



FOR THE PASSIONATE PALATE

- LOCATIONS:** Middleburg, Virginia
Palm Beach, Florida
Washington, DC – opening fall 2007
- OPERATOR:** Salamander Hospitality, LLC
- OWNER:** Sheila C. Johnson
- GENERAL MANAGERS:** Jeffrey Potter, Middleburg
Steve Petusevsky, Palm Beach
Todd Gray, District of Columbia
- MISSION:** To be the leading provider of unique premier quality foods and wines offered in visually appealing and comfortable retail markets in prime locations. As an environmentally and socially responsible company, strive to become a food industry leader in educating consumers about the associations between food, agriculture and the environment. Continually reinvent the art of service while providing exceptionally friendly, efficient and caring service to in-store and special event catering clientele.
- CONCEPT:** Retail market featuring wholesome chef-prepared foods and specialty packaged goods. Take away offerings include soups salads, entrees, desserts, canapés, hors d'oeuvres and tapas. Fresh seafood, meat, produce, dairy, baked good and an extensive selection of imported and domestic wine and beer.
- PRIVATE CATERING:** Off-premise social and corporate catering.
- CREDIT CARDS:** All major credit cards accepted.
- INTERIOR DESIGN:** Each location utilizes local design talent reflecting the culture and nature of the region.
- WEBSITE:** www.market-salamander.com
- CONTACT:** Dianne Murphy, Bendure Communications
(540) 687- 3486
dianne@bendurepr.com



MARKET SALAMANDER

Americas Cup Governors & Thomas Jefferson Premier Boxes

Menu:

Duck and Pistachio Pate with Poached Pears and Whole Grain Mustard
Artichoke and Green Olive Spread
Smoked Salmon Terrine with Dill Fraiche
Romaine Salad with Spring Asparagus, Sweet Peppers and Citrus Vinaigrette
Penne Pasta Salad "A La Grecque" with Feta, Cucumber and Tomato
Tempting Finger Sandwiches of Cured Meats, Cheeses, Tuna and Egg Salad

Artisan Breads and Crackers
Fresh Fruit Salad with Fresh, Chopped Herbs
Chocolate Biscotti, Market Salamander's Famous Home-Baked Cookies and Brownies

\$225 - Serves 4

Tax and service fee/gratuuity not included.

Disposable plates, cutlery and napkins included.

Private Attendants/Butlers for your box are available at \$50 per hour (8 hour minimum)

A taxable 20% service charge and 5% state sales tax will be applied to all food and beverage items.
All catering menu items/prices are subject to change without notice.



MARKET SALAMANDER

The “Casa Noble” - Platinum Menu

Polo, Wine & Dine Starters ~ available from 11:00 a.m. to 1:30p.m.:

Imported and Domestic Artisan Cheeses with Fresh and Dried Fruits
Seasoned Nuts
Duck a L'Orange Pastry Bundles
Artichoke and Spinach Tarts
Poached Pear and Brie in Pastry
Crudités of Fresh and Pickled Vegetable with Dipping Sauce
Selection of Fine Olives
Grilled Flat Bread and Chips
Bruschetta Three Ways: Hummus, Pomodoro, Caponata

Presidential Buffet ~ available from 1:30 p.m. to 5:30 p.m.:

Baby Arugula Salad with Port Wine Onions, Humboldt Fog Goat Cheese and Candied Walnuts
Asparagus and Spring Mushroom Salad with Lemon Vinaigrette
Wild Rice Salad with Cashews, Cranberries, Spring Onions and Fine Herb Dressing
Chilled Gulf Shrimp Cocktail, Marinated and Smoked Fish and Seared Rare Yellowfin Tuna served
with a Trio of Sauces and Traditional Accoutrement
Tuscan Chicken Breast Roasted with Whole Olives, Lemon, Garlic, Herbs and Peppadews
Jumbo Lump Crab Cakes with Apple Celery Root Slaw and Roasted Garlic-Chive Butter
Charcuterie Station with Virginia Ham, Salamino Cacciatora, Air-Dried Beef served with Cornichons,
Pickled Vegetables and Herbed Breadsticks
Whole Roasted Beef Tenderloin Thinly Sliced with Sweet Potato Hash and Green Peppercorn Sauce
Artisan Breads with Butter and Olive Oil

Sweet Inspiration ~ presented at 5:30 p.m.:

Bourbon Pecan Tartlets
Mascarpone Cheesecake with Berry Compote
Tiramisu Tulip Cups
Red Wine Marinated Strawberries with Vanilla Cream
Key Lime Tarts
Market Salamander's Famous Home-Baked Brownies, Cookies and Biscotti

\$169 per person

Tax and service fee/gratuuity not included.

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MARKET SALAMANDER

The “Chukker” - Gold Level Menu

Polo, Wine & Dine Starters ~ available from 11 a.m. to 1:30 p.m.:

Artisan Cheese Selection with Fresh Fruit, Honey and Nuts
Poached Pear and Brie in Pastry
Bacon-Wrapped Sirloin with Gorgonzola
Crudités of Fresh and Pickled Vegetables and Olives
Grilled Flat Breads and Chips
Bruschetta Pomodoro
Bruschetta Caponata

Polo Luncheon ~ available from 1:30 p.m. to 5:30p.m.:

Crudités Display with Celery, Carrots, Cucumber, Endive and Red Pepper Dip
Leaf Greens, Local Tomatoes, Garlic Croutons, Goat Cheese and 20-Year-Old Sherry Vinaigrette
Asparagus and Spring Mushroom Salad with Lemon Vinaigrette
Farfelle Pasta Salad with Grilled Vegetables, Herbes de Provence and Caramelized Onion Vinaigrette
“Hoppin John’s” Compose Salad
Tempting Finger Sandwiches of Cured Meats, Cheeses, Tuna and Egg Salad
Grilled Norwegian Salmon Filet with Horseradish-Cauliflower Puree
Virginia Peanut Crusted Pork Loin with Potato Pancakes, Turnip Greens and Cider Pork Jus
Artisan Breads with Butter and Olive Oil

Sweet Inspiration ~ presented at 5:30 p.m.:

Individual Mascarpone Cheesecakes with Berry Compote
Glazed Chocolate-Bourbon Cakes
Traditional Tiramisu
Walnut-Lemon Bars
Market Salamander’s Famous Home-Baked Brownies, Cookies and Biscotti

\$125 per person
Tax and gratuity not included.



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The "Hook" - Silver Luncheon

Polo, Wine & Dine Starters ~ available from 11 a.m. to 1:30 p.m.:

Artisan Cheese Selection with Fresh Fruit and Honey
Spinach and Artichoke Tarts
Seasonal Crudités and Olives
Grilled Flat Breads and Chips
Bruschetta Pomodoro
Bruschetta Caponata

Casual Comfort Luncheon ~ available from 1:30 p.m. to 5:30 p.m.:

Leaf Greens, Local Tomatoes, Garlic Croutons and Aged Balsamic Vinaigrette
Loaded Baked Potato Salad
Margarita Gulf Shrimp Salad
"Hoppin John's" Compose Salad
Spinach Tortellini with Sweet Peppers, Baby Arugula, Lemon and Olive Oil
Tempting Finger Sandwiches of Cured Meats, Cheeses and Tuna Salad
Bourbon Pecan Chicken Salad with Candied Pecans

Sweet Inspiration ~ presented at 5:30p.m.:

Bourbon Pecan Bars
Chocolate Cake with Raspberry Puree
Market Salamander's Famous Home-Baked Brownies, Cookies and Biscotti
Fruit and Pudding Tartlets

\$79 per person

Tax and service charge not included.

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