

# CUISINIERS

## CATERED CUISINE AND EVENTS

Cuisinierscater.com 407.975.8763

### Wedding Dinner Buffet Selections



#### Butlered Hors d'oeuvres

**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

##### **Freshly Baked Bread with Butter**

**Field of Greens** *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**

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### **Wedding Dinner Buffet Selection**

#### **Dinner Buffet**

##### **Entrées**

**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** *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**

**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**

**See Package Information Page for Details**