Fabulous

CATERING • PLANNING • DESIGN

Seasonal Selections

HORS D'OEUVRE SELECTIONS

VEGETABLE

MAC & CHEESE | FRIED
DUMPLINGS | GINGER SESAME
MAC & CHEESE | PANKO MUFFINS
WILD MUSHROOM | ARANCINI
ARANCINI | CARBONARA
EGGPLANT PARM | MINI CROSTINI
TOMATO BRUSCHETTA | CIABATTA TOAST
DEVILED EGGS | CLASSIC
FETA | GREEK SALAD BROCHETTES
PEA PUREE | RICOTTA SALATA IN PYLLO CUPS
WATERMELON | FETA & MINT
FIG | FONTINA & LAVENDER PUFF PASTRY
QUICHE | MUSHROOM & SPINACH
CRISPY POLENTA | PESTO & PARMESAN
POLENTA TART | CORN & SCALLION PUDDING
ROASTED FIG TART | HONEY & COINTREAU
TACO | MAC & CHEESE WITH GUACAMOLE
EDAMAME DUMPLINGS | SESAME SOY SAUCE
SPANAKOPITA | PUFF PASTRY TRIANGLES
PORT WINE CHERRY LOLLIPOP | AGED CHEDDAR
PECAN BRIE LOLLIPOP | MANGO CHUTNEY
BLUE CHEESE LOLLIPOP | BACON & SCALLION
SAMOSA | SWEET CHILI DIPPING SAUCE
PISTACHIO LOLLIPOP | GOAT CHEESE
RICOTTA CROSTINI | FIGS & ORANGE ZEST
EGGPLANT CAPONATA | PARMESAN TART
BRIE TARTS | RASPBERRY & HONEY
ARTICHOKE FRITTER | RED PEPPER AIOLI
HEIRLOOM TART | THYME & PARMESAN
QUICHE | CARAMELIZED ONION & GORGONZOLA
CREPES | CUCUMBER, GOAT CHEESE & DILL
POTATO LATKES | CUCUMBER, YOGURT & DILL
PIZZETTE | MUSHROOM, MOZZARELLA & TUSCAN KALE
FALAFEL BITES | GRAPE TOMATO & CHIVE YOGURT
EGGPLANT | TOMATO & PESTO GOAT CHEESE ON PASTRY TART
VEGETABLE SPRING ROLLS | PEANUT DIPPING SAUCE
BAKED FETA | MANGO APPLE GINGER CHUTNEY ON FLATBREAD
ROASTED FIGS | GORGONZOLA & HONEY ON WALNUT CROUTON
CHERRY TOMATO | HERB CRACKED PEPPER GOAT CHEESE
SUMMER CRUDITE SHOTS | GREEN GODDESS DIP
LENTIL SLIDER | MICRO GREENS ON BRIOCHE
VIETNAMESE SPRING ROLLS | PEANUT DIPPING SAUCE
TOMATO SOUP | GRILLED GRUYERE & FONTINA ON SOUR DOUGH
FOCACCIA | WILD MUSHROOM, ROASTED PEPPER & ASIAGO
FOCACCIA | FRESH MOZZARELLA, BASIL, TOMATO & OLIVE OIL
MAC & CHEESE CUPCAKES | SCALLION BACON CRÈME FRAICHE
BLACK BEAN | CAKES, GUACAMOLE, SALSA & FRIED ONIONS
POLENTA | ROSEMARY GOAT CHEESE, SUN-DRIED TOMATO & HERBS
GRILLED CHEESE | GRUYERE, FONTINA & FIG JAM ON WALNUT CYLINDERS
BURRATA CHEESE | CRISPY MUSHROOMS & MICRO ARUGULA ON BAGUETTE
TORTILLA ESPANOLA | POTATO, ZUCCHINI, ONION, PARMESAN & ROMESCO SAUCE
CHILLED SOUP SHOOTERS | ASPARAGUS, BERRY BEET COCONUT, MANGO GINGER
RICOTTA | PORT WINE CHERRIES, ON SOUR DOUGH

