



CUTTING EDGE CUISINE

CATERING • EVENTS

APPETIZERS

Prosciutto Mac & Cheese Bites

Macaroni Shells Married With Fontina Sharp Cheddar & Béchamel Sauce. Baked Golden Brown In A Prosciutto Cup. Topped With An Herbed Panko Crust.

Beef Tenderloin Sliders

Peppercorn & Coriander Rubbed Tenderloin, Grilled & Sliced Thin. Placed On Homemade Mini-Herbed Rolls Served With Rosemary Dijon Mustard & Dill Horseradish Sauce.

Chicken Caprese Sliders

Herb Marinated Chicken Breast. Sliced with Roma Tomatoes & Mozzarella and Julienned Basil. Drizzled with a Balsamic Vinaigrette and Served on a Homemade Herb Roll.

Spinach & Three Cheese Ravioli

Tossed with a Light Tomato & Garlic Cream Sauce. Finished with Parmesano Reggiano & Fresh Basil

Basil Gazpacho Shooters

Vine Ripened Tomatoes Pureed with Cucumbers, Garlic & Sweet Peppers. Infused with Extra Virgin Olive Oil & Aged Sherry Vinegar. Topped with Fresh Basil Oil and Sour Cream.

Shrimp and Snapper Ceviche

Shrimp and Snapper marinated in Lime and Orange Juice, Accented with Tomatoes, Serrano Chiles, Red Onion, Celery and Avocados.

Bourbon Short Ribs on Polenta Rounds

Short Ribs Slowly Braised Until Tender in a Stock with Vegetables, Veal, Bourbon & Beer. Served on Sautéed Cheddar Polenta Rounds & Finished with a Dill Horseradish Cream Sauce.

Cowboy Caviar & Tortilla Chips

Black Beans and Black-Eyed Peas Combined with Roma Tomatoes, Grilled Corn, Green Onions & Diced Avocados then Tossed with a Cilantro Lime Vinaigrette.

BBQ Meatballs

Slowly Prepared & Served in our Tangy BBQ Sauce.

Bacon Wrapped Dates with Goat Cheese and Almonds

Medjool Dates Stuffed with Goat Cheese and Roasted Almonds Bits Wrapped with Crispy Bacon

Baked Brie

A Wheel of Brie Wrapped in Puff Pastry Baked Golden Brown. Served with a Port Wine Apple Cherry Compote Along with Crackers & Bread Rounds.

Baked Brie

BAKED IN PUFFED PASTRY & BLESSED WITH KALAMATA OLIVE TAPENADE

Crab Stuffed Mushrooms

Our Bayou Jumbo Lump Crab Mixture Stuffed into a Mushroom Cap. Baked Golden Brown with a Parmesano Reggiano & Panko Topping

Crab Stuffed Shrimp

Butterflied Colossal Shrimp Wrapped Around Jumbo Lump Crab Which Has Been Gently Tossed with Our Bayou Herb Mixture. Broiled to Perfection & Drizzled with our Special Rémoulade

Crabcakes

Jumbo Lump Crab Gently Folded with our Bayou Herb Mixture. Baked & Sprinkled with Multi-Colored Peppers, Parsley & our Special Rémoulade

Curry Meatballs

Lamb & Beef Combined with Garlic, Mint & Cumin Formed into Bite Sized Meatballs. Served in a Yellow Curry Sauce Garnished with Cilantro

Flank Steak Crostinis

Thinly Sliced Grilled Flank Steak Layered on Top of a Bleu Cheese & Sundried Tomato Spread. Drizzled with Basil Chimichurri & Topped with Shaved Parmesano Reggiano

Grilled Chicken Skewers

Drizzled with Thai Peanut Sauce Served with Asian Vegetable Soba Noodle Salad. Garnished with Fresh Cilantro & Crushed Peanuts



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Kahlua Baked Brie

Topped with a Brown Sugar, Kahlua & Walnut Glaze. Served with Garlic Rounds & Crackers

Lobster Mac & Cheese Bites

Macaroni Shells Married With Lobster, Fontina Sharp Cheddar & Béchamel Sauce. Baked Golden Brown In A Prosciutto Cup. Topped With An Herbed Panko Crust.

Mini Wild Mushroom Risotto Patties

Sautéed In A Sage Butter To A Golden Brown.

Pork Tenderloin Crostini

An Orange Juice & Brown Sugar Brined Pork Tenderloin Grilled & Sliced. Placed Atop A Crostini Toast Smearred With Arugula Pesto Then Drizzled With A Smoked Tomato Coulis And Garlic Aioli.

Prosciutto & Bleu Crostinis

Bleu Cheese & Sundried Tomato Spread. Topped with Prosciutto. Drizzled with Pesto.

Spring Risotto Cakes

Creamy Risotto Patties Cooked with Spring Peas, Baby Leeks, Asparagus & Vegetable Stock. Sautéed in a Sage Brown Butter & Garnished with an Herbed Gremolata.

Stuffed Mushroom Baked Brie

Baked Brie Stuffed with Wild Mushrooms. Served with Garlic Rounds & Crackers.

Swedish Meatballs

Housemade Meatballs Served in our Hearty Swedish Mushroom, Sour Cream & Worcestershire Sauce.

