

# **CUISINIERS**

**CATERED CUISINE AND EVENTS**  
407-975-8763 [cuisinierscater.com](http://cuisinierscater.com)

## Sit-down Wedding Dinner Menu Options



### Butlered Hors d'oeuvres

**Brie & Pear Purses** with Vanilla Plum Honey & Sweet-n-Spicy Pecans  
**Savory Roasted Beet “Brownie” Bites** Bleu Cheese, Sweet & Spicy Pecans & Vanilla Honey  
**Open Face Lobster “Clubs”** with Smoked Bacon, Caper Thyme Aioli on a Walnut Crostini  
**Serrano & Manchego Roasted Asparagus** Cipollini Peach Jam  
**Conch Fritters** with Chili Mango Sauce  
**Deconstructed Bruschetta** Tomato, Mozzarella, Pesto & Balsamic Syrup on a Crostini  
**Warm Stilton Bread Pudding “Popovers”** w/ Fig Syrup  
**Florida Rock Shrimp Crostini** with Hearts of Palm Chorizo & Romesco  
**Pigs in a Blanket** Belgium Endive, Bleu Cheese, Prosciutto & Balsamic Syrup  
**Sweet Corn “Cupcakes”** with Jalapeno & Maple Cream Cheese “Icing”  
**Charcuterie Pate**, Dried Sausages, Pickled Vegetables & Imported Olives  
**Pulled Pork & Jack Grilled Cheese** w/ Tomatillo Jam  
**Herb Crusted Baby Lamb Chops** w/ Salsa Verde  
**Maryland Jumbo Lump Crab cakes** with Smoked Corn Remoulade

### 1<sup>st</sup> Course

**Braised Short Rib Ravioli** with Barolo Tomato Sauce & Herbed Ricotta  
**Classic Caesar Salad** with Imported Anchovies & Bleu Cheese  
**Ocean Prawns** stuffed with Maryland Crabmeat, Roasted pepper Coulis & Corn Pudding  
**Baby Arugula & Frisee Salad** Roasted Heirloom Beets, Goat Cheese & Honey Vinaigrette  
**Baby Lettuces** Orange Segments, Roma Tomatoes, Toasted Pine nuts, Cranberries & Raspberry Vinaigrette  
**Lobster Bisque** with Cognac  
**Jumbo Scallops** Saffron Seared and served over a Orzo Pilaf Salad

### 2nd Course

**Duck Confit** Sweet Butter Poached Turnips, Sour Cherry Crisp  
**Petite Ossa Bucco** Molasses jus Cauliflower Gratin  
**Beef Short Rib** Wild Mushroom Mashed Potatoes, Marsala Essence  
**Pan Roasted Halibut** Orzo Paella with Shrimp & Chorizo  
**Jumbo Shrimp** Truffled Mac & Cheese, Wild Mushroom Sauce  
**Seared Filet Mignon** Goat cheese Mashed Potatoes, Roasted Asparagus, Madeira Sauce  
**Wasabi Pea Crusted Salmon** Escabeche Vegetables, Blood Orange Reduction  
**Herb Roasted Chicken** Pear & Bleu Cheese Tortellini, Roasted Asparagus



See Package Information Page for Details