POULTRY

EMPANADA | SPICY CHICKEN & THYME
CHICKEN MEATBALLS | HONEY BARBEQUE SAUCE
TURKEY MEATBALLS | SLOW-ROASTED TOMATO
CHICKEN PARM | CIABATTA CROSTINI
PESTO CHICKEN | TURNOVERS
MATCHA CHICKEN | SOY CITRUS
GRILLED CHEESE | BUFFALO CHICKEN, BLUE & MONTEREY JACK CHEESE
CHICKEN SATE | PEANUT DIPPING SAUCE
COCONUT CHICKEN | HONEY AIOLI
CHICKEN & WAFFLES | SRIRACHA SAUCE
THAI CHICKEN TACO | MANGO CUCUMBER

SEAFOOD

SHRIMP TOAST | SEASONED RICOTTA, PITA CHIP & MICRO ARUGULA
CRAB CAKES | TRI OF AVOCADO, TARRAGON TARTAR AND WASABI CRÈME FRAICHE
SHRIMP | JUMBO SHRIMP, HORSERADISH & COCKTAIL SAUCE
AHI TUNA SLIDERS | AVOCADO PUREE, MANGO & WASABI MICRO GREENS
ROASTED SALMON | HONEY JUNIPER BERRY & AVOCADO CRÈME FRAICHE
TOSTONE | SHRIMP, MICRO ARUGULA & AVOCADO
BLINI | CAVIAR & CRÈME FRAICHE
SHRIMP & GRITS | EDIBLE PARMESAN SPOON
SMOKED SALMON | DILL CRÈME FRAICHE & CAPERS ON PUMPERNICKEL
LIME SALMON | CHIVE CRÈME FRAICHE ON POTATO CRISP
SCALLOPS | HAZELNUT CRUSTED & PEA PUREE
CRAB CAKE SLIDERS | LEMON BASIL AIOLI & MICRO ARUGULA
SALMON SLIDERS | DILL, GRAIN MUSTARD & WATERCRESS
LOBSTER ROLLS | AVOCADO & MICRO ARUGULA ON BRIOCHE BUNS
POTATO | CAVIAR & CRÈME FRAICHE
VIETNAMESE ROLLS | SHRIMP, NOODLES, VEGETABLE & THAI DIPPING SAUCE
CAULIFLOWER PANNA COTTA | SALMON ROE
SCALLOP CEVICHE | CUCUMBER GRAPEFRUIT GELEE
LOBSTER | VOL-AU-VENTS
COCONUT SHRIMP | SPICY ORANGE DIPPING SAUCE
CRAB & CORN CAKES | CAPER DIJON AIOLI
CAJUN SHRIMP | GOAT CHEESE DIPPING SAUCE
CREPES | SMOKED SALMON, CAPERS & SCALLIONS

MEAT

COCKTAIL FRANKS | MUSTARD DIPPING SAUCE
FRANKS IN PASTRY | BEER KRAUT & GRAIN MUSTARD
TENDERLOIN OF BEEF | ONIONS & HORSERADISH AIOLI ON SEMOLINA
LAMB SLIDERS | HARISSA DRESSING & CUMIN BRIOCHE
BEEF SLIDERS | LETTUCE, TOMATO, CHEDDAR, PICKLE & KETCHUP AIOLI
TURKEY SLIDER | SWISS, GUACAMOLE AIOLI & MICRO GREENS
PULLED PORK | GRUYERE & RED CABBAGE SLAW ON SESAME BRIOCHE
FRITTATA | PROSCIUTTO & POTATO
STEAK SKEWER | CRACKED BLACK PEPPER & BLUE CHEESE BUTTER
STUFFED MUSHROOMS | SHORT RIBS & GORGONZOLA POLENTA
SHORT RIBS | GORGONZOLA & BLUE POTATO CHIP
PASTA PIZZA | PROSCIUTTO, PEAS & PARMESAN
TOMATO TART | HERB, BASIL & PROSCIUTTO
CHORIZO QUESADILLA | CORN & CHEDDAR WITH GUACAMOLE AIOLI
QUICHE | BACON & SCALLION
BLT | CHERRY TOMATO
MINI MEATBALLS | MARINARA DIPPING SAUCE
EMPANADA | BEEF & SALSA VERDE
MINIATURE TACOS | PULLED PORK & MANGO CUCUMBER SLAW
MINIATURE TACOS | CLASSIC BEEF, GUACAMOLE, SALSA & SOUR CREAM
MINIATURE TACOS | SHORT RIBS & GORGONZOLA POLENTA

