

GRAND PRIX **NEW YORK**

*Fine Dining
&
Catering*

Passed Hors D'oeuvres

333 North Bedford Road, Mt. Kisco, NY, 10549
WWW.GPNY.COM



Corn Fritters

crème fraiche & smoked jalapeno relish

Crispy Risotto Cakes

sun dried tomato crème fraiche & crispy leeks

Asparagus & Goat Cheese Mousse

*garnished with diced beets
served on black bread*

Vietnamese Style Spring Rolls

*napa cabbage, shitake mushrooms, scallion citrus
soy dipping sauce*

Monterrey Jack Cheese Quesadillas

served with roasted tomato relish & guacamole

Belgian Endive Spears

*herbed goat cheese & sun dried tomato
walnut onion butternut tart chicken rillettes*

Toasted Bocconcini Sandwiches

*fresh basil, oven dried tomatoes and fresh
mozzarella*

Toasted Cheese Triangles

drizzled with truffle oil

Wild Mushroom and Goat Cheese

drizzled with truffle oil on herbed crostini

Warm Mushroom Pockets

hoisin glaze

Grilled Zucchini Batons

sun dried tomato & baby mozzarella

Asian Soba Noodle (Fork)

carrots, snow peas & sesame

Maine Lobster Salad

served on toasted brioche

Caprese Canapes

*stuffed cherry tomatoes, baby mozzarella, basil &
balsamic reduction*

Rock Shrimp Summer Rolls

*grilled scallion, bib lettuce, mango, red pepper &
cucumber
served with spicy plum sauce*

Double Cured Smoked Salmon Roulade

*wrapped in thinly sliced cucumber, topped crème
fraiche & dill*

Sweet Soy Glazed Tuna Skewer

served rare with caramelized pineapple

Yellowfin Tuna Tartar

sesame oil & spicy mustard

Warm Potato Pancakes

served with crème fraiche and sevruga caviar

Sesame Seared Yellowfin Tuna

crispy triangles, scallion, wasabi and ginger

House Cured Gravlax

served on black bread with dill crème fraiche

Spicy Shrimp Quesadillas

papaya mango salsa

Smoked Salmon Dice

dill, red onion, tomato, lemon vinaigrette

Grilled Diver Scallop

avocado relish on a tortilla crisp

Mini Croque Monsieur

*Miniature aged gruyere, Dijon and Virginia ham
sandwiches*

Thai Duck Spring Rolls

served with ginger hoisin dressing



Lobster Ceviche (Spoon)
topped with a passion fruit compote

Jumbo Lump Crab Cakes
served with red pepper aioli

Oyster Rockefeller (Spoon)
baked blue point oyster, greens & crisp pancetta

Seared tuna on edamame pancakes
soy ginger sauce

Kumamoto Oyster on the Half Shell
shallot, mirin & rice vinegar mignonette

Taylor Bay Scallops on the half shell
Passionfruit jalapeno sevice

Country Style Chicken Salad
served on Belgian endive leaves

Oriental Sesame Chicken Satay
served with an orangellime reduction

Coconut Crusted Chicken
honey/soy dipping sauce

Pate de Foie Gras
caramelized pears, cipolini & port wine

Smoked Muscovy Duck Breast
brioche toast, fig compote and thyme

5 Spice Duck Summer Rolls
mango, mint, red pepper & rice noodles in rice
paper

Peking Duck Rolls
hoisin sauce, braised scallion & rice flour pancake

Leg of Duck Confit
caramelized shallot, red currant in a mini tartlet

Chipolte BBQ Chicken Skewers
served with cooling lime crème

Chicken Empanadas
charred tomato salsa

Chicken and green olive frico
Fresh preserved lemon chicken salad

Baby Red Potatoes
served with crème fraiche and crisp pancetta

Mini Ruben Sandwiches
on toasted rye with Russian Dressing

Chorizo & Queso Blanco Quesadillas
caramelized onions & oven dried tomatoes

Prosciutto & Figs
balsamic glaze

Beef Samosas
minted yogurt sauce

Beef sirloin fried shallots
balsamic mayo on toast

Pepper Crusted Filet Mignon
Dijon crème on toasted brioche

Beef carpaccio on horseradish crostini
Red chili oil and wasabi mayonaise

Roasted Baby Lamb Chops
rosemary Cassis Sauce medium rare

Curried lamb Samosas
Cool Cucumber dill Raihta

Stationary Hors D'oeuvres



Classic Cheese Board

to include morbier, st. andre, camembert, smoked Gouda, grafton village cheddar, Brie, Alpenzeler, seasonal fruit, flat breads, Multi grain and Peasant breads, assorted crackers

