

ENTERTAINING IDEAS CATERING

COCKTAIL PARTIES

Signature Hors d'oeuvres:

Citrus cured gravlax on corn blinis with fresh dill
Tuna tartare and avocado on sesame-miso tuiles
Vietnamese rice paper rolls with spiced shrimp and hoisin reduction
Apricot chutney and candied walnuts on roquefort shortbread
Greenmarket vegetable caponata on parmesan spoons
Truffled wild mushrooms on sautéed risotto cakes
Fennel, tomato and black olive pissaladiere
Artisinal chevre and lemon thyme tartlets, cranberry coulis
Aubergine croque monsieur triangles, green olive tapenade
Saffron potato boxes filled with asparagus and enoki mushrooms
Moroccan chicken in phyllo with cinnamon, cardamom and coriander
Curried chicken beggar's purses with toasted coconut
Filet of beef and ginger cream on homemade pumpkin bread
Duck spring rolls with a passion fruit sweet and sour sauce
Prosciutto di Parma on fig pancakes with mascarpone

Specialty Cocktails:

Blood orange martinis
Mango-ginger martinis
Pear-almond martinis
Pink lemonade martinis
Asian southsides
Mojitos
Raspberry-passion fruit mojitos
White peach dacquiris
Prosecco with clementine and cassis

continued ...

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Passed Sweets:

Dark chocolate & white chocolate truffles

Pistachio Madeleines

Raspberry financiers

Florentine almond triangles

Bittersweet chocolate sacher rounds

Praline pecan tarts with whipped cream

Candied orange peel dipped in chocolate

Devil's food cupcakes

Mini strawberry shortcakes

Meringues with lemon curd

Homemade marshmallow hearts