

# CUISINIERS

## CATERED CUISINE AND EVENTS

407.975.8763 [www.cuisinierscater.com](http://www.cuisinierscater.com)

### Cocktail Party Menu

Create the Perfect Cocktail or Dinner Party

#### Butler Passed Items

**Goat Cheese Tartlets** Tomato Strawberry Jam & Mint Pesto

**Duck Duck Mousse Crostini** Smoked Duck, Canadian Bacon Dust & House Pickles

**Moody Bleu Flats** Slab Bacon, Crumbled Bleu, Caramelized Onions

**San Sebastian Tuna "Nacho's"** Yellow Fin, Chorizo & Romesco on Crisp Wonton (+1.5)

**Classic Jumbo Shrimp Remoulade** (+2.)

**Maryland Crabcakes** Sweet Corn Remoulade

**Malted Butternut Squash Bouchons** with Maple Cream Cheese Icing

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

**Duck Confit Flats** Goat Cheese, Roasted Garlic & Balsamic Drizzle

**Pimento Cheese "Sandwiches"** on House-made Cornbread

#### Buffet/ Station Items

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

**House Chicken Meatballs** served on a Ragout of Savoy Cabbage & Roasted Apples, finished with Sofrito

**Tenderloin of Beef** Herb Roasted, sliced, Horseradish Sauce

**Charcuterie** Dried Sausages, Cheeses, Pickled Vegetables & Imported Olives

**Cuisiniers "Infamous" Mac & Cheese** Five Cheeses, Penne & that delicious secret topping

**Smoked Duck Drummies** Sauce Romesco

**Roasted Lamb Racks** Honey Balsamic (+2.)

**Albacore Tuna Tacos** with Caramelized Onions and Napa Slaw

**Peruvian Ceviche** Avocado, Grapefruit, Corn nuts, Shrimp, Dukkah Dust, Plantain Chips

**Bronzed Smoked Salmon** with Smoked Onion & Caper Aioli

**BBQ Shrimp** Smoked Bacon, Jack Cheese,

House BBQ

**Blackened Shrimp Tacos** Sweet Chili Aioli, Pickled Celery, Roasted Corn

**Carnitas Taco's** slow Roasted Pork, Pickled Sweet Onions and Avocado Creme

**Roasted Tomatillo & Avocado "Guac"** with Tri-Colored Tortilla Chips

**Deconstructed Bruschetta** Sundried Tomato Pesto, Mozzarella, Tomato, Balsamic Reduction

**Melon & Arugula Salad** with Serrano Crisps & Port Wine Vinaigrette

**Celery Salad** with Fresh Horseradish, Celery Root, Sliced Apples & Radicchio

**Field of Greens** with Sundried Cranberries, Sweet-n-Spicy Cashews, Bleu Cheese & Honey Vinaigrette

**Grilled Vegetable Anti Pasti**

**"Loaded" Mashed Potatoes**

#### Chef Stations (+12.pp / 50 guest min.)

- **Chili Rubbed & Bacon Fat Seared Tenderloin of Beef** with Creamed Collard Greens, Tabasco Fried Onions and Sweet Corn Cupcakes
- **Chicken & Waffles**  
The Ultimate Waffle Battered Chicken, Brussel Sprout Slaw & Fleur de Sel Maple Syrup
- **Seared Pork Tenderloins** Molasses BBQ, Mushroom Mashed Potatoes, Bacon Madeira Demi

#### Dessert Offerings

**Chocolate Budino** with Salted Caramel & Banana Anglaise

**Spiced Pumpkin Bouchons** w/ Pistachio Brittle Icing

**Grown Up Rice Krispy Treats**

**Assorted Miniatures**

**Vanilla Pots de Crème** with Cranberry Jam

Select 7 Menu Items 28.00 per guest / 8 items 32.00 / 9 items 36.00 / 10 items 39.00

Call for your full package proposal / Minimum food purchase requirement is 750.00