



HOLIDAY MENU

HORS D'OEUVRES

(minimum 2 dozen per variety)

Not Your Average Virginia Ham on Sharp Cheddar and Scallion
Mini Buttermilk Biscuit

Grilled Crostini and Creamy Smoked Trout, Leeks,
and Roasted Tomato

Herbed and Grilled Shrimp Creamy Grits

Walnut and Gorgonzola Gougeres, Wild Flower Honey

Truffled Risotto Fritters with Preserved Lemon Crème Fraîche

Amish Chicken Skewers, Pine Nut and Parmesan Crust,
Roasted Garlic Chive Aioli

Mini Jumbo Lump Crab Cakes, Capers and Cornichon Rustic Aioli

Crispy Cannelloni of Duck Confit, Maple-Soy Dipping sauce

Berries & Toasted Nuts

****We use locally grown seasonal produce when available****

MARKET
SALAMANDER
SALADS & APPETIZERS

Fall Colors Field Green Salad
Field Lettuces, Pear, Chevre, and Spiced Pumpkin seeds

Roasted Beets and Endives
Endive and Frisse, Candied Pecans, Creamy Gorgonzola

Potato & Leek Duo
Yukon and Red Skin Potatoes, Crispy Leeks,
and Smoked Surry Sausage

Creamy Celery & Chicken Stew, and Roasted Autumn Vegetables

Lamb on Toast
Over the Grass Lamb, Garlic Crostade,
and House made Mint Yogurt

Meatball and Creamy Provolone Polenta
Pride of the Plains and Veal Meatball, Sauté of San Marzono
Tomatoes and Crispy Shallots

****We use locally grown seasonal produce when available****

MARKET SALAMANDER

PLATED ENTREES

(minimum 10)

Pan Roasted Duck Breast Wilted Spinach, Crispy Duck Confit,
Sour Cherry Thyme Jus

Smoked and Slow Cooked Short Ribs, Cinnamon Roasted Sweet
Potatoes, Caramelized Onion & Sage

Seared Maine Scallops, Pearl Barley Risotto, Pork Belly,
Rainbow Chard

Bone-in-Pork Chop, Blue Cheese Crust, Cauliflower Gratin,
String Beans

Two Hour Pride of the Plains NY Strip, Roasted Oyster Mushrooms,
White Bean and Yukon Puree, Smoked Bacon-Onion

Pan Roasted Amish Chicken Breast, Butternut Squash Gruyere
Gratin, Crisp Spinach, Sage Sweet Cream

Anglotti of Ricotta Cheese, Caramelized Onion,
Roasted Pumpkin & Thyme Butter, Shaved Parmesan

Custom Menus Available Upon Request

For more information contact Tatum Jelinek
at tjelinek@market-salamander.com • 540.687.8011

****We use locally grown seasonal produce when available****