Reggiano Parmesan

Nuggets of this Tuscan classic with bremner wafers and seedless green grapes

American Cheese board Selection

Vermont farmhouse Cheddar, Wisconsin Brie, Old shepherd's inn camembert,

Organic Vegetable Crudités

spring market vegetables served with: wasabi cream cheese, watercress crème fraiche, roasted red pepper aioli

Tea Sandwiches & Mini Wraps

Avocado and Cucumber with dill mayonnaise, Smoked Turkey with Brie and honey mustard, Rare Roast Beef with horseradish mayonnaise, Smoked Country Ham with Gruyere and honey mustard, Smoked Salmon with sprouts and scallion cream cheese, Grilled Vegetables with herbed chevre and balsamic glaze, Sesame Chicken with grilled scallion and honey mustard, Tuna with fresh vegetables, lettuce and tomato.

Venetian Style Antipasto

marinated and grilled eggplant, roasted bell peppers, squash, asparagus, fennel and marinated tomatoes, salamis and sopressatas, provolone cheese, fresh mozzarella, country olives, breads

Mediterranean Mixed Grill Basket

*herb grilled chicken skewers, marinated bocconcini
roasted zucchini batons, sundried tomato strips, grilled red onion & pepper
black olive and tomato basil tapenades
toasted Herbed Baguette rounds*

Mini Panini Sandwiches

*grilled vegetables, fontina cheese & black olive tapanade
prosciutto di parma, manchego & balsamic drizzle
grilled chicken, buffalo mozzarella & pesto*

Mexican Fiesta

*Beef & chicken chimichurri skewers, chicken & fontina quesadillas
grilled vegetable burritos stuffed with black beans, cheese & rice
charred tomato salsa, sour cream, guacamole & rainbow tortilla chips*

Stationary Hors D'oeuvres



Sushi, Sashimi, Maki

market selection of finest fish to include:

*california roll, spicy tuna roll, whitefish, tuna yellowtail, salmon, eel, salmon
wasabi, pickled ginger & soy sauce*

Dim Sum Selection

*shrimp dumplings, steamed pork shui mai, szechuan chicken wontons
steamed vegetable dumplings served with a trio of sauces*

Ceviche Trio

*served with plantain, yucca & taro chips
salmon ceviche with orange, chives, red onion & cilantro
red snapper ceviche with coconut milk, lime juice, tomato, jalapenos
bay scallop ceviche with tricolore peppers and guacamole, lime juice & cilantro*

Assorted Spanish Tapas

Manchego, serrano ham, chorizo, marinated olives, paquillo hot peppers, cumin spiced tortilla crisps

Beef Negamaki

Grilled thinly rolled beef with scallion & Daikon radish with sweet tamarind glaze

Mediterranean Dipping Platter

Spiced pita crisps with hummus, babaganush and Taramasalata

Assorted Crostini Bar

*Toasted sourdough rounds with black olive tapanade, Tuscan Arrugula and white bean spread, tomato
basil and ricotta salata*

Handmade Tortilla Chips

with fresh tomato or mango salsa, guacamole and black bean and scallion dip

Fuel Classic Raw Bar

*Selected Oysters, crabclaws and shrimp, Little neck clams, Lobster tails
Cocktail sauce, Remoulade sauce, mignonette sauce*



Salads

Asparagus and Wild mushroom Salad

hazelnut vinaigrette

Green Market Lettuces

beets, braised fennel, hazelnuts, orange and extra virgin olive oil

Chopped Salad

romaine, carrots, cucumbers, tomatoes, hearts of palm, roasted red pepper, fresh mozzarella & balsamic vinaigrette

Field Greens Salad

wild strawberries, mandarin oranges, toasted walnuts, cabernet vinaigrette

Arugula & Mango

goat cheese, pine nuts, herb vinaigrette

Warm Coach Farm Goat Cheese Salad

*mixed baby greens & sherry shallot vinaigrette
seasoned pecans and cherry tomatoes*

Asparagus Salad

Baby beets, new potatoes, and mustard vinaigrette

Tomato & Mozzarella

yellow & red garden tomatoes, fresh basil, aged balsamic



Appetizers

Oyster Tasting

Belon, Blue Point, Fanny Bay, Kumomoto, Malpeque

Steamed House Dumplings

shrimp, shrimp & scallop, pork shumai, vegetable, chicken mushroom

Pan Seared Sea Scallops

truffled French Lentil Salad

Maryland Crab Cakes

with Thai curry remoulade

Grilled Vegetable Napoleon

portobello, zucchini, roasted pepper, oven roasted tomato layered with mozzarella & drizzled with basil oil

Maine Lobster Salad

Blanched asparagus, hearts of palm, frisee vine ripened tomatoes, English cucumber, spring peas & truffle vinaigrette

