

CUISINIERS

CATERED CUISINE AND EVENTS

407.975.8763 www.cuisinierscater.com

Celebration Wedding Stations Menu

An Array of Beautiful Decorated Food Stations & Mouth Watering Butlered Hors d'oeuvres. This menu selection creates a unique and exciting interactive experience for your guests.



Menu Selections

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 & Asparagus, Olives, Pesto Artichokes & Crackers*

Conch Fritters *with a Chili Mango Sauce*

Warm Spinach & Artichoke Dip
with Pita 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

Field of Greens Salad *with Sundried Cranberries, Sweet-n-Spicy Cashews, Bleu Cheese & Honey Vinaigrette*

Sweet Corn "Cupcakes" *with Jalapeno & Maple Cream Cheese "Icing"*

Artisan Cheese Platter *Imported & Domestic Cheeses, Dried Fruits & Nuts*

Warm Artichoke Crab Dip
with Tortilla Crackers

Savory Roasted Beet "Brownie" Bites
Bleu Cheese, Sweet & Spicy Cashews & Vanilla Honey

Open Face Lobster "Clubs" *Smoked Bacon, Caper Thyme Aioli on a Walnut Crostini*

Roasted Tomatillo & Avocado "Guac"
with Tri-colored Tortilla Chips

"Pigs in a Blanket" *Belgium Endive stuffed with Bleu Cheese wrapped with Prosciutto, Broiled & drizzled with Balsamic Syrup*

Pulled Pork & Jack Grilled Cheese *with Tomatillo Jam*

Herb Crusted Baby Lamb Chops *with Salsa Verde*

Maryland Jumbo Lump Crab Cakes *with Smoked Corn Remoulade*

Sweet Pea & Fava Bean Bruschetta
Pickled Shitake & Chive

Herb Roasted Tenderloin of Beef *with Horseradish Sauce*

Caesar Salad *with Shredded Parmesan & Herbed Croutons*

Gorgonzola Bon Bons *with Vanilla Rum Cherries*

BBQ Stuffed Shrimp *with Jack Cheese & Smoked Bacon*

Harissa Spiced Lamb Tacos *Tzatziki & Lime*

Smoked Duck Legs *Sauce Romesco*

Beef Brisket Grilled Cheese *Horseradish Cheddar & Ale Mustard*

Tempura Chick Peas *Sauce Romesco*

"Moody Bleu Flats" *Caramelized Onions, Slab Bacon, Crumbled Bleu*

"Duck Confit Flats" *Goat Cheese, Roasted Garlic & Balsamic Drizzle*

Sardine Bruschetta *Gremolata Sprinkle*

Blackened Shrimp Tacos *Sweet Chili Aioli, Pickled Celery & Roasted Corn*

Serrano & Manchego Roasted Asparagus
served with a Cioppolini Peach Jam

Miniature Desserts & Pastries



Celebration Stations Price Range 22-65.00 per guest