

The Cocktail Party Menu Options

- **The COCKTAIL PARTY**

- (A Curated Hors d'oeuvres Service)
- Work with our Chefs to create an Hors d'oeuvres for your event.
- Choose 1 Stationary Platter, 3-5 Individual Bites and 1 Desert from The Cocktail Party Menu Options
- Our Chefs will shop for all the ingredients.
- They will prepare, cook, and serve you and your guests in your home.
- Don't worry about clean-up, our Chefs do that as well!
- Starting At \$60/ per person
- \$600 minimum plus the cost of groceries.

Stationary Platters: **Choose 1**

- **Vegetable Crudites** *Hummus and Tzatziki*
- **Charcuterie and Cheese** *Assorted Meats, Cheeses and Grapes, Gingered-Apple Chutney, Whole Grain Mustard and Fresh Crustini and Crackers*
- **Fruit and Cheese** *Assorted Fruits and Cheeses, Seasonal Chutney, Candied Pecans, Crackers and Fresh Crustini*
- **Shrimp and Cucumber Cocktail** *Wasabi Lime Cocktail Sauce and Wonton Chips*
- **Baked Brie Wheel** *Local Honey, Candied Pecans, Sliced Apples, Crackers and Crustini*

Individual Bites Vegetable **Choose 1 or 2**

- **Cucumber Tea Sandwiches** *Radish, Whipped Herb and Caper Cream Cheese*
- **Stuffed Medjol Dates** *Herb Goat Cheese, Curried Cashew*
- **Phyllo Crisps** *Whipped Feta and olives*
- **Eggplant Caponata Bruschetta** *Toasted Brioche, Cherry Tomato and Micro Greens*
- **Sweet Pea Arancini** *Herb Aioli*
- **Curried Deviled Eggs** *Microgreens*

Individual Bites Seafood: **Choose 1 or 2**

- **Clams "Casino"** *Peppers, Celery, Onion, Ginger and LemonGrass Thai Basil*
- **Crab Rangoon Croquettes** *Curry Mayo*
- **Cold Poached Mussels on the ½ Shell** *Curry Mayo and Pickled Fresno Chilis*
- **Tuna Tataki** *Sesame Cracker, Poke Sauce, Cucumber and Wasabi Aioli*
- **Smoked Salmon and Cucumber Tartines** *Caper Herb Cream Cheese, Dill*

Individual Bites Meat: **Choose 1 or 2**

- **Mini Pork & Shiitake Spring Rolls** *Ginger, Lemongrass, Yum-Yum Sauce*
- **Lamb Kefta** *Pomegranate Glaze and Tzatziki*

- **Teriyaki Glazed Chicken Wings** *Sesame Seeds, Korean Chili and Scallions Sriracha Aioli*
- **Togarashi Beef Tartare** *Yuzu-Lemon Aioli, Crispy Wonton*
- **Piggy Puffs** *Homemade Pimento Cheese*

Desserts: **Choose 1**

- **Mini Strawberry ShortCakes** *Strawberry Compote, Whipped Cream and Mint*
- **Mini Mille Feuille** *Lemon Pastry Cream Raspberries, Powdered Sugar*
- **Mini Chocolate Chip Cookies**
- **Mini Peanut Butter Chocolate Chip Cookies**
- **Mini Chocolate Pot De Creme** *Whipped Cream and Spiced Peanuts*

- **The CASUAL (Mediterranean Menu)**
 - (3 Courses Served Family Style)
 - Choose 1 Appetizer/Salad, 1 Entree, 2 sides and 1 desert from our Chef Curated Menus
 - Our Chefs will shop for all the ingredients.
 - They will prepare, cook, and serve you and your guests in your home.
 - Don't worry about clean-up, our Chefs do that as well!
- Starting At \$75/ per person
\$375 minimum plus the cost of groceries.

Appetizers/Salads: **Choose 1**

- **Spanish Tortilla** *Spanish Potato Omelet, Arugula and Romesco Sauce*
- **Beef and Manchego Cheese Empanadas** *Avocado Crema*
- **Mezze Platter** *Humus, Tzatziki , Pita, Carrots, Celery, Cucumber, Radish, Olives*
- **Arugula Salad** *Toasted Almonds, Granny Smith Apples, Goat Cheese and Sherry Vinaigrette*
- **Greek Salad** *Romaine Cups, Cucumber, Cherry Tomatoes, Red Bell Peppers, Kalamata Olives, Feta Cheese, Mint, Red Wine Vinaigrette*

Entrees: **Choose One**

- **Baked White Fish** *"Psari Plaki" Peppers, Onions, Garlic, Crushed Tomatoes and Oregano*
- **Chicken Provencal** *Crispy Skinned Chicken Thighs, Olives, Tomatoes, Garlic and Shallots in White Wine*
- **Grilled Flank Steak** *"Piperade" pepper relish*
- **Roasted Lamb Loin** *"Chermoula" Moroccan Chimichurri*
- **Spanakopita** *Spinach, Scallions, Ricotta and Feta Cheese, Phyllo Dough(V)*

