

CUISINIERS

CATERED CUISINE AND EVENTS

407.975.8763 www.cuisinierscater.com

Cocktail Party 2011

We suggest selecting 7-10 Items of the following freshly prepared Hors d'oeuvres of which 1 or 2 items will be offered to your guests as a Butlered Item



Party Flavors

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

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

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

Deconstructed Bruschetta *Tomato, Mozzarella, Sundried Tomato Pesto, Balsamic Syrup on a Crostini*

Stilton Bread Pudding "Popovers" *with Fig Syrup*

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

Sweet Corn & Smoked Chicken "Cupcakes"
with Jalapeno & Maple Cream Cheese "Icing"

Charcuterie Du Jour *Dried Sausages, Pickled Vegetables & Imported Olives*

Shrimp Macaroni & Cheese *Mascarpone, Aged Cheddar & Penne*

Pulled Pork & Jack Grilled Cheese *with Tomatillo Jam*

Herb Crusted Baby Lamb Chops *served 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*

Smoked Egg *Onion Soubise & Caviar*

French Onion Wontons *melted Gruyere*

Gorgonzola Bon Bons *with Vanilla Rum Cherries*

Creamed Corn *Smoked Mussels, Cilantro Lime Butter*

BBQ Stuffed Shrimp *with Jack Cheese & Smoked Bacon*

Harissa Spiced Lamb Tacos *Tzatziki & Lime*

Almond Stuffed Dates *Balsamic Syrup*

Smoked Duck Legs *Sauce Romesco*

Fingerling & Goat Cheese Stuffed Peppadews

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
with a Cioppolini Peach Jam

Optional Dessert Offerings

The Ultimate S'more *with Hazelnut, Banana, Marshmallow & Fudge "Yum"*

Greek Yogurt Panna Cotta *with Vanilla Honey & Mint / Chocolate Crème Brulee*

Chocolate Banana Kaluha Bouchons *with Coconut Anglaise / Assorted Miniatures*

Olive Oil Cake *Orange Mascarpone Cream*



Price Range from 28.00-55.00 per guest