

CUTTING EDGE CUISINE



#### PASSED APPETIZERS Prosciutto Mac & Cheese Bites

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.

# 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.

# Bacon Wrapped Dates with Goat Cheese and Almonds

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

## 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

## 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

## Pork Tenderloin Crostini

An Orange Juice & Brown Sugar Brined Pork Tenderloin Grilled & Sliced. Placed Atop A Crostini Toast Smeared 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.

## 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.

## MEDITERRANEAN OLIVE CROSTINI

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

## 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

Bahn Mi Bites

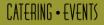
Marinated Pork Tenderloin Piled Atop a Crostini Garnished with Julienned Pickled Carrots and Daikon Radishes and Sriracha

#### Spiked Mayo and Cilantro. **Caprese Skewers**

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



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Passed Appetizers (Continued) Duck Rillette

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 Rémoulade and Lime Zest.

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.

Puff Pastry Tomato Jewels

Cherry Tomatoes Stuffed with Herbs & Goat Cheese. Baked into a Puff Pastry Crust.

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.

Watermelon Skewers

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