

# FRESH CATERING

## BUTLER PASSED COCKTAIL PARTY

each of the following are served to your guests by our staff in uniquely styled,  
slightly more than a mouthful sized portion

Tamarind Marinated Skirt Steak with Horseradish Creme Fraiche

"Forkfuls" of Chilled Soba Noodles with Sesame Dressing

Petite Portions of Traditional Lasagne

"Spoonfuls" of Mushroom Risotto

Roasted Corn Chowder

Exotic Mushroom Soup with Goats Cheese Cream

Black Bean Soup with Avocado

Jerusalem Artichoke Bisque

Black Truffle Grilled Cheese Sandwiches

Chilled Gazpacho

Sea Bass with Leeks & Tomato

Aged Goats Cheese Risotto

Oysters & Caviar Shooters with Jean Marc XO

Amarone Braised Short Ribs

Potato Gnocchi with a veal Demi-Glace and Ricotta Salata

Herb Crusted Baby Lamb Chops

The Cutest Little Veal Pot Pie

"Franks & Beans" - Chorizo with a White Bean Cassoulet

Grilled Asparagus Frittata

Pulled Pork & Pickled Okra

"Traveling" International Cheese Board

Duck & Red Cabbage Pot Stickers

Chicken Legs, Buffalo Style with Celery Leaves & Blue Cheese

Seared Filet Mignon with Potato Puree

Coriander Crusted Tuna, Anchovy Pistu

Elbow Macaroni with Truffle Butter

Coconut Chicken

Petite Chicken Parmagiana

Tri-Color Salad - Arugula, Endive & Radicchio, Beets, Pears, Clementine & Pistachio

Lobster Mac & Cheese

Rock Shrimp Ceviche

Grilled Giant Garlic Shrimp

Crab Cakes with Chipotle Aioli

Seared Scallops with Crumbled Pancetta

Sirloin Steak & Creamed Spinach

Linguine with Cracked Black Pepper & Confone Cheese

Lobster & Avocado Salad with Ponzu Vinaigrette