

CUISINIERS

CATERED CUISINE AND EVENTS

Cuisinierscater.com 407.975.8763

Seasonal Wedding Dinner Buffet Menus

*Enjoy Florida's Seasonal Bounty with Chef Jamie's
Creative & Delicious Seasonal Menus*



Spring Bounty (March / April / May)

Goat Cheese Tartlets Tomato
Strawberry Jam & Mint Pesto

Zellwood Sweet Corn "Cupcakes"
Jalapeño Maple Cream Cheese Icing

Tuna "Nacho's" Yellow Fin, Chorizo &
Romesco on Crisp Wonton

Tuscan Bread Crunch with Goat Feta,
Lemon, & Sweet Peas

Arugula, Sundried Cherries, Spicy
Cashews, Bleu Cheese & Honey
Vinaigrette

Grilled Vegetable Platters

Green Tomato Gazpacho,
Canaveral Rock Shrimp, Almonds &
Grapes

Herb Crusted Pork Roast,
Blueberry Gastrique

**Zellwood Corn & Chive Mashed
Potatoes**

Bouillabaisse, Seasonal White Fish,
Mussels, Shrimp, Saffron,
Fennel Tomato Broth and Rouille

Olde Hearth Breads

Summer Bounty (June / July / August)

Conch Fritters, Chili Mango Sauce

Sweet Pea & Fava Bean Bruschetta

Pimento Cheese Sandwiches
on House-made Cornbread

Moroccan Carrot Soup Shots,
Caramelized Onions, Garlic & Mint

"BLT" Bacon & Chorizo Marmalade,
Pickled Tomato, Micro Greens & Mayo

Peruvian Ceviche Avocado, Grapefruit,
Cornnuts, Shrimp, Dukkah Dust,
Plantain Chips

Ohio BBQ Leg Quarters

Grilled Salmon, Asparagus, Capers,
Tomatoes, Arugula & Citrus Buerre

Blueberry Muffins



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Fall Bounty (September / October / November)

Charcuterie Imported Meats & Cheeses,
Pickled Vegetables, Nuts, Membrillo,
Artichokes, Stuffed Grape Leaves, Breads
& Crackers

Malted Butternut Squash Bouchons
with Maple Cream Cheese Icing

Greens, Roasted Beets, Pickled Carrots,
Goat Feta & Dijon Vinaigrette

Steamed Little Neck Clams, Roasted
Garlic Basil Butter

Sweet Corn Soufflé

Roasted Butternut Squash,
Cauliflower, Brussels Sprouts & Herbs

Harissa Spiced Lamb Tacos, Pickled
Onions & Tazatziki

Duck Confit, Braised Red Cabbage,
Cherry Gastrique

Olde Hearth Breads & Smoked Salt
Butter

Winter Bounty (December / January / February)

Chicken & Biscuits Cheddar Biscuits
topped with a Piquante Smoked Corn
Chicken Salad

Gorgonzola Bon Bons, Vanilla Rum
Cherries

Stilton Bread Pudding "Popovers"
with Fig Syrup

House Chicken Meatballs,
Sauce Sofrito

Saffron Cauliflower Puree

Waterkist Farms Heirloom Tomatoes,
Goat Feta & Grapefruit Vinaigrette

Chili Rubbed Beef Tenderloin with
Creamed Collard Greens

Ratatouille, Eggplant, Zucchini, Yellow
Squash & Tomatoes

Coq Au Vin, Red Wine Braised Chicken,
Mushrooms & Pearl Onions

Olde Hearth Breads

