



CUTTING EDGE CUISINE

CATERING • EVENTS

STROLLING HORS D'OEUVRES RECEPTION B

FOOD STATION 1

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.

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.

TUNA TARTAR

YELLOWFIN TUNA DICED & TOSSED IN A SOY, LIME, GINGER MARINADE PLACED ON A WON TON CRISP & FINISHED WITH CILANTRO WASABI VINAIGRETTE.

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.

FOOD STATION 2

BEEF TENDERLOIN PLATTER

PEPPERCORN & CORIANDER RUBBED TENDERLOIN SLICED THIN. BEAUTIFULLY SERPENTINED ON AN HERB GARNISHED PLATTER. SERVED WITH A TRIO OF SAUCES: BASIL CHIMICHURRI, ROSEMARY DIJON MUSTARD & DILL HORSE RADISH CREAM.

SLICED BEEF BRISKET

OUR TEXAS STYLE SLICED BEEF BRISKET HICKORY SMOKED UNTIL FORK TENDER AND SERVED WITH SPLIT HOMEMADE HERB ROLLS.

PULLED PORK SANDWICHES

OUR BROWN SUGAR RUBBED PORK SHOULDER HICKORY SMOKED FOR 12 HOURS UNTIL FORK TENDER. SHREDDED & SERVED WITH MINI-HERBED ROLLS.

- NORTH CAROLINA BBQ SAUCE
- JACK DANIELS BBQ SAUCE

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.

FOOD STATION 3

PEAR PECAN SALAD

ROMAINE & SPINACH TOSSED WITH CANDIED PECANS, PEARS, RED ONION & DRIED CRANBERRIES. DRESSED WITH AN APPLE CIDER VINAIGRETTE & TOPPED WITH PARMESANO REGGIANO.

ANTIPASTI & CHARCUTERIE PLATTER

PROSCIUTTO, CAPICOLA, SOPPRESSATA, CHORIZO, GOAT CHEESE, BLEU CHEESE, HAVARTI & RICOTTA SALATA. GRILLED MUSHROOMS, ROASTED PEPPERS, MARINATED ARTICHOKE, GRILLED ASPARAGUS & IMPORTED OLIVES SERVED WITH BREAD ROUNDS

WATERMELON SKEWERS

WATERMELON, FETA AND MINT WITH A LEMON MINT VINAIGRETTE

JALAPEÑO BLACK BEAN CORN CAKES

WITH GUACAMOLE, CILANTRO, CRÈME FRAICHE & SALSA

MAKE CHECKS PAYABLE TO TODD BROWN