

# CUISINIERS

CATERED CUISINE AND EVENTS

407-975-8763 [www.cuisinierscater.com](http://www.cuisinierscater.com)

## Signature Wedding Dinner Menu



### Butlered Hors d'oeuvres

- **Chicken & Biscuits** *Mini Cheddar Biscuits with a Piquante Smoked Corn Chicken Salad*
- **Beef Empanadas** *with Mint Mojo*
- **Asian Crab Tartlets** *Fresh Lump Crabmeat, Sweet Chili & Basil Dressing*
- **Jumbo Shrimp Cocktail** *with Remoulade*
- **Conch Fritters** *with Chili Mango Dipping Sauce*
- **Deconstructed Bruschetta** *Roma Tomato, Fresh Mozzarella, Sundried Tomato Pesto and Balsamic Syrup on a Crostini*
- **Brie & Pear Purses** *with Piquante Honey Dipping Sauce*

### Served Salad *Served with freshly baked Bread & Butter Rosettes*

- **Field of Greens** *with Sweet-n-Spicy Cashews, Sundried Cranberries, Bleu or Goat Cheese & Honey Vinaigrette*
- **Classic Caesar Salad** *Crisp Romaine, Shredded Parmesan & Herb Croutons*
- **Cuisiniers Salad** *With Grilled Zucchini, Currants, Toasted Almonds, Sweet-n-Spicy Cashews & Pernod Buttermilk Dressing*
- **Caprese Salad** *Fresh Mozzarella, Tomatoes, Basil & Balsamic Vinaigrette*

## Dinner Buffet

### Entrée

- **Herb Roasted Beef Tenderloins** *sliced and served with a Creamy Horseradish Sauce*
- **Baked Shrimp Alfredo** *with Delicious Sweet Shrimp, a Blend of Cheeses & Penne*
- **Chicken Marsala** *Herbed Chicken sautéed with Mushrooms and Marsala Wine.*
- **Pork Tenderloins** *Cajun Seasoned and Roasted, accompanied by a Dijon Cream Sauce*
- **Grilled Salmon** *with a Sauce of Toasted Pine nuts, Parsley & Lemon Butter Sauce*
- **Chicken Ala Vodka** *Roasted Chicken Breast topped with a Classic Vodka Sauce*
- **Pasta Carbonara** *Sautéed Chicken, Bacon, Peas & Penne Pasta in a Cream Sauce*

### Accompaniments

**Grilled Vegetable Platter** *Asparagus, Zucchini, Yellow Squash & Roasted Peppers*

**Roasted Vegetables** *Butternut Squash, Cauliflower, Brussels Sprouts & Fresh Herbs*

**Classic Ratatouille / Sautéed Green Beans**

**Goat Cheese & Artichoke Mashed Potatoes / Roasted Garlic Mashed Potatoes**

**Wild Mushroom & Cabernet Mashed Potatoes / Roasted Potatoes / Rice Pilaf**

**Herbed Orzo / Sweet Corn Soufflé / Sweet Potato Bread Pudding**



Signature Dinner Price Range 24-55.00 per guest