

# CUISINIERS

## CATERED CUISINE AND EVENTS

407.975.8763      www.cuisinierscater.com

### *Holiday Cocktail Party 2010*

*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"** *with Smoked Bacon, Caper 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*

**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** *served with a Cioppolini Peach Jam*

Select 7 items for 28.00 per guest/ 8 items 32.00 / 9 items 36.00 / 10 items 39.00  
(30 guest minimum) Call for your full package proposal

#### *Optional Dessert Offerings* (Select 1 Item for 3.95 per person or 2 items for 5.50pp)

**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*



#### *Enhance Your Special Event with Cuisiniers World Class Cocktails*

**Garden Mojito** *with Muddled Cucumber, Mint, Lime infused Simple Syrup & a Splash of Midori*

**Elderflower & Pear Martini** *with Grey Goose La Poire, St Germain, Bubbles & Fresh Lime Juice*

**Herbed Salty Dog** *with Vodka, Fresh Squeezed Grapefruit Juice, Basil Flowers & Smoked Sea Salt*

**Elder Berry Smash** *with Champagne, Blackberries, St Germain & Mint*