MARKET SALAMANDER®

FOR THE PASSIONATE PALATE℠

FULL CATERING MENU

HORS D'OEUVRES

(minimum 2 dozen per variety)

Smoked Salmon Canapé
Smoked salmon, cucumber, dill crème fraiche
$2.50/pc

Petite Market Salamander® Crab Cakes
Lump crab meat with seasoned remoulade
$3/pc

Grilled Saffron Shrimp
Grilled shrimp seasoned with saffron and spices
$2/pc

Pistachio Truffle
White grapes rolled in creamy blue cheese and pistachios
$1.50/pc

Salamander® Biscuit with Virginia Ham
Handmade sweet potato biscuit with Virginia country ham, orange ginger butter
$2.25/pc

Caviar on Buckwheat Blini
with crème fraiche
$4/pc

Gruyére Gougéres
French savory choux pastry with grated gruyére cheese
(min. 3 dz.) $1.5/pc

Flank Steak Roulade on Garlic Toast Points
with tomato chutney
$2.50/pc

Bourbon Pecan Chicken Salad
on crostini
$2/pc

PLATTERS

Virginia Piedmont Antipasto
Chef's assortment of cheese, cured meats, olives, marinated and roasted vegetables
$4/px

Fresh Seasonal Fruit Platter
Chef's Selection of Seasonal Fresh Fruits, Berries & Orange Honey Cream
$4/px

Crudités of Seasonal Vegetables
Market Fresh Seasonal & Pickled Vegetables
$5/px

Artisanal Cheese Platter
Chef's selection of Cow, Sheep and Goat Milk Cheeses, Fresh Grapes, Berries & Toasted Nuts
$6/px

Classic Shrimp Cocktail
Spiced Steamed Shrimp & Traditional Zesty Horseradish Cocktail Sauce
$7/px

Piedmont Antipasto Platter
Chef's assortment of cheese, cured meats, olives, marinated and roasted vegetables
$8/px

SALADS

Classic Caesar
Hearts of romaine, fresh parmesan, market crouton, classic Caesar dressing
$5

Baby Field Green
Baby field greens, cucumber, cherry tomato, sherry vinaigrette
$5

Greek Salad
Baby spinach, Kalamata olives, feta cheese, shaved red onion, cherry tomato, cucumber
$5

We use locally grown seasonal produce when available.

200 W. Washington St, Middleburg, VA 20118 | 540.687.8011 | catering@market-salamander.com | MarketSalamander.com

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FULL CATERING MENU

SOUPS

Chicken and Dumpling $4

Potato Leek $4

Charred Tomato* (vegetarian) $4

PLATED ENTREES

(minimum 10)

New York Strip served with horseradish cream, roasted fingerling potatoes and seasonally prepared haricot vert $36

Filet Mignon wrapped in applewood smoked bacon, served with black truffle demi-glace, whipped Yukon potatoes and seasonally prepared haricot vert $36
Add Pan Seared Foie Gras $14

Pork Loin stuffed with long grain wild rice, dried apricot, cranberry, cherries, sautéed spinach $22

Tuscan Chicken Breast served with olives, artichoke hearts, herbs, roasted garlic, grilled parmesan polenta $22

Roasted Buttermilk Brined Chicken served with whipped Yukon potatoes, seasonal vegetable $18

Grilled Salmon served over a bed of corn, lima bean and new potato succotash $20

Veal Osso Bucco, parmesan risotto, tomato gremolata $36

Market Salamander® Jumbo Lump Crab Cakes with seasoned remoulade, spinach and tomato fettuccini $32

Muscovy Duck Magret, Braised greens, mascarpone stone ground grits, cherry gastrique $32

CARVING

(pre-sliced or carved on site)

Beef Tenderloin (serves 8 – 10) $210
Herb crusted beef tenderloin, artisanal rolls and green peppercorn aioli

Butter Basted Turkey Breast (serves 12 – 15) $85
Herb-buttered turkey breast, artisanal rolls, cranberry mayonnaise

Meadow Spiced Charred Sirloin (serves 10 – 15) $250
Artisanal rolls, caramelized onions, herb mustard

Smoked Salmon (serves 6 – 9) $150
Cured smoked salmon served with traditional accoutrement

Leg of Lamb (serves 12 – 15) $125
Herb and garlic stuffed leg of lamb, served with cucumber yogurt

ACCOMPANIMENT

Maple Mashed Sweet Potatoes
Sweet potatoes, Virginia Grade B Maple syrup, sweet cream butter $3

Haricot Vert
Seasonally prepared $3

Whipped Yukon Potatoes
Yukon gold potatoes whipped with cream and butter $3

Braising Greens
Braising greens with sliced shallot, garlic and lardon $3

Roasted Fingerling Potatoes
With sautéed shallots and fresh herbs $3

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