Sides: **Choose Two**

- **Couscous Salad** *Cucumber, Red Onion, Tomatoes, Red Bell Peppers, Olives, Olive Oil, Lemon Juice and Zest, Mint and Oregano*
- **Potato Bravas** *Crispy Fried Potatoes, with Smoked Paprika and Parsley*
- **Steamed Yellow Basmati Rice** *Tumeric, Cumin, Lemon and Oregano*
- **Roasted Broccoli and Cauliflower** *Pine Nuts, Capers, Olive Oil, Lemon, and Parsley*
- **Grilled or Roasted Squash, Zucchini, Eggplant** *Kalamata Olives, Olive Oil, Sherry Vinegar and Basil*

Desserts: ***Choose One***

- **Baklava** *Pistachio Ice Cream*
- **Tiramisu** *Lady fingers, Espresso, Mascarpone Cream, Marsala, Cocoa Powder*
- **Lemon Olive Oil Cake** *Whipped Cream and Berries*

- **The CASUAL (French Menu)**
 - (3 Courses Served Family Style)
 - Choose 1 Appetizer/Salad, 1 Entree, 2 sides and 1 desert from our Chef Curated Menus
 - Our Chefs will shop for all the ingredients.
 - They will prepare, cook, and serve you and your guests in your home.
 - Don't worry about clean-up, our Chefs do that as well!
- Starting At \$70/ per person
\$350minimum plus the cost of groceries.

Appetizers/Salads: **Choose 1**

- **Alsatian Onion and Bacon Tart** *Puff Pastry, Fromage Blanc, Gruyere Cheese and Thyme*
- **Smoked Salmon and Herb Fromage Blanc Tartine** *Cucumber, Red Onion and Dill*
- **Chicken Liver Mousse** *Toasted Baguette, Red Onion Jam*
- **Mesclun Greens and Herb Salad** *Blue Cheese, Shaved Apples and Champagne Vinaigrette*
- **Frisee Salad** *Bacon Lardons, Olive oil Croutons, Sage and Sherry Vinaigrette*

Entrees: **Choose One**

- **Crispy Skinned Salmon** *Lemon Caper Beurre Blanc and Parsley*
- **Alsatian Roasted Chicken Breast** *Creamy Button Mushroom and Onion Riesling Sauce*
- **Steak Au Poivre** *Pepper Crusted Beef Tenderloin, Green Peppercorn Sauce*
- **Pan Roasted Pork Chop** *Roasted Apples adn Whole Grain Mustard Sauce*
- **Quiche** *Mushrooms, Onions, Gruyere Cheese and Sage (V)*

Sides: **Choose Two**

- **Pomme Fondant** *Crushed Roasted Potatoes with Butter and Thyme*
- **Pomme Puree** *Simply Delicious Mashed Potatoes*
- **Pan Roasted Fall Squash** *ButterBrown Sugar, Powdered Ginger and Sage*
- **Vegetable Medley** *Carrots, Celery, Fennel and Radish with Butter, Lemon and Fennel Fronds*
- **Sauteed Green Beans** *Butter, Garlic and Thyme*

Desserts: **Choose One**

- **Peach or seasonal Melba** *Warm Lemon Pound Cake, Peach Compote and Vanilla Ice Cream*
- **Mille-Feuille** *Lemon Pastry Cream, Raspberries and Powdered Sugar*
- **Chocolate Pot de Creme** *Toasted Hazelnuts and Orange Whipped Cream*

- **The CASUAL (American Menu)**
 - (3 Courses Served Family Style)
 - Choose 1 Appetizer/Salad, 1 Entree, 2 sides and 1 desert from our Chef Curated Menus
 - Our Chefs will shop for all the ingredients.
 - They will prepare, cook, and serve you and your guests in your home.
 - Don't worry about clean-up, our Chefs do that as well!
- Starting At \$70/ per person
\$350minimum plus the cost of groceries.

Appetizers/Salads: **Choose 1**

- **Buffalo Chicken Wings** *Blue Cheese Dressing, Carrots and Celery Sticks*
- **Pimento Cheese** Piggy Puffs, Crackers and Celery Sticks
- **Mini Crab Cakes** *Remoulade Sauce*
- **Ceasar Salad** *Romaine Lettuce, Olive Oil-Garlic Croutons, Parmesan Cheese and Homemade Caesar Dressing*
- **Wedge Salad** *Red Onion, Cherry Tomatoes, Bacon and Blue Cheese Dressing*

