Amuse Bouché

Soup

Italian Wedding Soup

Salad

Spring Greens with Roasted Pear and Grainy Mustard Vinaigrette

Entrée #1
Prosciutto Wrapped Pork loin with Apples and Fennel, served with Broccolini and glazed Sweet Potatoes

Entree #2
Almond Crusted Tilapia served with Classic Rice pilaf and Asparagus

Fresh Baked Bread
Garden Bouquet Rolls

Dessert #1
Classic Crème Brûlée

Dessert #2
Chocolate Mousse
**Italian Wedding Soup**

Serves 20

Ingredients:
For the meatballs

- 2 ½ pounds Ground chicken
- 1-1/3 cups Bread Crumbs
- 4 cloves Garlic, minced
- 6 tablespoons Parsley, minced
- 1 cup Parmesan, grated
- 3 ounces Milk
- 2 each Eggs, beaten
- Salt and Pepper to taste

1. Preheat the convection oven to 300 degrees F.
2. For the meatballs, place the ground chicken, breadcrumbs, garlic, parsley, Parmesan, milk, egg, 1-teaspoon salt, and 1/2-teaspoon pepper in a bowl and combine gently with a fork.
3. With a #70 scoop drop 1 to 1 1/4-inch meatballs onto a sheet pan lined with parchment paper. (You should have about 80 meatballs. They don't have to be perfectly round.)
4. Bake for 30 minutes, until cooked through and lightly browned. Set aside.

Ingredients for the soup

- 4 tablespoons Olive oil
- 2 cups Onion, small dice
- 3 each Carrots. Small dice
- 4 stalks Celery, small dice
- 1 ½ gallons Chicken stock
- 1 cup White wine
- 2 cups Small pasta, such as Tubentini or stars
- ½ cup Fresh dill, minced (leaves only)
- 1 -1/2 pounds Swiss Chard
In the meantime, for the soup, heat the olive oil over medium-low heat in a large heavy-bottomed soup pot.

1. Add the onion, carrots, and celery and sauté until softened, 5 to 6 minutes, stirring occasionally.
2. Add the chicken stock and wine and bring to a boil.
3. Add the pasta to the simmering broth and cook for 6 to 8 minutes, until the pasta is tender.
4. Add the fresh dill and then the meatballs to the soup and simmer for 1 minute.
5. Taste for salt and pepper.
6. Stir in the fresh Swiss chard and cook for 1 minute, until the Chard is just wilted.
7. Place 3 meatballs into each bowl.
8. Ladle into soup bowls and sprinkle each serving with extra grated Parmesan.
Spring Greens and Roasted Pear with Grainy Mustard Vinaigrette
Serves 6

Ingredients:
3 firm pears, preferably Anjou or Bosc
2 Tbs. plus 1/4 cup (2 fl. oz./60 ml) extra-virgin olive oil
1/2 tsp. salt, plus more, to taste
3 Tbs. pumpkin seeds
1/4 cup (2 fl. oz./60 ml) cider vinegar
3 Tbs. apple juice
1 large shallot, minced
2 tsp. whole-grain mustard
1 1/2 tsp. firmly packed light brown sugar
1/8 tsp. freshly ground pepper, plus more, to taste
4 heaping cups (4 oz./125 g) mesclun

Directions:
1. Preheat a convection oven to 350°F (200°C).

   Cut the pears in half lengthwise, then core and slice lengthwise about 1/2 inch (12 mm) thick.

2. Put the slices on a baking sheet, drizzle with the 2 Tbs. olive oil, sprinkle with 1/4 tsp. of the salt and toss to coat. Arrange in a single layer and roast for 15-20 minutes.

3. Carefully turn the slices over and continue to roast until they are golden brown and tender but still hold their shape, about 15-20 minutes. Let cool.

4. Meanwhile, in a dry fry pan over medium-low heat, toast the pumpkin seeds, stirring, until starting to brown, about 5 minutes.

5. Pour into a bowl and stir in a pinch of salt.

6. In a small bowl, whisk together the vinegar, apple juice, shallot, mustard, brown sugar, the remaining 1/4 tsp. salt and the 1/8 tsp. pepper.

7. Add the 1/4 cup (2 fl. oz./60 ml) olive oil in a thin stream, whisking constantly until the dressing is smooth.
8. Taste and adjust the seasonings.

9. In a large bowl, toss together the mesclun, a big pinch of salt and several grindings of pepper. Whisk the dressing to recombine, then drizzle about half of it over the greens and toss well. Taste and adjust the seasonings. Divide the greens among 6 individual plates. Arrange the roasted pear slices on top and drizzle with enough of the dressing to coat the greens lightly; you may not need all of it. Sprinkle with the pumpkin seeds and serve immediately.

