarin/Tangerine Buerre Blanc

Accompaniments to be determined by Sauce Selection

Sautéed Sundried Tomato Pesto Rubbed Breast of Chicken with Walnut Basil Cream

Orzo pasta with fresh spinach & roasted tomato • Fresh Green Beans with Garlic, Olive Oil and Pine Nuts

Grilled Paillard of Chicken with Artichokes, Roasted Peppers & Lemon Brown Butter

Toasted Israeli Couscous & Red Quinoa with Lemon Zest and Fresh Herbs, Steamed Green Beans with Mushrooms & Pearl Onions

Porcini Dusted Breast of Chicken with Chasseur Sauce (Hunters Sauce)

Mashed Yukon Gold potatoes • roasted root vegetables • parsnips • turnips • carrots and red onion

Roasted Chicken "Chop" Stuffed with Fontina Cheese & Wild Mushrooms or Goat Cheese & Spinach

With Fig Balsamic Demi Glace *Accompaniments to be determined by selection of stuffing.*

Seared Breast of Chicken Mornay with Spinach & Prosciutto

Roasted red skin potatoes with fresh herbs • fresh green beans with sautéed mushrooms and pearl onions

Chicken Pomodoro with Fresh Mozzarella, San Marzano Tomatoes & Fresh Basil

Gemelli pasta with parmesan & pecorino cheeses • roasted zucchini, bell pepper, summer squash & red onion

Pretzel Crumbed Breast of Chicken with Whole Grain Mustard Cream

Roasted Fingerling Potatoes • fresh green & yellow beans • buttered carrots

Crispy Roasted Half Duckling with Blackberry Demi Glace

Wild & red rice with wheat berries, Farro and Wild Mushrooms, Braised buttered carrots



Hearthstone
banquets · catering

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Beef/Veal

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Chef's Reserve Sauces:

Herbed Mustard • Mustard Chive • Fig Balsamic Demi Glace • Cabernet Malbec Wine

Merlot Shallot • Rosemary Port • Cognac (cream) • Mustard Brandy Cream • Green Peppercorn Cream

Rioja • Pinot Noir • Chasseur (Hunter's Sauce) • Mushroom Madeira

Julia Child's Classic Beef Bourguignon

With Crème Fraiche Mashed or Buttered Egg Noodles • Fresh steamed haricot vert (French green beans)

Slow Roasted Sirloin of Beef

Roasted Rosemary Fingerling Potatoes • Fresh Green beans with sautéed wild mushrooms & pearl onions

Slow Roasted Prime Rib of Beef

Horseradish mashed Yukon gold potatoes • Butter braised Carrots, Roasted Fennel

Roasted New York Strip Loin

Recommended: Au Poivre with Cognac Cream

Layered potato & onion gratin • Roasted Bell Peppers, Red onion & Zucchini

Roasted Tenderloin of Beef

Wild Mushroom/Potato Gratin, Grilled Asparagus, Walnut Pesto/Parmesan Stuffed Roma Tomato

Classic Veal Osso Buco (Slow Roasted Veal Shank)

Roasted garlic mashed potatoes • Roasted Mediterranean Vegetables; Eggplant, Tomatoes, Onions, Zucchini

Seared Veal Tenderloin

Crushed Yukon Gold Potatoes with Olive Oil • Fresh Green Beans with Sautéed Wild Mushrooms & Pearl Onions

Veal Blanquette

Stew of tender Veal Simmered in Wild Mushroom Cream • Pappardelle pasta • Fresh Green Beans with Garlic, Olive Oil and Pine Nuts



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Pork/Lamb

Caramelized Brown Sugar Crusted Pork Loin

With Choice of Sauce: Smokey Green Apple Chipotle Relish, Apricot Cream, or Apricot Balsamic Demi Glace

Accompaniments to be determined by sauce selection

Parmesan & Sage Dusted Pork Chop

With Fresh Sage Cream Drizzle and Pancetta Garnish • Maple glazed sweet potato mashed • Shaved Brussels Sprouts & Pancetta

Roasted Carved Leg of Lamb with Blackberry & Mint Demi glaze

Toasted Israeli couscous with red quinoa • Roasted eggplant, tomato & onion

Guinness Braised Lamb Shanks with Pan Juices

White Cheddar mashed potatoes • Butter braised carrots and spring pea garnish

Pistachio Crusted New Zealand Lamb Chops with Fresh Mint Demi Glace

Moroccan Roasted Vegetable Couscous





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Fish/Seafood

Panko Crusted Walleye with Whole Grain Mustard Cream

Crème fraiche Redskin Mashed Potatoes • Fresh Green & Yellow Beans • Buttered Carrots

Grilled Swordfish with Avocado Lime Beurre Blanc

Saffron Rice with Black Beans & Corn • Roasted Red & Yellow Peppers

Hazelnut Crusted Orange Roughy with Amaretto Cream

Basmati rice with wheat berries & lentils • Green & Yellow beans with buttered carrots

Sesame Crusted Sea Bass with Orange Ginger Beurre Blanc

Jasmine rice with carrots & peas • Hoisin glazed red & yellow bell peppers & green onions

Simply Grilled Wild Caught Coho Salmon with Blood Orange Beurre Blanc & Pomegranate Drizzle

Bamboo & Basmati Rice with Lentils • Ginger Green Beans with Shiitake Mushrooms

Grilled Mahi-Mahi with Smokey Chipotle Shrimp Butter

Grilled Corn Polenta with Roasted Sweet Red & Yellow Bell Peppers

Pan Seared Sea Scallops with Orange Ginger Beurre Blanc & Blood Orange Balsamic Drizzle

Jasmine Rice with Spring Peas, Carrots & Scallions • Toasted Almonds with Steamed Green Beans





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Fish/Seafood

Pan Seared Sea Scallops with Lobster Riesling Cream and Applewood Smoked Bacon Garnish

Grilled Corn Polenta • Grilled Fresh Asparagus

Crab Stuffed Shrimp with Sherried Lobster Cream

Toasted Israeli Couscous with Pine Nuts & Cranberries • Grilled Fresh Asparagus

Crab Crusted Atlantic Salmon with Sherried Lobster Cream

Potatoes Boulangere • Grilled Fresh Asparagus

Maryland Style Jumbo Lump Crab Cakes

With Peppadew Pepper Cream or Whole Grain Mustard Cream • Layered Potato & Onion Gratin - Garlicky Broccolini

Grilled Arctic Char

With Meyer Lemon Beurre Blanc and Tamarind Balsamic Drizzle • Orzo Pasta with Lemon Zest and Fresh Herbs • Fresh Steamed Green Beans with Toasted Hazelnuts

Irish Tipperary Cheddar Crusted Roasted Black Cod

Crème Fraiche Redskin Mashed Potatoes • Roasted Parsnips • Carrots • Onions

Roasted Alaskan Halibut with Tomato/Shallot Confit

Crushed Yukon Gold Potatoes with Sea Salt & Olive Oil • Grilled Fresh Asparagus

