



PAUL@PAULSKITCHEN.COM

*Cocktail
Hors d'oeuvres*

GOAT CHEESE & MANGO CHUTNEY WONTONS

**CRIMINI MUSHROOMS FILLED WITH
SPINACH, HERBS & HAVARTI**

MINIATURE POPOVERS WITH ORANGE BUTTER

**QUESADILLAS WITH JACK CHEESE
& PINEAPPLE SALSA**

**ENGLISH CUCUMBER WITH SMOKED SALMON
WHIPPED CREAM CHEESE & DILL**

SPANAKOPITAS

**BUTTERNUT SQUASH APPLE SOUP
IN AN ESPRESSO CUP**

**BELGIAN ENDIVE WITH QUINOA, PEPPERS,
CUCUMBER & SESAME VINAIGRETTE**

**SWEET RED PEARS WITH BLUE CHEESE
& ARUGULA WRAPPED WITH PROSCIUTTO**

**TURKEY SAUSAGE WITH RED GRAPES
& BALSAMIC GLAZE**

**GRILLED CHICKEN BREAST SKEWERS
WITH SAVORY ORANGE SAUCE**

**SEARED ASIAN SPICED SHRIMP
WITH CUCUMBER & PINEAPPLE**

**PROSCIUTTO DE PARMA & HONEYDEW MELON
WITH LIME & PEPPER**

**MARYLAND CRAB CAKES
WITH TRI COLOR PEPPER CONFETTI**



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Cocktail
Hors d'oeuvres

ENDIVE WITH KING CRAB,
AVOCADO & RED GRAPEFRUIT

LARGE CHILLED SHRIMP WITH COCKTAIL SAUCE

PANKO CRUSTED HALIBUT WITH
CARAMELIZED RED ONIONS & MICRO GREENS

GRILLED BEEF TENDERLOIN SKEWERS
WITH HORSERADISH SAUCE

MINIATURE BEEF WELLINGTON

SEARED AHI ON ENGLISH CUCUMBER
WITH GINGER & WASABI

SUSHI: CALIFORNIA ROLLS, TUNA,
SALMON, VEGETABLE

MUSCOVY DUCK BREAST WITH ROSEMARY
& CURRANTS IN A FILLO PURSE
WITH ORANGE SAUCE

AUSTRALIAN LAMB CHOPS WITH CITRUS & MINT



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Starters

**GOLDEN BEETS, AVOCADO & RICOTTA SALATA
WITH CITRUS VINAIGRETTE**

**BUTTER LETTUCE WITH RED GRAPEFRUIT
& TOASTED PINE NUTS**

**MIXED BABY GREENS WITH BROWN SUGAR
GLAZED PECANS, CRANBERRIES & ROQUEFORT**

**CAESAR SALAD WITH BABY ROMAINE
& PARMESAN CRISPS**

**CAPRESE SALAD WITH BUFFALO MOZZARELLA
HEIRLOOM TOMATO, BASIL
& ROASTED SHALLOT VINAIGRETTE**

**SPINACH RAVIOLI
WITH LEMON BUERRE BLANC SAUCE**

**GOAT CHEESE SOUFFLE´
WITH FRESH CHIVE & RED PEPPER COULIS**



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Soups

CHILLED CUCUMBER MINT

CORN CHOWDER

HEARTY MINISTRONE

BUTTERNUT SQUASH APPLE

**FIRE ROASTED RED PEPPER
WITH CILANTRO**

POTATO LEEK

**PORTOBELLO MUSHROOM
& ASPARAGUS WITH DIJON**

**CHEDDAR CHEESE
& CREAM OF BROCCOLI**



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Mains

**GRILLED NEW YORK STRIP
WITH ROQUEFORT BUTTER**

**AUSTRALIAN RACK OF LAMB
WITH PORT WINE REDUCTION**

**GRILLED PORK TENDERLOIN
WITH CRANBERRY APPLE COMPOTE**

**GRILLED BEEF TENDERLOIN
WITH CARAMELIZED PEARL ONION SAUCE
OR HORSERADISH SAUCE**

BEEF WELLINGTON

CORNISH GAME HEN WITH ROSEMARY & CITRUS