Serves 6.
Prosciutto-Wrapped Pork Loin with Apples and Fennel

Ingredients:

For the stuffing:
2 Tbs. olive oil
1 yellow onion, diced
3 Granny Smith apples, peeled, cored and diced
3 garlic cloves, minced
3 Tbs. chopped fresh sage
1 Tbs. chopped fresh rosemary
3 tsp. fennel seeds
1 bunch Swiss chard, stemmed and finely chopped
Kosher salt and freshly ground pepper
8 slices white bread, crusts removed, cubed and lightly toasted
3/4 cup (4 fl. oz./125 ml) chicken broth

For The Pork Loin
1 boneless pork loin roast, about 4 lb. (1 kg) (one loin is 8 lbs.)
Kosher salt and freshly ground black pepper
1/2 lb. (125 g) thinly sliced prosciutto
4 fennel bulbs
8 small apples, such as Granny Smith or Braeburn, halved and cored
6 shallots, halved
2 cup (16 fl. oz.) apple cider
1 cup (8 fl. oz.) chicken broth
Kosher salt and freshly ground pepper

Directions:
Preheat a convection oven to 350°F (200°C).

To make the stuffing:
In a large sauté pan over medium-high heat, warm the olive oil.
Add onion and diced apples and cook until the onion is translucent and
the apples are slightly softened, 3 to 5 minutes.
Add garlic and cook for 30 seconds.
Add the sage; rosemary, fennel seeds, chard and a large pinch each of salt and pepper.
Fold in the bread cubes and chicken broth and stir until well combined and the bread are evenly moistened.
Taste and season with more salt and pepper if desired.

To assemble:
Butterfly the pork loin by making a slit down its length, cutting just deep enough so that the loin opens up to lie flat like a book. Do not cut all the way through.
Place the butterflied pork loin on a work surface, with a long side nearest you, and season with salt and pepper.
Mound the stuffing in the center, leaving a 1-inch (2.5-cm) border uncovered on each long side.
Fold the long side nearest you over the stuffing to enclose, gently pressing on the filling, then roll to form a cylinder.
Starting at one end of the cylinder, wrap a slice of prosciutto around the pork loin.
Repeat with the remaining prosciutto until the entire pork loin is covered with a single layer of prosciutto.
Using kitchen string, tie the roll crosswise at 1-inch (2.5-cm) intervals, forming a compact cylinder.

Cut off the stalks and feathery fronds from the fennel bulbs. Discard the stalks and fronds or reserve for another use. Remove any damaged outer leaves from the bulbs and discard. Cut each bulb into quarters lengthwise and trim away the tough inner core.

In a large Dutch oven, spread the fennel, apples and shallots in a single layer. Pour the apple cider and chicken broth into the pot and add a large pinch each of salt and pepper. Place the pork on top of the fennel, apples and shallots. Roast the pork, uncovered, until an instant-read thermometer inserted into the thickest part of the pork registers 140°F (60°C), 45 minutes to 1 hour. Remove from the oven and let rest for 20 minutes before cutting into 1-inch (2.5-cm) slices and serving with the roasted fennel and apples alongside. Serves 12.
ROASTED BROCCOLINI WITH GARLIC AND PARMESAN

Yield: Serves 6-8

INGREDIENTS
- 3-4 heads broccolini, split into florets
- 2 tablespoons olive oil
- 1 head garlic
- Kosher salt and freshly cracked black pepper to taste
- 1 teaspoon red pepper flakes
- 1 lemon
- 2-3 tablespoons Asiago cheese, grated

INSTRUCTIONS
1. Preheat oven to 375 degrees F. Line a baking sheet with Reynolds wrap. Spread the broccolini on the baking sheet and drizzle with olive oil.
2. Using tongs, gently toss the florets in the oil to combine. Cut the head of garlic in half, and place the exposed garlic in some of the drizzled olive oil. Turn the garlic-exposed side up on the baking sheet and sprinkle everything with red pepper flakes.
3. Transfer the baking sheet into the oven and roast for 15-20 minutes until the broccolini is just slightly crispy.
4. Remove the baking sheet from oven and squeeze the fresh lemon juice on top of the broccolini. Adjust seasoning and add more salt, pepper and grated Asiago cheese and serve. Transfer the broccolini to a serving platter with the halved garlic heads. Remove the Reynolds Wrap from the baking sheet and discard for easy clean up. Serve immediately.
Glazed Sweet Potatoes

