September 26, 2011

Hors d'oeuvres

Virginia Assorted Nuts along with Grapes

Bacon Wrapped Scallops

Country Bacon wrapped around Chesapeake Bay Scallops.

Entrée

Ham Wrapped Asparagus

Smithfield Ham wrapped around seasoned blanched asparagus

She-Crab Soup

She-Crab Soup made with Chesapeake Bay Crabs in rich seafood cream soup

Oysters Rockefeller

Chesapeake Bay Oyster broiled in 3 types of cheese and garden fresh spinach

Dessert

Apple Berry-tini

Fresh strawberries, raspberries, black berries, and blue berries along with apples and homemade whipped cream

Cherry Blossom Lemonade

Team Tidewater

Night 1

Hors d'oeuvres

Virginia Assorted Nuts along with Grapes and Bacon Wrapped Scallops

Entrée

Ham wrapped Asparagus
She Crab Soup
Oysters Rockefeller

Dessert

Apple Barry-tini

Night 2

Hors d'oeuvres

Assorted Cheese along with crackers and Shrimp Canapé

Entrée

Blackened Flounder
Oyster Stew
Sweet Potato Ham Biscuits

Dessert

Gram Cracker Cinnamon Nut Crunch Ice Cream Sandwich

Drinks

Cherry Blossom Lemonade
Country Sweet Tea

Movie Night Snacks

Chocolate Covered Peanut Brittle
Mixed nuts, Dryer Fruit, and Kettle Corn

Night 1

Virginia Assorted Nuts and Grapes

- Grapes
- Assorted Nuts

Bacon Wrapped Scallops

- 1/2 lb bacon
- 1/2 lb Sea scallops
- 3/4 tablespoon butter
- 1/4 tablespoon minced garlic
- 1/8 cup chicken broth
    - Cut bacon strips in half.
    - Wrap a piece of bacon around each scallop; secure with toothpick.
    - Arrange the wrapped scallops on a baking sheet.
    - Broil 5 inches from heat for 3 minutes per side, or until bacon is crisp.
    - In small skillet, melt butter; add garlic and sauté 1 minute
    - Add broth and bring to a boil. Cook 2 minutes.
    - Place scallops in large bowl; pour broth over, Gently toss to coat.

Ham Wrapped Asparagus

- 1 pound Country Ham thinly sliced
- 1 (8 ounce) package Neufchatel cheese, softened
- 24 spears fresh asparagus, trimmed
    - Blanch for 15 minutes in the salted boiling water, until asparagus is tender
    - Preheat oven to 450 degrees F (230 degrees C).
    - Spread Ham slices with Neufchatel cheese. Wrap slices around 2 or 3 asparagus spears. Arrange wrapped spears in a single layer on a medium baking sheet.
    - Warm all through in the oven until desired

She Crab Soup

- 1 quart whipping cream
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 2 fish bouillon cubes
- 2 cups boiling water
- 1/4 cup unsalted butter
- 1/3 cup all-purpose flour
- 2 tablespoons lemon juice
- 1/4 teaspoon ground nutmeg
- 1 pound fresh crabmeat
- Garnish: chopped parsley

- Combine first 3 ingredients in a heavy saucepan; bring to a boil over medium heat. Reduce heat, and simmer 1 hour. Set aside.
- Stir together fish bouillon cubes and 2 cups boiling water until bouillon dissolves.
- Melt butter in a large, heavy saucepan over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add hot fish broth; cook over medium heat until thickened. Stir in cream mixture, and cook until thoroughly heated. Add lemon juice, nutmeg, and crabmeat. Ladle into individual serving bowls. Garnish, if desired.

Oysters Rockefeller

- 27 fresh, unopened oysters
- 1 cloves garlic
- seasoned salt to taste
- 4 black peppercorns
- 1/4 cup and 1 teaspoon butter
- 1/2 onion, chopped
- 1/2 clove garlic, crushed
- 1/2 (10 ounce) package frozen chopped spinach, thawed and drained
- 5 ounces Monterey Jack cheese, shredded
- 5 ounces fontina cheese, shredded
- 5 ounces mozzarella cheese, shredded
- 1/4 cup and 1 teaspoon milk
- 1 teaspoon salt, or to taste
- 1/2 teaspoon ground black pepper
- 1 tablespoon and 1/4 teaspoon fine bread crumbs

- Clean oysters, and place in a large stockpot. Pour enough water to cover oysters; add 2 cloves garlic, seasoned salt, and peppercorns. Bring to a boil. Remove from heat, drain, and cool.
- Once oysters are cooled, break off and discard the top shell. Arrange the oysters on a baking sheet. Preheat oven to 425 degrees F (220 degrees C.)
- Melt butter in a saucepan over medium heat. Cook onion and garlic in butter until soft. Reduce heat to low, and stir in spinach, Monterey Jack, fontina, and mozzarella. Cook until cheese melts, stirring frequently. Stir in the milk, and season with salt and pepper. Spoon sauce over each oyster, just filling the shell. Sprinkle with bread crumbs.
- Bake until golden and bubbly, approximately 8 to 10 minutes.

