



CUTTING EDGE CUISINE

CATERING • EVENTS

PASSED 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.

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 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.

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 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 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.