Serves 8

2-1/2 pounds Sweet Potatoes
8 tablespoons Unsalted Butter, cut into 12 pieces, at room temperature
Kosher Salt
1/2 cup Brown Sugar

1. Preheat convection oven to 400°F.
2. Cut ends from the potatoes.
3. Cut each potato in half lengthwise.
4. Put them in a hotel pan that will hold them in a single layer.
5. Spread the softened butter over the top of the potatoes.
6. Sprinkle with salt.
7. Cover pan tightly with foil and bake until the potatoes are tender when pierced with a fork, about 25 minutes.
8. Remove from oven, cool slightly.
9. Preheat salamander
10. Spread brown sugar evenly in another hotel pan.
11. Using a pair of tongs dip the potatoes in the melted butter from the roasting pan.
12. Dip each potato wedge into the brown sugar and sprinkle with salt.
13. Just before serving, place the potatoes in the salamander and broil until caramelized and heated thoroughly.

Serve immediately.
Almond Crusted Tilapia with Red Pepper Coulis
Serves 8

2 each        Eggs, scrambled
1 teaspoon    Lemon pepper
1 teaspoon    Granulated Garlic
1 cup         Almonds, ground
1 Cup         Parmesan Cheese, grated
8 each        Tilapia filets 6-8 oz each
½ cup         All-Purpose Flour
6 tablespoons Oil
Salt and pepper to taste
1 Cup         Parmesan (to finish)
8 each        Lemon twists

Directions:

1.  Beat the eggs with the lemon pepper and granulated garlic until blended; set aside. Stir together ground almonds with 1 cup of Parmesan cheese in a shallow dish until combined; set aside.
2.  Dust the tilapia fillets with flour, and shake off excess.
3.  Dip the tilapia in egg, then press into the almond mixture.
4.  Melt oil on the flattop over medium-high heat. Cook tilapia in oil until golden brown on both sides, 2 to 3 minutes per side. Reduce heat to medium, and season fillets with salt if desired.
5.  Sprinkle the tilapia with the remaining Parmesan cheese, cover, and continue cooking until the Parmesan cheese has melted, about 5 minutes.
6.  Transfer the tilapia to a serving dish, and garnish with parsley springs and lemon wedges to serve.
Red Pepper Coulis:

16 ounces  Roasted Red Pepper (2 each)
6 ounces  Olive oil
4 teaspoons  Kosher Salt
4 Tablespoons  Mayonnaise
4 Teaspoons  Sherry Vinegar
8 dashes  Tabasco
¼ teaspoon  Cayenne Pepper

Direction
Peel and deseed roasted peppers
Place peppers into the Robo-Coup and pulse to chop.
With the motor running slowly pour in the oil.
Add the salt, pepper, mayonnaise and vinegar, Tabasco and cayenne.
Combine until smooth.
Chill before serving
**Sautéed Spinach**

2 pounds Spinach

2 Tablespoons Butter cut in small pieces or olive oil (or a combination)

1 Tablespoon Finely diced Shallot

Sea salt to taste

Fresh lemon juice (optional)

**Directions:**

1. Thoroughly clean the spinach and pick it over, discarding damaged leaves and thick stems.
2. Heat a large frying pan, sauté pan, or pot (the key here is a wide surface area) over high heat. Once hot, add the butter and/or oil. It should melt and/or heat immediately. Add the Shallots and then quickly add the spinach and cook, stirring, until the spinach is wilted.
3. The high heat and stirring will help any liquid the spinach releases evaporate quickly, which is what you want to avoid wet or slimy spinach when all is said and done. If you want to cook more spinach, add it in batches, so that as the leaves wilt, the liquid they give off evaporates right away.
4. Transfer the spinach to a serving platter or plates, and sprinkle with salt to taste. Serve hot or warm. A squirt of lemon isn't a bad addition, if you're lucky enough to have fresh **lemons** around.

Variations:

- **Garlicky**—Add a clove of garlic, minced, to the pan and cook for about 30 seconds before adding the spinach
- **Oniony**—Chop up a shallot or green onion; put in the pan and cook for about 1 minute before adding the spinach
- **Bright**—Drizzle with a teaspoon or two of balsamic vinegar before serving
- **Nutty**—Garnish with a tablespoon of walnut oil or toasted sesame oil before serving
- **Herbal**—Sprinkle with a tablespoon or so of minced dill before serving
- **Cheesy**—Add a few tablespoons of crumbled feta or blue cheese over the top before bringing to the table