Apple Barry-tini

- 1 cup apples
- 3 cups of mixed berries (strawberries, black, raspberries, and blue berries)
- 1 cup of honey
- 1/4 cups granulated sugar
- 1 quart of Heavy Whipping cream
- Sparkling Apple Cider

- Powder sugar
- 1 teaspoon pure vanilla extract
- Juice of half a lemon and zest
    - Mix all fruit and spray with lemon juice, then sprinkle with sugar and let the fruit macerate.
    - Combine heaving whipping cream and Sparking Apple Cider, then whip the mixture into stiff picks.
    - Fold in lemon zest and make first layer in Martini glass. Follow with fruit and honey and repeat until the glass if full. Garnish with lemon zest and powder sugar.

Night 2

Shrimp Canapé assorted Cheese and Crackers

- 1/2 lb bacon
- 1/2 lb cleaned shrimp
- 1/4 tablespoon minced garlic
- Cup of Pineapples
    - Cut bacon strips in half.
    - Wrap a piece of bacon around each shrimp with pineapple in the middle; secure with toothpick.
    - Bake 5 inches from heat for 3 minutes per side, or until bacon is crisp.
    - In small skillet, melt butter; add garlic and sauté for 1 minute

Blackened Flounder

- 2 1/2-lb Flounder
- Blacking seasonings (paprika, basil, oregano, thyme, salt, sugar, black pepper, ole bay, and cayenne pepper)
- 1 teaspoon garlic, minced
- Vegetable oil
- Lemon
    - Preheat oven to 375°F.
    - Heavily season fish.
    - Sear fish skin side down until desired color, then place in oven and bake for 4 to 5 minutes
    - Remove from oven and squeeze lemon over, and then garnish.

Oyster Stew

- 2 green onions, chopped, plus additional sliced green onions for garnish
- 2 tablespoons butter
- 12 ounces fresh raw oysters, undrained
- 1 quart half-and-half or whole milk
- 1/4 teaspoon salt
- 1/4 teaspoon white pepper
- 1/8 teaspoon cayenne pepper
- Crackers, for serving
- Sliced green onions, for garnish
    - Saute onion in butter until tender.
    - Add remaining ingredients. Cook over low heat until edges of oysters begin to curl and mixture is hot but not boiling.
    - Serve stew with crackers and garnish with sliced green onions.

Sweet Potato Ham Biscuits

- 1 1/4 cups all-purpose flour
- 2 heaping tablespoons sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup mashed cooked sweet potatoes
- 1/4 cup (1/2 stick) softened butter
- 2 to 4 tablespoons milk (depending on the moisture of the potatoes)
    - Preheat the oven to 450 degrees F.
    - Sift together flour, sugar, baking powder and salt. In a separate, large bowl, mix the sweet potatoes and butter. Add the flour mixture to the potato mixture and mix into soft dough. Then add milk a tablespoon at a time to mixture and continue to cut in. Turn the dough out onto a floured board and toss lightly until the outside of the dough looks smooth. Roll the dough out to 1/2-inch thick and cut with a biscuit cutter. Place the biscuits on a greased pan and coat tops with melted butter. Bake for about 15 minutes. (Watch your oven: If the biscuits are browning too fast, lower the temperature.)

Gram Cracker with Cinnamon Nut Crunch Ice Cream Sandwich

- 1 Box of Gram Crackers Crushed
- 1/2 cup Brown sugar
- 1 teaspoon ground cinnamon
- 1 cup quick-cooking oats
- Salt to taste
- 1/2 cup butter, melted
- Cinnamon Nut Crunch Ice Cream
    - Preheat oven to 350 degrees F (175 degree C).
    - Melt butter and then combine with oats, brown sugar, cinnamon, salt, and gram crackers and mix until the ingredients a combined completely.
    - Shape into round cookies shapes
    - Bake at 350 degrees F (175 degrees C) until cookies have hardened.
    - Make sandwich with the cookies and ice cream once cookies have mostly cooled.