

# CUISINIERS

## CATERED CUISINE AND EVENTS

407.975.8763      www.cuisinierscater.com

### *Holiday Dinner Menu 2010*



#### *Hors d'oeuvres* (Select 2 Items)

##### Artisanal Cheeses

*Fresh & Dried Fruits and Toasted Marcona Almonds*

**Serrano & Manchego Roasted Asparagus**

*served with a Cioppolini Peach Jam*

##### Deconstructed Bruschetta

*Roma Tomato, Fresh Mozzarella, Sundried Tomato Pesto*

*& Balsamic Syrup on a Crostini*

##### "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"*

#### *Dinner Menu* (Select 1 Salad/ 2 Entrees /2 Sides)

#### Salads

Caesar Salad or/ Field of Greens, Sundried Cranberries, Pecans, Bleu Cheese & Honey Vinaigrette  
Freshly Baked Bread with Butter

#### Entrees

Roasted Tenderloin of Beef *Roasted to a perfect medium rare & served with Horseradish Sauce*

BBQ Stuffed Shrimp *with Jack Cheese & Smoked Bacon*

Herb Crusted Baby Lamb Chops *served with Salsa Verde*

Maryland Jumbo Lump Crabcakes *With Smoked Corn Remoulade*

Pinenut Crusted Chicken Breast *with Herb Aioli*

#### Sides

Mediterranean Tortellini *filled with Pear & Gorgonzola and finished with Golden Raisins, Toasted Almonds & Sweet Vermouth Cream*

Gourmet Macaroni & Cheese *Mascarpone, Aged Cheddar & Penne*

Grilled Vegetable Platter

Roasted Sweet Potatoes with Peppadews & Olives

#### *Dessert Offerings* (Select 1 Dessert)

The Ultimate S'more *with Hazelnut, Banana, Marshmallow & Fudge*

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*



Menu Price 35.00 per guest

(30 guest minimum) Call for your full package proposal

#### *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*