

**American Control Conference
National Air and Space Museum
Washington, DC 2013**



MENU

At The Bar

Mixed Nuts

an assortment of roasted almonds, cashews, pecans, and macadamia nuts

Passed Hors D'oeuvres

Tuna Cornettes

savory cones filled with tuna tartar and a dollop of crème fraiche

Lobster Lollipops

rich lobster mousse blended with fresh herbs dipped in a light tempura batter served with a tomato-tarragon aioli

Maryland Crab and Corn Soup

served in a demi tasse cup

Beef Tataki

loin of beef seared to a medium rare sliced thin with Ponzu vinaigrette on an endive spear

Chorizo Flatbreads

grilled flat bread topped with Spanish Chorizo, sweet and hot peppers and Aurricho provolone cheese

Chicken Tartlet

seared chicken, Vidalia onions, Macoun apples with curry essence in a phyllo cup

Cauliflower Espuma

topped with Sturgeon caviar

Wild Mushroom Quiche Diamonds

wild mushrooms and fresh herbs baked in creamy custard on a flaky pastry crust

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At The Buffet

Colorado Roast Aged Tenderloin of Beef

*roasted Black Angus filet rolled in Meaux mustard and cracked black pepper
served with crispy Tobago onion strips, assorted cocktail rolls,
béarnaise sauce and horseradish cream*

Chicken Primavera

with julienne of spring vegetables and fontina cheese, served on a bed of lemon pistachio risotto

Goat Cheese and Scallion Ravioli

with black olive pesto sun-dried tomato sauce

Vegetable Tart

*flaky pastry tart filled with a light custard and spring vegetables to include,
red and yellow peppers, carrots and broccoli*

Corn Soufflé topped with BBQ Shrimp

sweet corn soufflé with mild poblano chiles baked until golden brown

Sugar Snap Peas, Crisp French Beans and Asparagus Spears

with a lemon aioli sauce

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Pizza Station

Hearth Baked Pizzas accompanied by a variety of different beers

~tomato, basil and Mozzarella

~mushroom, arugula and goat cheese pizza

~smoked salmon with red onions and dilled crème fraiche

~beef short rib with smoked Gouda

~duck confit, Brie and spring onions

Antipasti Primi Piatti

artfully arranged Italian delicacies to include: prosciutto, bresaola, culetello, coppa and soppressata, assorted rustic breads, artichoke hearts, braised endive, cremini and Portobello mushrooms, marinated olives, fresh mozzarella and basil roulade, stuffed mini peppers, oven cured tomatoes, broccoli rabe with chili and lemon

Tapas Tapenade

*caramelized onion, pesto roasted tomato and roasted eggplant toppings,
served with herbed bread rounds*

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Dessert Buffet

*Creations by Chef Laurent Lhuillier
2005 National Team Pastry Champion Gold Medal Winner
2006 US World Team Captain Bronze Medal Winner.*

Arabica Cake

coffee sponge, pecan crisp, praline cream, caramelized pecan halves and chocolate coffee mousse with a chocolate velvet finish spray

Lemon Curd Cake

with powdered sugar topped with blueberry sauce

Trio of Crème Brulee

classic vanilla bean, ginger, and mango crème brulee served in demitasse cups and garnished with fresh raspberries, crystallized ginger, and pineapple sorbet

Carrot Cake Squares

carrot sponge cake with cream cheese icing

Tiramisu Coffee Éclair

coffee flavored tiramisu served in choux pastry

Miniature Citrus Mirror

almond sponge, citrus cocktail mousse with a clear mirror glaze

Chocolate Discs

filled with dried fruit and nuts

Constellation Crispy Bars

Homemade Rice Krispy treats

Assorted Filled Macaroons

a variety to include: pistachio, chocolate, lemon, coffee, and raspberry

Coffee Bar

*roasted coffee with whipped cream, chocolate chips, brown sugar,
fresh dairy cream and cinnamon sticks*