

Fiddlehead Concepts Definition:

When a fern emerges from the ground, it is coiled like the end of a violin. Culinary enthusiasts all over the world serve this wild rare delicacy. Customers await the arrival of fiddlehead season, just as clients & guests of Fiddlehead concepts anticipate yet another whimsical creation from chef Julie Woloson.

Fiddlehead Concepts prides itself in their attention to detail while:

- Building strong client relationships
- Creating unique menus that are a reflection of each individual client
- Preparing exquisite homemade cuisine featuring local products
- Offering more than mere food embellishments such as floral arrangements and handmade tablecloths, all to frame the food in a unique ambience
- Leaving clients and guests with memories to savor and taste to remember.

Fiddlehead Concepts has noticed the following trends in entertaining:

- Clients enjoy a theme-based event and Fiddlehead Concepts is never at a loss for great suggestions if they are needed.
- Clients often enjoy entertaining in the comfort of their own home with friends and family,
 - Clients value homegrown produce, local wines, sauces, and condiments and appreciate our use of these local goods
 - "It's the 21st century version of living off the land"



Co-owners, Elke Schmitt and Julie Woloson, each with over 15 years experience in food preparation and service, opened their business in May of 2004.



Fiddlehead Concepts
PO Box 225
Canandaigua, NY 14424
fiddleheadconcepts@frontiernet.net
585.396.5930

Fiddlehead Concepts

Creating Memorable Occasions with Catering & Event Planning

(585) 396.5930
fiddleheadconcepts@frontiernet.net

4 course plated dinner:

- Chilled colossal shrimp stuffed with lime-infused crab meat, crème fraiche and a doll up of salmon roe
- Local pear and watercress soup with housemade stilton croutons
- Rosemary & garlic infused lamb chops with a mint demi-glaze, roasted fingerling potatoes and roasted asparagus
- Assorted breads with a Grand Marnier poppy seed whipped butter



Summer Evening Buffet:

Rosemary encrusted grilled beef tenderloin, accompanied by a warm béarnaise sauce

- Black & white sesame crusted Ahi tuna with a citrus soy sauce
- Angel hair pasta tossed with homemade pesto, crushed pistachios and a drizzle of balsamic reduction
- Mixed field green salad with mandarin oranges, sliced red onion, gorgonzola, roasted walnuts and a balsamic vinaigrette
- Assorted grilled summer vegetables with an herb vinaigrette
- Assorted petit knot rolls with herb whipped butter

Spring Brunch Buffet:

- Fresh herb frittata with a warm hollandaise sauce
- Lemon chicken breasts with a cognac cream sauce
- Mixed green salad with local arugula, sliced red onion, strawberries, roasted pecans and an aged balsamic vinaigrette, garnished with shaved Pecorino Romano
- Asparagus and Gruyere tart
- Assorted melon salad with blueberries and mint
- Assorted homemade mini muffins and kuchen, accompanied by honey whipped butter



Signature Hors d'oeuvres:

- Fiddlehead bruschetta on a parmesan crostini with a drizzle of aged balsamic reduction
- Mini sausage rolls
- Mini crab cakes with a chili lime aioli



Sweet Endings:

- A cookie display of homemade lemon meltaways, mocha frosted brownies and southern pecan bars
- Orange scented chocolate mouse with whipped cream
- Neapolitan gelato terrine with a pistachio sauce
- Local peach short-cake with whipped cream

