

**Signature Wedding Dinner Buffet Menu 2013****Butlered Hors d'oeuvres (Select 2 Items)****Chicken & Biscuits** *Freshly Baked Mini Cheddar Biscuits filled with a Smoked Corn Chicken Salad***Beef Empanadas** *deliciously seasoned Ground Beef filled, Baked Golden Brown and served with Mint Mojo***Bread Pudding Popovers** *English Stilton, Challah, Fig Syrup***Asian Crab Tartlets** *Fresh Lump Crabmeat lightly dressed with a Sweet Chili & Basil Dressing***Conch Fritters** *A Florida Favorite Indigenes to the Coastal Waters of the Caribbean and accompanied with Chili Mango Dipping Sauce***Deconstructed Bruschetta** *House Crostini drizzled with Sundried Tomato Pesto and topped with marinated Fresh Mozzarella, seasonal Tomato & Balsamic Reduction***Brie & Pear Purses** *Delicate Pastry filled w/ Poached Pear & French Brie Cheese, Garnished with Vanilla Honey***Chicken Meatballs** *House-made Chicken Sausage, Fresh Herbs, Butter Poached in a Smoked Tomato Sofrito***Lamb Chop Lollipop** *New Zealand Lamb, Rosemary & Dijon crusted, pan seared & served with Salsa Verde***Beef Brisket Grilled Cheese** *House-smoked Brisket, Buttered Challah, Horseradish Cheddar & Honey Dijon***Sweet Corn & Smoked Chicken "Cupcakes"** *Jalapeño Maple Cream Cheese Icing***Sweet Pea & Fava Bean Bruschetta** *Pickled Shitake & Chive***Smoked Trout** *Minted Sweet Peas, Purple Horseradish Cream***Jumbo Lump Crab Cakes** *Chef Jamie's Classic Maryland recipe, broiled to perfection***Moody Bleu Flats** *Caramelized Onions, Slab Bacon, Crumbled Smoked Bleu***Gorgonzola Bon Bons** *Fresh Mint, Cashews and Vanilla Rum Cherries***San Sebastian Tuna "Nacho's"** *Fresh Yellow Fin, Chorizo & Romesco on Crisp Wontons***Long Stemmed Artichoke Hearts** *Imported and served with a Lemon Cracked Pepper Aioli***Served Salad (Select 1)****Freshly Baked Bread with Butter****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***Escarole** *with Marcona Almonds with Buttermilk Dressing***Panzanella Salad Rustic Bread Salad** *Heirloom Tomato, Asparagus, Cucumber, Goat Feta***Baby Arugula & Frisee Salad** *with Roasted Beets, Goat Cheese & Champagne Vinaigrette*

# **C U I S I N I E R S**

407.975.8763 www.cuisinierscater.com

## **Wedding Dinner Buffet Menu 2013**

### **Dinner Buffet**

#### **Entrées (Select 2)**

##### **Herb Roasted Beef Tenderloins**

*sliced and served with a Creamy Horseradish Sauce*

##### **New York Strip Steaks**

*Sliced and served with our Diane Sauce*

##### **Braised Boneless Beef Short Ribs**

*Slow cooked to perfection with Red Wine Reduction*

##### **Lamb Shanks**

*with Chianti Demi Glaze*

##### **Pork Tenderloins**

*Cajun Seasoned and Roasted, accompanied by a Dijon Cream Sauce*

##### **Chicken Ala Vodka**

*Roasted Chicken Breast topped with a Classic Vodka Sauce*

##### **Ricotta & Artichoke Stuffed Chicken**

*with Yellow Tomato Caper Butter Sauce*

##### **Chicken Diane**

*Finished with the Classic Sauce of Mushrooms, Shallots, Brandy & Dijon*

##### **Pasta Carbonara**

*Sautéed Chicken, Bacon, Peas & Penne Pasta in a Cream Sauce*

##### **Baked Shrimp Alfredo**

*with Delicious Sweet Shrimp, a Blend of Cheeses & Penne*

##### **Jumbo Lump Maryland Crabcakes**

*a Cuisiniers Favorite!*

##### **Grilled Salmon**

*Charred Tomato Broth*

##### **Wasabi Pea Crusted Salmon,**

*Herb Salad Garnish, Blood Orange Reduction*

#### **Accompaniments (Select 2)**

##### **Grilled Vegetable Platter**

*Asparagus, Zucchini, Yellow Squash & Roasted Peppers*

##### **Roasted Vegetables**

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

##### **Classic Ratatouille**

**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**

#### **Optional Dessert Offerings**

**Assorted Miniature Delights / Peanut Butter Blondie's / Apple Empanadas with Fleur de le Cinnamon Sugar / Big Kid Rice Crispy Treats with Ganache & Nutella / Cheesecake Tini's with Vanilla Rum Cherries / White Chocolate Crème Brulee / Vanilla Pots de Crème, Salted Caramel**



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### PACKAGE INFORMATION

#### **Menu Price 55.00 per guest**

- **Decorated Buffet** with Linen, Decor, Accented with Sterling Silver Chafing Dishes, Serving Pieces, Votive Candles & China Plates
- **Guest Tables** set with Table Linen, Water Glass, Silverware & Napkin
- **Basic or Full Bar Set-up- with** Soft Drinks, Juices, Tonic, Mixers, Garnish, Ice, (Wine, Martini & Rocks glasses), Acrylic Cups, Cocktail Napkins, Table for Bar & Bar Linen
- **Professionally Trained Staff**, including Culinary, Floor Supervisor, Servers & Bartenders, Stylishly Attired in Black with French Bistro Aprons
- **Cake Cutting / *Client to provide Cake***
- **Event Staging** Behind the scene man hours and expenses which create a seamless event, Administrative, Culinary Prep, Load Trucks, Gas, Delivery etc.
- **Complimentary** Food Tasting for 2-4 guests

***Client to provide Linens***

**Add Sales Tax /Gratuity to Clients Discretion**