

# CUISINIERS

CATERED CUISINE AND EVENTS

407.975.8763 www.cuisinierscater.com

## Happy Holidays 2011

Chef Jamie Presents a Classic Combination of Traditional Favorites, Regional Classics & His Personal Picks that are sure to guarantee an unforgettable event for you & your guests.

Jamie suggests Selecting 1-Item from Each Header to Ensure a Delicious Culinary Experience.

### Tartares (Select 1)

**Yellow Fin Tuna Tonnato** style crunchy Chorizo, Fried Capers, Sea Salt, Challah Cracker

**Waterkist Farms Tomato**, Goat Cheese, Cioppolini, Parmesan Crostini

**Hand Cut Tenderloin**, Black Sesame, Wasabi Crème Fraiche, Asian Wafer

### Classic on Toast (Select 1)

**Whipped Ricotta**, Local Nectarines, Winter Park Honey, Fresh Basil, Chili

**BLT**, Bacon Marmalade, Pickled Local Tomatoes, Micro Arugula, House Mayo

**Deconstructed Bruschetta**, Sundried Tomato Pesto, Fresh Mozzarella, Tomato, Balsamic Reduction

**Lobster Crostini**, Dried Mango, Pineapple, Aioli & Currants on a Walnut Crostini

**Fava Bean Crostini**, Pickled Shitake, Smoked Paprika oil

### Tacos (Select 1)

**Slow Roasted Pork**, Salsa Verde, Black Bean Moustarda

**Beef Brisket**, Asian BBQ, Pickled Cabbage

**Tuna Poke**, Romesco, Hearts of Palm, Crushed Marconas

**Blackened Shrimp**, Sweet Chili Aioli, Pickled Celery, Roasted Corn

### That's Amore! (Select 1)

**Oven Braised Chicken Meatballs**, Smoked Tomato Sofrito

**Gorgonzola Bon Bons**, Vanilla Rum Cherries

**Garden Herb Dumplings**, Kombu Broth, Smoked Bacon

### From the Sea (Select 1)

**Southern style Lobster Rolls**, House made Cheddar Biscuits, Smoked Corn, Peppadews & fresh Maine Lobster

**Maryland Crabcakes**, Sweet Corn Remoulade

**Smoked Salmon Presentation**, Caper Herb Aioli, Crostinis

**Sardine Escabeche**, Sweet Peppers, Golden Raisins, Toasted Pine Nuts

**BBQ Shrimp**, Smoked Bacon, Jack Cheese, House BBQ

### From the Land (Select 1)

**Tenderloin of Beef**, Herb Roasted, sliced, Horseradish Sauce

**Ten Hour Brisket**, Herb Aioli, Potato Rolls

**Smoked Duck Drummies**, Sauce Romesco

**Baby Goat Ragout**, Wild Mushrooms, Polenta Cakes

### Mac & Grilled Cheese (Select 1)

**Cuisiniers "Infamous" Mac & Cheese**, Five Cheeses, Penne & that delicious secret topping.

*\*Add Crab or Shrimp for 1.00 extra per guest*

**Brisket Grilled Cheese**, Horseradish Cheddar, Ale Mustard

**Pulled Pork & Jack Grilled Cheese**, Tomatillo Jam

### Eva's Dessert Corner (2.25 ea/per guest)

**Almond Joy Tarts / Vanilla Pots de Crème**, Salted Caramel / **Snowball Cookies / Warm Doughnuts**, Nutuella Cream / **Chocolate Peppermint**

**Bouchons / Olive Oil Cakes**, Orange Mascarpone Icing

## Cuisiniers World Class Cocktails

2.85 per guest. Client to provide alcohol

**Garden Mojito** with Muddled Cucumber, Mint, Lime infused Simple Syrup & a Splash of Midori

**Elderflower & Pear Martini** with Grey Goose La Poire, St Germain, Bubbles & Fresh Lime Juice

**Herbed Salty Dog** with Vodka, Fresh Squeezed Grapefruit Juice, Basil Flowers & Smoked Sea Salt

**Elder Berry Smash** with Champagne, Blackberries, St Germain & Mint

6 Menu Items 29.00 per guest plus sales tax

Additional items may be selected for an average of two-four dollars per item

Waitstaff is required for this menu /Holiday minimum food purchase requirement is 850.00