SHORT PLATES

SCALLOPS | ORZO WILTED SPINACH
SALMON | PAN-SEARED & SUCCOTASH
PERNIL | HERB SAUCE, YUCCA & PLANTAINS
HEIRLOOM TOMATO | MOZZARELLA, AVOCADO, BASIL, MANGO & MACHE
SHORT RIBS | RED WINE THYME, GORGONZOLA POLENTA & HEIRLOOM CARROTS
FILET MIGNON | HORSERADISH CRÈME FRAICHE, ROSEMARY POTATO & WILD MUSHROOMS
GRILLED SALMON | ISRAELI COUSCOUS PRIMAVERA & DILL CRÈME FRAICHE
CHILEAN SEA BASS | MISO, BOK CHOY & MAITAKI MUSHROOM

BARS

BAR STATIONS

ALL WHITE BAR | CHAMPAGNE, WINE & DESIGNER COCKTAILS
CHAMPAGNE BAR | INFUSIONS
MARTINI BAR | CREATIVE SELECTIONS
COCKTAILS | DESIGNER INFUSIONS
BLOODY MARY BAR | CARROTS, LEMONS, RADISH, OLIVES & HORSERADISH
INFUSED VODKA | JUICES, SODA & GARNISH
WINE BAR | TASTINGS
BEER BAR | CRAFT SELECTION
MOCKTAIL | SEASONAL FRUITS & VEGETABLES
CITRUS WATER | FRUITS & MINTS
LEMONADE | RASPBERRY INFUSED
ICED TEA | PEACH INFUSED

BAR SNACKS

KETTLE KALE CHIPS
SPICY BROWN SUGAR ROSEMARY CASHEWS
ROASTED HONEY PEANUTS
HOUSEMADE SEA SALT POTATO CHIPS
YUKON HERBY SEASONED POTATO CHIPS
SPICY POPCORN

APPETIZERS

PASTINA SOUP
CHILLED SOUP SHOTS
GAZPACHO | WATERMELON-BASIL
CRUDITE | CHIVE CREAM
PASTA PIZZA | MARINARA
ZUCCHINI | STUFFED BLOSSOMS
TART | PROSCIUTTO & TOMATO
SALMON RILLETTES | FINES HERBS PUREE, FENNEL FRONDS & CHERVIL ON TOAST
BUFFALO MOZZARELLA | BASIL, PESTO & OLIVE OIL
FRIED CHICKEN | CHILI LIME YOGURT
TOMATO TART | EGGPLANT & ROSEMARY
TART | TOMATO, THYME & PARMESAN
TART | CORN & SCALLION POLENTA CRUST
CRAB-CORN CAKE | BASIL-JALAPENO SAUCE
MATCHA CHICKEN | SOY CITRUS

SALAD

VEGETABLE SALAD | PANSIES, HERBS & CITRONETTE
YOUNG LETTUCE | NASTURTIUMS, HERBED AVOCADO & CHAMPAGNE
BARBECUED CHICKEN | ORGANIC GREENS, CORN, AVOCADO & POBLANO DRESSING
WATERMELON SALAD | ARUGULA, WALNUTS & RICOTTA SALATA
CHOPPED SALAD | SEASONED OLIVE OIL & WHITE WINE VINEGAR
KALE SALAD | BUTTERNUT SQUASH, TOASTED ALMONDS, AGED CHEDDAR & PECORINO
GRILLED SEAFOOD | SCALLOPS, SHRIMP, CALAMARI, ARUGULA, HERBS & LEMON DRESSING
CAPRESES | VINE RIPENED TOMATO, FRESH MOZZARELLA & BASIL
SHRIMP & AVOCADO | BUTTER LETTUCE
LOBSTER COBB SALAD | CHAMPAGNE DIJON VINAIGRETTE