Entrees: **Choose One**

- **Fried Cod** *Tartare Sauce and Lemon*
- **Roasted Chicken** *Mushroom Gravy*
- **Grilled Ribeye Steak** *Horseradish Sauce*
- **Baby Back Ribs** *Homemade BBQ sauce*
- **Portobello Mushroom Stuffed with Ratatouille** *Goat Cheese and Bread Crumbs(V)*

Sides: **Choose Two**

- **Simply Delicious Mashed Potatoes**
- **Twice Baked Potatoes** *Bacon, Scallions Cheddar Cheese*
- **Creamy Mac and Cheese** *Bread Crumbs and Parmesian Cheese*
- **Sauted Green Beans** *Lemon and Garlic*
- **Roasted Vegetables** *Squash, Zucchini and Eggplant with Cherry Tomatoes and Basil*

Desserts: **Choose One**

- **Strawberry Short Cake** *Lemon Pound Cake, Strawberry Compote Whipped Cream and Powdered Sugar*

- **Blueberry White Chocolate Bread Pudding** *Blueberry Compote Vanilla Ice Cream*
- **Apple Crisp** *Powdered Sugar and Vanilla Ice Cream*
- **Chocolate Pot de Creme** *Toasted Hazelnuts and Orange Whipped Cream*

- **The CASUAL (Asian Menu)**
 - (3 Courses Served Family Style)
 - Choose 1 Appetizer/Salad, 1 Entree, 2 sides and 1 desert from our Chef Curated Menus
 - Our Chefs will shop for all the ingredients.
 - They will prepare, cook, and serve you and your guests in your home.
 - Don't worry about clean-up, our Chefs do that as well!
- Starting At \$70/ per person
\$350minimum plus the cost of groceries.

Appetizers/Salads: **Choose 1**

- **Shrimp and Cucumber Cocktail** *Wasabi Lime Cocktail Sauce*
- **Pork and Shitake Mushroom Spring Rolls** *Yum Yum Sauce*
- **Crab Rangoon Crab Cakes** *Curry Mayo*
- **Chopped Salad** *Napa Cabbage, Edamame, Pickled Fresno Chilis, Red Onions, Daikon Radish and Carrot with Goat Cheese and Ginger Vinaigrette*
- **Thai Noodle Salad** *Rice Noodles, Napa Cabbage, Cucumber Noodles, Pickled Carrot/Daikon, ginger Dressing, Chili Peanuts and Fresh Herbs*

Entrees: **Choose One**

- **Crispy Skinned Salmon** *Cilantro, Scallions, Crispy Wontons, Red Curry Sauce*
- **Grilled Teriyaki Chicken**(boneless-skinless chicken thighs)) *Sesame Seeds, Cilantro, Scallions and Teriyaki Glaze*
- **Grilled Korean Style Short Ribs** *Sesame Seeds, Cilantro, Scallions and Teriyaki Glaze*
- **Seared Pork Tenderloin** *Sweet/Spicy Chili Lime Glaze and Crispy Onions*
- **Miso Eggplant Katsu** *Breaded and Fried Eggplant with Katsu Sauce (V)*

Sides: **Choose Two**

- **Loaded Baked Sweet Potato** *Lime Sour Cream, Chili Garlic Sauce, Bacon and Scallions*
- **Bacon or Shitake Mushroom Fried Rice** *Seasonal Vegetables, Egg, Soy Sauce, Sesame Oil and Sriracha*
- **Steamed Jasmine Rice** *Ginger, Lemongrass, Sesame Seeds, Korean Chili Flakes and Soy Sauce*
- **Roasted Vegetables** *Ginger Lime Broccoli, Curry Cauliflower, Honey Carrots, Cilantro and Scallions*

- **Steamed Bok Choy** *Lime, Cilantro Sesame Oil and Korean Chili Flakes*

Desserts: **Choose One**

- **Strawberry Shanghai** *Warm Lemon Pound Cake, Strawberry Lemongrass Compote and Vanilla Ice Cream*
- **Pacific Rim Mille-Feuille** *Orange Pastry Cream, Mandarin Oranges, Cashews and Powdered Sugar*
- **Bangkok Banana Chocolate Chip Cake** *Coconut Butter Icing and Candied Peanuts*
- **Chocolate Pot de Creme** *Candied Peanuts and Orange Whipped Cream*

CELEBRATING GAVIN AND MELISSA

FIRST COURSE

Gingered Butternut Squash Soup

*Turmeric Apples, Toasted Sunflower Seeds
Curry Spiced Creme Fraiche and Sage*

SECOND COURSE

Togarashi Spiced Steamed Sea Bass

*Peas, Sauteed Pea Shoots, Pea Shoot Salad
Agromado, Dashi Broth*

THIRD COURSE

Pan Roasted Chicken Breast

*Sweet Potato Puree, Scallion Braised Fall
Greens, Orange Blossom Honey Gastriuqe*

DESERT COURSE

Mille Feuille

Pastry Cream, Raspberries and Powdered Sugar

**November
12th, 2023**