**GRILLED CHICKEN BREAST
IN A LEMON ROSEMARY MARINADE
WITH SAVORY ORANGE SAUCE**

**CHICKEN BREAST STUFFED WITH
SPINACH, SUN-DRIED TOMATO & GOAT CHEESE**

CHICKEN BRUSCHETTA, MARSALA, PICATTA

**CHICKEN WITH WHITE WINE WORCESTERSHIRE
SAUCE, GREEN GRAPES, MUSHROOM, & TOMATO**

**SEARED MUSCOVY DUCK BREAST
WITH BLACKBERRY SAUCE**

**GRILLED SALMON
WITH CITRUS & PISTACHIO PESTO**

**SEARED HALIBUT
WITH TOMATO, ORANGE, & CHIVE**

**STUFFED FILET OF DOVER SOLE
WITH SPINACH & HERBS**

**BAKED MONKFISH
WITH RUBY RED GRAPEFRUIT SAUCE**



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Mains

BAKED CATFISH WITH CASHEW CHIVE CRUST

**PANKO CRUSTED HALIBUT
WITH TARTAR SAUCE & MICRO GREENS**

**TURKEY MEATLOAF
WITH SPINACH, SUN-DRIED TOMATO, & FETA**

KICK ASS THREE BEAN CHILI

MAMA'S LOW FAT LASAGNA

**RIGATONI
WITH SAUSAGE, ROMA TOMATO & CHEVRE**

SPAGHETTI WITH MEATBALLS



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Sides

**TRIO OF ROASTED NEW POTATOES
WITH PARMESAN & THYME**

ORZO PASTA PRIMAVERA

**VERY WILD RICE WITH APPLES,
CRANBERRIES, ALMONDS & DATES**

**MASHED YUKON GOLD POTATOES
WITH CREAM CHEESE & CHIVES**

SAFFRON RICE

SWEET & SOUR EGGPLANT

SAUTE´ED SPINACH WITH CURRANTS

BABY GREEN BEANS WITH LEMON

**SUGAR SNAP PEAS WITH TOASTED SESAME OIL
& BLACK SESAME SEEDS**

BALSAMIC GLAZED CRIMINI MUSHROOMS

GRILLED ASPARAGUS WITH CURRY MARINADE

BABY CARROTS WITH BROWN SUGAR & BUTTER

CARAMELIZED PEARL ONIONS

POPOVERS WITH SWEET OR SAVORY BUTTER

MOTHER'S BISCUITS WITH CURRANT JELLY



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Desserts

**DARK CHOCOLATE MOUSSE
WITH GRAND MARNIER SOAKED ORANGES**

**CHOCOLATE SOUFFLE' CAKE
WITH CREME ANGLAISE & RASPBERRY**

**GRANNY SMITH APPLE & BLACKBERRY CRISP
WITH PECAN & OAT CRUMBLE**

PECAN CRUST CHOCOLATE RASPBERRY TART

TIRAMISU

STONE FRUIT GALETTE

CHOCOLATE PIE WITH VANILLA SAUCE

PERFECT LEMON TART WITH RASPBERRIES

**PUMPKIN PIE
WITH VANILLA INFUSED WHIPPED CREAM**

**FRESH STRAWBERRIES WITH CRE' ME FRAICHE
& GOLDEN BROWN SUGAR**

PLUM SOUP WITH CINNAMON SUGAR COOKIES

COCONUT MACAROONS

CHOCOLATE CHUNK OATMEAL COOKIES



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Sunday Brunch

**SCRAMBLED EGGS WITH FRESH SPINACH,
TURKEY SAUSAGE, SUN DRIED TOMATO
& FETA CHEESE**

**PETITE BELGIAN WAFFLES
WITH REAL MAPLE SYRUP & BUTTER**

**QUICHE WITH PROSCIUTTO, CHEDDAR
& TRI-COLOR PEPPERS**

TROPICAL FRUIT SALAD

**LOX WITH ARTISAN BAGELS
ASSORTED CREAM CHEESE
ROMA TOMATO & ONION**

FRESH BAKED CINNAMON ROLLS

**FRESH SQUEEZED JUICES
ORANGE & GRAPEFRUIT JUICE**