Tomato Bruschetta Crostinis

Fresh Roma Tomatoes Tossed with Olive Oil, Garlic & Basil. Dusted with Parmesano Reggiano & Baked on a Garlic Bread Round Drizzled with a Balsamic Glaze.

TRIO OF CROSTINIS

TOMATO BRUSCHETTA CROSTINI

Garlic Bread Round served with Fresh Roma Tomatoes Tossed with Olive Oil, Garlic, Basil and Balsamic Vinegar.

WILD MUSHROOM CROSTINI

A Wild Mushroom Blend Sautéed in Butter, Garlic & Rosemary. Deglazed with Marsala Wine & Finished with Heavy Cream & Parmesano Reggiano. Served on Garlic Bread Rounds.

MEDITERRANEAN OLIVE CROSTINI

Kalamata Olive, Capers & Anchovy Tapenade, Basil & Garlic.

Trio of Quesadillas

Chicken, Shrimp & Vegetable Blend Served with Salsa, Guacamole & Sour Cream.

WHITE CHEDDAR POLENTA ROUNDS

IRISH WHITE CHEDDAR POLENTA ROUNDS GRILLED & SAUCED WITH A SMOKED TOMATO JAM. DRIZZLED WITH CHIMICHURRI.

Wild Mushroom Crostinis

A Wild Mushroom Blend Sautéed in Butter, Garlic & Rosemary. Deglazed with Marsala Wine & Finished with Heavy Cream & Parmesano Reggiano. Served on Garlic Bread Rounds

Antipasti Platter

Prosciutto, Salami, Goat Cheese, Bleu Cheese, Grilled Mushrooms, Roasted Peppers, Marinated Artichokes, Grilled Asparagus & Imported Olives Served With Bread Rounds.

Atlantic Smoked Salmon

Hot Smoked Atlantic Salmon Marinated with Coriander, Black Peppercorns & Orange Juice. Served with Tomatoes, Capers, Dill Chutney. Served with Assorted Crackers.

Bahn Mi Bites

Marinated Pork Tenderloin Piled Atop a Crostini Garnished with Julienned Pickled Carrots and Daikon Radishes and Sriracha Spiked Mayo and Cilantro.



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Caprese Skewers

Cherry Tomatoes, Fresh Mozzarella Balls Garnished with Fresh Basil & Balsamic Glaze.

Cheese Flight & Charcuterie Platter

Prosciutto, Capicola, Soppressata, Chorizo, Smoked Gouda, Smoked Cheddar, Bleu Cheese, Havarti & Parmesano Reggiano. Fresh Mozzarella Balls, Cherry Tomatoes, Marinated Artichoke Hearts & Olives Served with Assorted Crackers & Bread Rounds.

Citrus Shrimp

Chilled & Peeled Shrimp with a Touch of Citrus. Served with Cocktail Sauce.

Crudité's & Cheese Platter

Broccoli, Cauliflower, Carrots, Celery, Sweet Peppers And Cherry Tomatoes Served With Buttermilk Ranch Sauce along with an Assortment of Premium Cheeses Ranging from Hard Cheddars to a Soft Goat Cheese Served with Mixed Crackers.

Duck Rilette

Duck Confit Blended with Cognac, Shallots and Thyme. Served on a Crostini with Apple Cranberry Chutney.

Endive & Roasted Beets

Herbed Goat Cheese on Endive Leaves with Roasted Red & Yellow Beets. Drizzled with Lemon Tarragon Vinaigrette.

Fruit Skewers

Strawberries, Cantaloupe & Pineapple Skewered & Drizzled with Nutella Sauce.

Grilled Shrimp

Drizzled with Special Rémoûlade and Lime Zest.

MEDITERRANEAN TAPAS TRIO

- ROASTED RED PEPPER HUMMUS
- MEDITERRANEAN TOMATO & SUMAC SALSA
 - SPINACH & FETA DIP

SERVED WITH GARLIC PITA CHIPS AND PITA BREAD

Provencal Vegetable Puff Pastry Squares

Herbed Goat Cheese & Cream Cheese Topped with Grilled Zucchini, Squash, Eggplant & Roasted Red Peppers. Drizzled with an Herb Infused Olive Oil.

Roasted Vegetable Platter with Balsamic Drizzle

Asparagus, Portobellos, Zucchini, Squash, Green Beans, Peppers & Cherry Tomatoes.

Seasonal Fruit Platter

Strawberries, Cantaloupe, Pineapple, Grapes, Raspberries & Blackberries.

Smoked Salmon on Buckwheat Pancakes

Atlantic Salmon Cold Smoked & Thinly Shaved atop a Honey Buckwheat Pancake with Dill Crème Fraiche.

Tuna Tartar

Yellowfin Tuna Diced & Tossed in a Soy, Lime, Ginger Marinade Placed on a Won Ton Crisp & Finished with Cilantro Wasabi Vinaigrette.

Vegetable Puff Pastry Squares

Topped with Herbed Cream Cheese along with a Grilled Zucchini, Squash, Broccoli & Carrot Medley.

Watermelon Skewers

Watermelon, Feta & Mint with a Honey Lemon Mint Vinaigrette.