

CUISINIERS

CATERED CUISINE AND EVENTS

5470 Lake Howell Rd. Winter Park, Fl 32792

407.975.8763 cuisinierscater.com

Easy Entertaining To Go

Platters & Bowls

Charcuterie Platter (105./serves 10-15) Meats & Cheeses, Olives, Grapes, Strawberries, Etc & Crackers

Bronzed Atlantic Salmon (105.) with Smoked Onion & Caper Aioli and Bagel Chips

Sliced Roasted Beef Tenderloin (160. /serves up to 15 guest) with Horseradish Sauce

Jumbo Shrimp Cocktail (2.50 each/ min. 24)

Chicken Tortellini Salad (48./serves up to 15) Cheese Tortellini, Artichoke Hearts & Sun-Dried Tomatoes

Tuscan Chicken Orzo Salad (8.5pp/min.order 10) Grilled & Sliced Chicken Breasts, Tomatoes, Olives, Fresh Mozzarella, Artichokes, Sundried Tomato Orzo

Field of Greens Salad (Small 45.00 serves up to 15) with Cranberries, Sweet-n-Spicy Cashews, Bleu Cheese & Honey Vinaigrette

Grilled Vegetable Platter (Large 65. serves 35 & Small 50. serves 10-20) Zucchini, Yellow Squash, Eggplant, Asparagus & Red Pepper

Hot Items (needs oven time)

Whole Tenderloin of Beef (160.) seasoned & seared for you to finish in oven / & Horseradish Sauce

Conch Fritters(12. doz./3 doz. min) Chili Mango Sauce

Beef Wellingtons (28./doz.) Pastry wrapped Duxelle

Appetizer Crab Cakes (6. each/min. order 12)

Buffalo Chicken Meatballs (1.25 each/min. 24)

Gourmet Mac & Cheese (48. /feeds up to 15 guests) Five Cheeses & Secret Topping

Parmesan Spinach & Artichoke Dip (30.) Tortilla Chips

Brunch Frittata (1 pan 50./ feeds 10-12 guest)

French Toast Soufflé (1 pan 50. /feeds 10-12 guest) with Maple Syrup

Pulled Pork with BBQ 48. for 5lbs

Baked Pasta 48. Marinara Sauce, Meat, Sausage, Ricotta, Parmesan & Mozzarella Cheese

BBQ Shrimp (3.5 each /min. order 24) Smoked Bacon, Jack Cheese, House BBQ

AVAILABLE FOR PICK-UP Tues, Wed, Thurs, Fri & Saturday
Delivery available Tuesday, Wednesday, Thursday, Friday- 25.-45.(local areas)

**on premium plastic or appropriate ovenware*

Dinner Menu / 35. pp/10 guest min.) Comes with: Baguette & Whipped Chive Butter / Oven Roasted Potatoes / Grilled Asparagus

(Select 1 Salad) Field of Greens Salad Sundried Cranberries, Sweet-n-Spicy Cashews, Bleu Cheese & Honey Vinaigrette /**or Chopped Salad** Romaine, Iceberg, Bacon, Tomato & Green Goddess

(Select 1 Entrée/ 10 minimum per entree)

Boneless Beef Short Ribs (Braised with Fresh Herbs, Red & White Wine)

Salmon Filet with Caper Lemon Buerre Blanc

Stuffed Chicken Breast with Spinach, Artichokes & Ricotta with Lemon Butter Sauce

Filet of Beef Tenderloin +10. with Mushrooms Demi Sauce

Entrée Add On's: Roasted Acorn Squash (8.) stuffed with Caponata (Vegan/ Vegetarian)

Cocktail Party (Pick 6/28.pp/15 minimum)

Beef Empanadas* with Chili Mango Sauce

Beef Brisket or Pulled Pork* with Rolls & Herb Aioli for Sliders

Bronzed Atlantic Salmon with Smoked Onion & Caper Aioli and Bagel Chips

Buffalo Chicken Meatballs* garnished with Bleu Cheese & Scallions

Charcuterie Platter Meats, Cheeses, Olives, Strawberries, Grapes, Marcona Nuts & Crackers

Conch Fritters* with Chili Mango Sauce

Gourmet Mac-n-Cheese* 5 Cheeses & secret topping

Italian Bruschetta Tomatoes,Olives,Basil & Crostini

Mediterranean Hummus topped with Calamata Olives, Feta & Fresh Herbs served with Pita Chips
Pimento Cheese "Sandwiches" on House-made Cornbread

Shrimp & Biscuits Cheddar Biscuits with a Piquant Smoked Corn Salad

Smoked Salmon Dip with Bagel Chips

Spinach & Artichoke Dip* with Tortilla Chips

Beef Wellingtons* with Duxelle +2.

Maryland Crab cakes* (appetizer size) Sweet Corn Remoulade +3.

Steamed Shrimp with Cocktail Sauce +2.

***Needs to be heated in Oven**