



Rat's Restaurant at Grounds For Sculpture  
Catering Menu  
Luncheon / Winter 2009

Served Family Style

Option A:

Please select one:

Rat's Tossed Salad with Sherry Shallot Dressing or Caesar Salad

Choice of 3:

Spit roasted leg of lamb with roasted potatoes

Roasted Chicken with orange cranberry stuffing

Seared salmon with Puy lentils Broccoli Rabe and red wine reduction

Orange spice braised beef short rib with glazed root vegetables

Side Dish

Pommes purée

A Tasting Selection from our Pastry Chef

Coffee, Decaf Coffee & Hot Tea

Option B:

Assorted charcuterie and tapas for the tables

Choice of 3:

Spit roasted leg of lamb with roasted potatoes

Roasted free range chicken, "paella" rice

Stuffed pork loin with glazed apples

Seared salmon, with Puy lentils Broccoli rabe and red wine reduction

Sliced tenderloin with caramelized onions and wild mushroom Madeira Jus

Side Dishes

Pommes purée

Brussels Sprouts with apple wood bacon

A Tasting Selection from our Pastry Chef

Coffee, Decaf Coffee & Hot Tea

Option C:

Assorted charcuterie & tapas and for the tables

Choice of 3:

Roasted rack of lamb with roasted potatoes

Roast chicken orange with cranberry stuffing

Stuffed pork loin with bourbon glazed apples,

Seared salmon with Puy lentils Broccoli rabe and red wine reduction

Seared Viking Village day boat scallops with balsamic syrup and spinach pine nut risotto

Sliced tenderloin with caramelized onions and wild mushroom and Madeira Jus

Side Dishes:

Haricots verts

Pommes purée

A Tasting Selection from our Pastry Chef

Coffee, Decaf Coffee & Hot Tea

## Plated Luncheons

### Option D:

Please select one:

Choice of soup or Rat's tossed salad with sherry shallot dressing salad

Choice of 3:

Spit roasted leg of lamb with roast potatoes & cauliflower with pine nuts and raisins;  
Roast chicken with Brussels sprouts & creamy polenta;  
Stuffed pork loin with glazed apples, cheddar risotto and broccoli rabe;  
Seared salmon with Puy lentils, Swiss chard and red wine reduction;  
Orange spice braised beef short rib with smashed potatoes and glazed root vegetables

Dessert

Please select one:

Crème brûlée or Rat's chocolate cake

### Option E:

Choice of 2:

Soup

Rat's tossed salad with sherry shallot dressing  
Smoked salmon plate with frisée, capers, red onions and a horseradish vinaigrette  
Poached pears in red wine with watercress, Stilton and cracked pepper

Choice of 3:

Spit roasted leg of lamb with roast potatoes &  
Cauliflower with pine nuts and raisins;  
Roast chicken with Brussels sprouts & creamy polenta;  
Stuffed pork loin with glazed apples, cheddar risotto and broccoli rabe;  
Seared salmon, with Puy lentils, Swiss chard and red wine reduction;  
Sliced tenderloin of beef with pommes purée, haricots verts and Béarnaise

Choice of 2:

Crème brûlée, Seasonal Fresh fruit tarte Tatin, Chocolate mousse cake

### Option F:

Choice of 2

Soup

Rat's tossed Salad with sherry shallot dressing  
Smoked salmon plate with frisée, capers, red onions and a horseradish vinaigrette  
Poached pears in red wine with watercress, Stilton and cracked pepper  
Goat cheese fritters with Waldorf salad and walnut vinaigrette

Salad of duck confit with roasted grapes, hazelnuts and verjus  
Lobster salad roll

Choice of 3:

Spit roasted leg of lamb with roast potatoes & cauliflower with pine nuts and raisins;  
Roast chicken with Brussels sprouts & creamy polenta;  
Stuffed pork loin with glazed apples, cheddar risotto and broccoli rabe;  
Seared salmon, with Puy lentils, Swiss chard and red wine reduction;  
Filet Mignon with pommes purée, haricots verts and Béarnaise  
Seared Sea scallops with balsamic syrup with spinach and shrimp risotto

Choice of 2:

Crème brûlée, Seasonal Fresh fruit tarte Tatin, Chocolate mousse cake