CUISINIERS

CATERED CUISINE AND EVENTS

Cocktail Party 2019

Create the Perfect Cocktail or Dinner Party

Butler Passed Hors d'oeuvres

Avocado Toast Charred Corn, Jalapeño, Mandarins, Sliced Radish, Pumpkin Seeds

Deconstructed Bruschetta Sundried Tomato Pesto, Mozzarella, Tomatoes, Balsamic Reduction on a Crostini

House Made Chicken Meatballs with Buffalo or Sweet Pepper Sofrito

Bay Scallop & Tuna Ceviche Sweet Pickled Jalapeño, Corn Nuts & Crisp Wonton

Artichoke Beignets A savory Lite and Airy bite with Romesco

Duck Meatballs Chinese Mustard Aioli black Sesame

Buffet Menu

Chicken & Waffles with Rosemary Syrup

Maryland Crabcakes Corn Remoulade

Cuisiniers Mac-n-Cheese Five Cheeses & that secret topping

Four Cheese Noodles Egg Noodles & Smoked Fried Onions

Candied Apple Pork Belly Skewers one bite combined rich and flavorful Pork Belly with Roasted Apple

Charred Octopus Salad with Chick peas & Herb Vinaigrette

Roasted Garlic Hummus with Charred Cauliflower and Pita Chips

Roasted Cauliflower, Kale & Feta Gratin with Tortilla Chips

Mini Twice Baked Potatoes with Cheddar, Bacon & Scallions

Bronzed Smoked Salmon with Smoked Onion & Caper Aioli and Bagel Chips

Brisket Stuffed Piquillo Peppers Marcona and Tomato Sofrito

Lamb Chorizo Tacos with Piquillo Pepper Jam, Shaved Radicchio Slaw

Shaved Brisket of Beef with Herb Aioli

Herb Roasted Beef Tenderloin with Horseradish Sauce +7.

Rosemary& Dijon Crusted Lamb Chops with Salsa Verde +7.

Jumbo Shrimp Cocktail +2.5

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

Tower of Grilled Vegetables with Green Tahini Potatoes, Radishes, Pickled Cauliflower and Tomatoes, Roasted Asparagus, Olive Hummus

Charcuterie Display +8.

Imported & Domestic Cheeses, Dried Sausages, Pickled Vegetables, Artichoke Hearts, Peppadews, Imported Olives & Crackers

Dessert

Dessert by Michelle