

# CUISINIERS

## CATERED CUISINE AND EVENTS

407.975.8763 www.cuisinierscater.com

### *Diamond Wedding Served Dinner Menu* CUISINIERS WEDDING MENU PRICES INCLUDES:

- Market Fresh Ingredients and only the Finest Specialty Food Products
- Expert Guidance from our Wedding Specialist Connie Clark (25 years serving brides)
- Pre-set Guest Tables with Silverware, Water Glassware, Ivory Linen Napkins and Ivory Tablecloths
- All necessary Ivory Table Coverings (Guest, Cake, Gift & DJ Tables) and Ivory Linen Napkins
- Champagne Toast / Cake Cutting / Coffee Service
- Bar Set up Includes: Bartenders / All Non-Alcoholic Beverages / Bar Mixers / Garnishes / Glassware
- Professionally Trained Staff, including a European Trained Chef, Captain, Servers & Bartenders, Stylishly Attired in Black with French Bistro Aprons
- Our Desire to Exceed Your Expectations!



### *Butlered Hors d'oeuvres* (Select 3 Items)

Shrimp & Celery Root Remoulade Cornets

Brie & Pear Purses *with Vanilla Plum Honey & Sweet-n-Spicy Pecans*

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

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

Serrano & Manchego Roasted Asparagus *served with a Cioppolini Peach Jam*

Conch Fritters *with Chili Mango Sauce*

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

Warm Stilton Bread Pudding "Popovers" *w/ Fig Syrup*

Florida Rock shrimp Crostini *with Hearts of Palm Chorizo & Romesco*

"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 *Pate, Dried Sausages, Pickled Vegetables & Imported Olives*

Pulled Pork & Jack Grilled Cheese *w/ Tomatillo Jam*

Herb Crusted Baby Lamb Chops *w/ Salsa Verde*

Maryland Jumbo Lump Crabcakes *with Smoked Corn Remoulade*

### 1<sup>st</sup> Course (Pre-Select 1 Item)

Braised Short Rib Ravioli *with Barolo Tomato Sauce & Herbed Ricotta*

Classic Caesar Salad *with Imported Anchovies & Bleu Cheese*

Ocean Prawns *stuffed with Maryland Crabmeat, Roasted pepper Coulis & Corn Pudding*

Baby Arugula & Frisee Salad *with Roasted Heirloom Beets, Goat cheese & Honey Vinaigrette*

Soft Poached Egg *Cauliflower and Sweet Onion Soubise, Caviar*

Baby Lettuces *Orange Segments, Roma Tomatoes, Toasted Pine nuts, Cranberries & Raspberry Vinaigrette*

Lobster Bisque *with Cognac*

Jumbo Scallops *Saffron Seared and served over a Orzo Pilaf Salad*

### 2<sup>nd</sup> Course (Pre-Select 2 Entrees) \* *Please request your Guests RSVP with their Dinner Selection*

Duck Confit *Sweet Butter Poached Turnips, Sour Cherry Crisp*

Petite Ossa Bucco *Molasses jus Cauliflower Gratin*

Beef Ribeye *Wild Mushroom Mashed Potatoes, Marsala Essence*

Pan Roasted Halibut *Orzo Paella with Shrimp & Chorizo*

Jumbo Shrimp *Truffled Mac & Cheese, Wild Mushroom Sauce*

Seared Filet Mignon *Goat cheese Mashed Potatoes, Roasted Asparagus, Madeira Sauce*

Wasabi Pea Crusted Salmon *Escabeche Vegetables, Blood Orange Reduction*

Herb Roasted Chicken *Pear & Bleu Cheese Tortellini, Roasted Asparagus*

### 3<sup>rd</sup> Course (Pre-Select 1 Item)

White Chocolate Crème Brulee / Opera Cake *with Almond Nougat* / Chocolate Soufflé

Greek Yogurt Panna Cotta *with Vanilla Honey* / Tiramisu

4<sup>th</sup> Course Petite Fours, Coffee & Tea offered to guests



Inclusive Diamond Dinner Menu Price 95.00 per person