

CUISINIERS

CATERED CUISINE AND EVENTS

407.975.8763 www.cuisinierscater.com

Casual Cocktail Menu



Buffet Hors d'oeuvres

House Smoked Atlantic Salmon

*Fresh Filet of Salmon Hickory Smoked & served Medium
with Capers, Onions, Herb Aioli & Bagel Chips*

Italian Antipasti

*Imported Meats & Cheeses, Roasted Peppers, Olives
Pesto Artichokes & Roasted Asparagus*

Conch Fritters

with a Chili Mango Sauce

Warm Spinach & Artichoke Dip

with Tortilla Chips

Deconstructed Bruschetta

*Roma Tomato, Fresh Mozzarella, Sundried Tomato Pesto
& Balsamic Syrup on a Crostini*

Brisket "Sliders"

*slow roasted Brisket, shaved & served
with a Herb Aioli on Potato Rolls*

Chicken & Biscuits

Cheddar Biscuits topped with a Piquante Smoked Corn Chicken Salad

"Shrimp Macaroni & Cheese"

Mascarpone, Aged Cheddar & Penne

Sweet Corn "Cupcakes"

with Jalapeno & Maple Cream Cheese "Icing"

Artisan Cheese Platter

Imported & Domestic Cheeses, Dried Fruits & Nuts

Warm Artichoke Crab Dip

with Flatbread Crackers

Assorted Miniature Desserts



Menu Price Range 19.00-40.00 per guest