

The art of
MARDI GRAS
fine food

Your Personal Chef

"A Very Special Order Menu"



BUFFET STYLE HORS D'OEUVRES — 16 person minimum order unless otherwise specified

Antipasto with Italian Breads & Breadsticks

Bruschetta (*grilled bread with fresh tomato, basil & garlic*)

Chilled Seafood (*jumbo shrimp & lobster*) trayed masterfully with Cocktail Sauce & Lemon Wedges (*36 piece minimum of each*)

Cold Filet of Beef with French Bread & Whipped Horseradish (*36 person minimum*)

Grilled Shrimp Platter (*36 piece minimum*)

Middle Eastern Vegetarian Antipasto Platter (*artichoke hearts, roasted peppers, marinated mozzarella, assorted olives, humus, cucumber & pita/serves 15 - 20*)

Selected Imported & Domestic Cheeses with Fruit Garnish & Crackers on a Tray

Smoked Salmon Platter with Garnish of Capers, Chopped Onion, Lemon Wedges & Black Bread

HOT BUTLER-SERVICE HORS D'OEUVRES — 36 piece minimum

Baby Lamb Chops (*48 piece minimum*)

Cajun Chicken Fingers with Chipotle Mayonnaise

Coconut Shrimp

Crab Cakelettes with Chipotle Mayonnaise or Tartar Sauce (*48 piece minimum*)

Filet of Beef on Garlic Croustade (*Full Service Only*)

Grilled Chicken Kabobs

Grilled Medallions of Chicken on Garlic Croustade

Grilled Shrimp

Mini Potato Pancakes with Apple Sauce (*48 piece minimum*)



COLD BUTLER-SERVICE HORS D'OEUVRES — 36 piece minimum

Chèvre & Roasted Pepper on French Bread

Fresh Asparagus Wrapped in Prosciutto (*seasonal*)

Grilled Chicken Kabob

Grilled Chicken & Peapod with Asian Dipping Sauce

Ham & Delice de Bourgogne with Honey Mustard on Raisin Walnut Ficelle Canape

Smoked Salmon Canapé on Black Bread

Turkey with Cranberry Mustard on Raisin Walnut Ficelle Canape

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BUFFET SALADS — 20 person minimum

Chef's Salad (*crispy greens with julienne of blackened chicken, grilled ham, swiss cheese, tomato, onion & egg*) with Tomato Basil Vinaigrette

Fresh Mozzarella with Sliced Tomatoes, Fresh Basil & Olive Oil, on a Tray (4 lb. minimum)

Niçoise Salad (*crispy greens with canned or fresh grilled tuna, potato, green beans, tomato, niçoise olives, capers, egg & anchovies*) with Tomato Basil Vinaigrette

ENTRÉES — 12 person minimum order

Chilean Sea Bass with Peapod Coulis or Tomato Fennel Relish

Cold Poached Salmon with Sauce Verte, Garnished on a Tray

Grilled Salmon (6 lb. minimum) (*specify if serving hot or cold*)

Herb Crusted Fish (*market availability*)

Mustard and Onion Crusted Salmon

Horseradish Crusted Salmon



Cold Turkey Breast Sliced, Garnished on a Tray

Dijon Crusted Chicken (*reg. or low carb*)

Grilled Chicken Breast (*boneless & skinless*) on a Tray (*optional with spicy marmalade sauce*)

Cold Filet of Beef with Whipped Horseradish & French Baguette, Garnished on a Tray

Herb Crusted or Balsamic Marinated Pork Loin

Honey Glazed Ham, Sliced & Garnished, on a Tray

Marinated Grilled Rack of Lamb

Veal Marsala with Mushrooms

Veal Scallopini with Exotic Mushrooms & Veal Glaze

SIDE DISHES — 4 pound minimum order

Haricots Verts with Portobello Mushrooms

Grilled Vegetable Platter

Roasted Winter Vegetables (*seasonal*)

Seasonal Vegetable Platter with Tomato Basil Vinaigrette



DESSERTS

Fancy Cookie & Brownie Tray (2 lb. minimum order)

PARTY CAKES Two weeks advance notice. Inquire about flavor selection

Available in **10"** (serves approx. 14) • **12"** (serves approx. 20) • **14"** (serves approx. 32)

Personal inscription included

Please allow three working days for preparation.



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