ENTREES

PASTA

VEGETABLE LASAGNA | CUPCAKES
PASTA | SPICY EGGPLANT & TOMATO
ORECCHIETTE | BROCCOLI RABE & PECORINO
LASAGNA | VEGETABLE, CHICKEN, BOLOGNESE OR SHORT RIB
MEZZA RIGATONI | MARINARA & FRESH RICOTTA
ORECCHIETTE PASTA | SPICY SAUSAGE & BROCCOLI RABE
LINGUINI | PISTACHIO PESTO, GRATED GRANA & PEA TENDRILS
PORCINI RAVIOLI | PLUM TOMATO & PARMESAN
TRI-COLOR FARFALLE | ARUGULA PESTO, ASPARAGUS & HEIRLOOM CHERRY TOMATO

VEGETARIAN

LENTILS | CRUSHED TOMATO CUPCAKE
SALISBURY STEAK | VEGAN ASIAN STYLE
LASAGNA | VEGETARIAN
SWEET POTATO | KALE, TOFU, ONION & ROSEMARY
ACORN SQUASH | ROASTED BLACK LENTILS
GRILLED POLENTA | MUSHROOM RAGU
RISOTTO | TOMATO, BASIL & RICOTTA
GRATIN | ZUCCHINI, RICE, ONIONS & PARMESAN
ROASTED VEGETABLES | CHIPOTLE CREAM & TOASTED PITA

CHICKEN

CHICKEN MILANESE | TRI-COLOR SALAD
ROASTED CHICKEN | OLIVES, LEMON & GARLIC
CHICKEN | CORN, WHEAT BERRIES & CHANTERELLES
CORNFLAKE CHICKEN | LEMON HERB SAUCE
STUFFED CHICKEN PARMESAN | MARINARA
LEMON-CUMIN CHICKEN | MINT & SPINACH PESTO

FISH

SEA BASS | SUMMER SQUASH & PEPPERS
HALIBUT | FAVA & RAMPS
RED SNAPPER | CORN & TOMATO
SCALLOPS | PEAS & CARROTS
BLACK COD | SALSA VERDE
LOBSTER | GARLIC-GINGER BASIL SAUCE
SWORDFISH | SICILIAN STYLE
STRIPED BASS | TUSCAN KALE
BRANZINO | TOMATO & OLIVES
BAKED COD | LEMON OREGANO PANKO
CHILEAN SEA BASS | MISO GLAZE
SALMON | LEMON MANGO PAPAYA RELISH
MAHIMAHI | JALAPENO-PONZU SAUCE
CRAB-CORN CAKE | BASIL-JALAPENO SAUCE
RED SNAPPER | ORANGE & FENNEL IN PARCHMENT PAPER
LINGUINI | CHAMPAGNE & CAVIAR

MEAT

SKIRT STEAK | PISTACHIO GREMOLATA
BRAISED SHORT RIB | CABERNET THYME
ITALIAN MEATBALLS | MARINARA
ROAST FILET MIGNON | MUSHROOM AU JUS

PORK

PORK LOIN | SPINACH & PINENUTS
PORK SHOULDER | AU JUS
PORK | GREEN CHILI POSOLE

SIDES

PASTAS & GRAINS

RISOTTO | WILD MUSHROOMS
PENNE PASTA | PRIMAVERA
QUINOA PILAF | CRANBERRIES, PISTACHIOS & HERBS
GNOCCHI | BASIL PESTO
FARRO RISOTTO | VEGETABLE STOCK
ROSEMARY POTATO | OLIVE OIL & SEA SALT
YUKON GOLD POTATO | TARTS
MASHED POTATO | ROASTED GARLIC
RED POTATO | ROASTED ROSEMARY
SMASHED POTATO | GARLIC, WHITE CHEDDAR & CHIVES
ROASTED SWEET POTATO | HONEY
BROWN RICE | KALE & PECANS
COUSCOUS | PRIMAVERA
ORZO | MEDITERRANEAN