Prawn Satay

with kaffir lime leaves

Grilled Rare Yellowfin Tuna

with avocado, baby arugula, and toasted sesame seeds

Seared Hudson Valley Foie Gras

port wine braised lentils and cherry syrup

Carpaccio of Portobello Mushroom

aged balsamic, roasted peppers and arugula

Pan Seared Diver Scallops

with sweet pea coulis and lobster roe



Entrees

Pan Roasted Chilean Sea Bass

with roasted corn & lobster broth reduction, sugar snap peas, haricort vert & braised fennel

Mushroom-Truffle Crusted Halibut

with wilted leeks and wild mushroom fricasse

Pistachio Crusted Atlantic Cod

with wilted spinach and sweet potato puree

Black Sea Bass

with tomato shellfish emulsion and fresh pea risotto

Pan-Roasted Tilapia

lobster-saffron broth, served over confetti rice

Sesame Crusted Salmon Filet

ginger-soy sauce, thai style noodles & blanched bok choy

Pan-Roasted Salmon

roasted pepper & corn salsa, mashed yuca & cumin spiced black beans

Pistachio Crusted Sea Bass

lime butter sauce, coconut rice & Chinese broccoli

Grilled Mahi Mahi

roasted tomato cream sauce, grilled polenta triangle & sautéed spinach

Pepper Crusted Filet Mignon

with port wine reduction, braised baby spinach and truffled Yukon potato mash

Miso Marinated Filet Mignon

served with wasabi mashed potatoes, & ginger glazed carrots

New York Strip Steak

served with grilled potatoes, asparagus & oyster mushroom fricasse



Entrees (continued)

Grilled Rib Eye Amatriciana

prime dry aged rib eye steak with sautéed onions, sweet hot pepper, roma tomato and fresh basil served with scalloped potato wedge

Braised Free-Range Chicken with Chardonnay Tarragon Reduction

Celery root puree and roasted root vegetables

Roast Capon with a shaved black truffle and Morel mushroom jus

Braised and frizzled leeks, roasted summer vegetables

Citrus Grilled Chicken Breast

served on a bed of arugula with haricot vertes & sweet potato maple gratin

Lemon Garlic Chicken

served with Yukon potato whip, and mustard greens

Asian Style Chicken Breast

thinly sliced medallions with miso vinaigrette served with sesame snow peas & vegetable fried rice

Oven Roast Turkey breast

natural jus, Roasted fingerling potatoes, Seasonal vegetable ragout with fresh herbs

Free-Range Organic Chicken

chardonnay-tarragon reduction, Sno, sugar snap and English peas, with rosemary and crispy bacon

Roasted Lamb in Herb Crust

with crisp onion potato tart, yuzu glazed carrots

Veal Milanese

arugula, Green zebra heirloom tomatoes & shaved parmesan, drizzled with aged balsamic

Rack of Lamb

creamy chevre orzo, tomato chutney and sautéed spinach

Mustard Crusted Pork Loin

Apple cider and mustard sauce, grilled fiorelle pear 1/2s & wild rice



Pasta

Peekytoe Crab Risotto

Penne all Vodka
with a touch of cream

Southern Style Bolognese

miniature meatball braised in classic tomato sauce, tossed with spaghetti pasta and parmesan

Orrechiette al Funghi

creamy Alfredo with wild mushrooms

Papardelle

with lamb sausage, broccoli rabe and parmigiano

Fettuccine Vongole

with manila clams and chorizo

Asparagus & Sundried Tomato Risotto

with parmesan cheese, topped with lemon zest

Spinach & Ricotta Stuffed Shells

traditional pomodoro sauce

Wild Mushroom agnolotti

with cognac cream sauce peas Morels and pearl onions

Artichoke Risotto

crisp pancetta, lemon and chevril

Handmade Gnocchi

gorgonzola and walnut cream



Dessert

Chocolate Truffle Tart

merlot soaked cherries and whipped vanilla crème fraiche

Vertical Apple Strudel

calvados cream and rum raisin jus

Molten Chocolate Cake

oven roasted berries and pistachio anglaise

Maple Banana Bread Pudding

bourbon sauce and pecan tuiles

Peanut Butter "Fire Cracker"

rich chocolate fudge, caramel and shards of peanut brittle

Key Lime Meringue Tartlet

blueberry caramel and graham wafers

Cinnamon Scented Apple Croustade

cream cheese crust and caramel mascarpone cream

Peach and Blueberry Upside Down Cake

toasted almond anglaise and almond tuiles

Vanilla Roasted Pineapple

pina colada coulis and toasted macaroons

Belgian Chocolate Peak

Kaluha soaked cake and Kona coffee sauce

Rice Pudding Brulee

flaky pastry crust and brandied apricot

Lemon Custard Cake

moist poppy seed cake filled with lemon curd and vanilla butter cream

Chocolate Banana Confection

flourless chocolate cake, praline crunch and banana ganache