

CUISINIERS

CATERED CUISINE AND EVENTS

407-975-8763 www.cuisinierscater.com

Cuisiniers Corporate Dinner Menu Sample



Buffet Hors d'oeuvres

Deconstructed Bruschetta

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

Spinach & Artichoke Dip

Served cold with Tortilla Chips

Dinner Buffet

Salad (Select 1 Salad) *Served with freshly baked Bread & Butter*

Field of Greens *with Sundried Cranberries, Pecans, Bleu Cheese & Honey Vinaigrette*

Classic Caesar Salad *Crisp Romaine, Parmesan & Garlic Croutons*

Tropical Salad *Mandarin Oranges, Coconut, Peanuts & Honey Ginger Dressing*

Caprese Salad *Fresh Mozzarella, Tomatoes, Basil & Balsamic Vinaigrette*

Entrée (Select 2 Entrees)

Chicken Provencal *with Wild Mushrooms, Pearl Onions, Roasted Tomatoes & Fresh Herb*

Roasted Chicken Breast Stuffed with Ricotta & Artichokes *with Yellow Tomatoes & Caper Sauce*

Fresh Atlantic Salmon *Pan seared and served with Saffron Tomato Butter*

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

Asian BBQ Glazed Pork Tenderloin

Herb Roasted Beef Tenderloin *with Horseradish Sauce*

Wild Mushroom Raviolis *with Sweet Vermouth Cream Sauce*

Accompaniments (Select 2 Sides)

Grilled Vegetable Antipasti

Penne Ala Vodka

Sweet Corn & Chive Mash

Autumn Corn Soufflé

Dessert (Select 1)

Chocolate Mole Pots De Crème / Assorted Miniature Desserts

White Chocolate Crème Brulee



Menu Price Range 35-45.00 per guest (plus sales tax)

CUISINIERS MENU PRICE INCLUDES:

- Market Fresh Ingredients and only the Finest Specialty Food Products
- A Decorated Buffet with Fluff Linen & Props, Accented with Sterling Silver Chafing Dishes Serving Pieces, Votive Candles & China Plates
- Delivery, Set & Pick up next day

Optional Beverage Set-up- 3.50 per guest

Includes: Ice for drinks, Plastic Cups, Soft Drinks,
Ice Bucket, Scoop, Cocktail Napkins (Wine glasses if requested)