VEGETABLES

GRILLED ASPARAGUS | SHAVED REGGIANO & LEMON ZEST
GREEN KALE | LEMON, GARLIC & OLIVE OIL
BROCCOLI | ROASTED GARLIC, OLIVE OIL & LEMON
CAULIFLOWER | HERBS & GRUYERE
HEIRLOOM CARROTS | ROASTED
BABY SQUASH | CHERVIL
HARICOT VERTS | BUTTER & SEASONING
BRUSSELS SPROUTS | ROASTED, SHALLOTS & OLIVE OIL
VEGETABLES MEDLEY | OLIVE OIL, SEASONING & CHERVIL
SPINACH | WILTED

DESSERTS

CHOCOLATE SOUFFLE | WHIPPED CREAM & BERRIES
DIPPED BERRIES | WHITE & DARK CHOCOLATE
CHEESECAKE | RASPBERRIES
PEAR TARTETATIN | GINGER TARTE TATIN
ROASTED FIG | HONEY COINTREAU TART
WHITE CHOCOLATE | RASPBERRY TART
SWEET ARANCINI | POWDERED SUGAR & LEMON ZEST
LOLLIPOPS | PEANUT BUTTER-CAROB
GRILLED PEACHES | RICOTTA & HONEY
ITALIAN TORTE | CHOCOLATE ALMOND
BARS | LEMON & LIME
KEY LIME | BROWN BUTTER TART
COOKIES | WHOLE WHEAT CHOCOLATE CHIP
COOKIES | PEANUT BUTTER CORNFLAKE
COOKIES | THAI TEA
FRESH FRUIT | CANNOLI CREAM
BERRIES & FRUITS | WHITE WINE & MINT
STRAWBERRIES | CHOCOLATE ZABAGLIONE
LIMONCELLO | PARFAITS
LEMON RICOTTA COOKIES | LEMON GLAZE
LAVENDER HONEY CAKE | ORANGE BLOSSOM HONEY VANILLA CREAM
LEMON TART | RICOTTA & ALMOND
FRUIT SPRING ROLLS | MINT HONEY LIME
CARROT-APPLE MUFFIN | HONEY YOGURT TOPPING
DESSERT JAR | GINGER MASCARPONE & HONEY
CARDAMOM RICE PUDDING | ALMONDS, PISTACHIO & RAISINS
CHOCOLATE PARFAIT
APPLE PIE & CARAMEL PARFAITS
TRUFFLE | CHOCOLATE TARTLETTE
CAKE | COCONUT MOUSSE
TARTLETTE | LIME MERINGUE
MACAROONS | CHOCOLATE, ORANGE & PISTACHIO

Showers & Brunch Ideas

GRANOLA | OLIVE OIL & MAPLE
YOGURT | TOASTED QUINOA, DATES & ALMONDS
YOGURT | GRANOLA, HONEY & BERRIES
MUFFINS | ORANGE SCENTED ALMONDS & OLIVE OIL
FRITTATA | TUNA & TOMATO
WHEAT WRAP | EGG, KALE, TOMATO & HUMMUS
SPINACH WRAP | CURRIED CHICKEN APPLE
BREAKFAST WRAPS | KALE, TOMATO & EGG
POTATO SALAD | LEMON MUSTARD
KALE WALDORF | CHICKEN SALAD
BARBECUED CHICKEN SALAD | CORN, AVOCADO & POBLANO DRESSING
GARLIC HERB POTATO CHIPS | BRUSCHETTA
STRETCHY MAC & CHEESE | CHIVE TOASTED PANKO BREADCRUMBS
FIG-HAZELNUTS FRUIT LOGS | MANGO GOAT CHEESE
PROSCIUTTO & RICOTTA | SWEET & SPICY BAGUETTE TOAST
LASAGNA | PRIMAVERA
ONE–PAN LASAGNA | BOLOGNESE
PASTA CUPCAKES | RICOTTA, TOMATO, MOZZARELLA & PARMESAN
STUFFED PEPPERS | TOFU, EGGPLANT & OLIVES

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