

# STATIONARY HOR D'OEUVRES PACKAGES

## **STATIONARY HORS D'OEUVRES MENU, SIMPLICITY \$15.50 PER PERSON**

- A BOWL OF HOMEMADE HUMMUS DIP SERVED WITH CROSTINIS AND HOMEMADE PITA CHIPS.
- A BOUNTIFUL BASKET OF FRESH VEGETABLES SERVED WITH AN ARTICHOKE AND LEEK DIP
- INTERNATIONAL CHEESE PLATTER; A SELECTION OF COW, GOAT AND SHEEP'S CHEESES GARNISHED BEAUTIFULLY WITH FRUITS OF THE SEASON AND SERVED WITH CRACKERS AND FRENCH BREAD

## **STATIONARY HORS D'OEUVRES MENU, SAMPLER \$19.50 PER PERSON**

(20 PERSON MINIMUM)

### **SKEWER SAMPLER**

LEMON ROSEMARY CHICKEN, OLIVE AND BASIL SHRIMP AND SWEET PEPPER, PROVOLONE AND MARINATED MUSHROOM SKEWERS SERVED WITH A ROASTED TOMATO DIP

### **LAVASH SAMPLER**

CHARRED FILET OF BEEF LAVASH ROLLS WITH SOUR CREAM AND GUACAMOLE  
SMOKED SALMON AND CHIVE CREAM CHEESE  
GRILLED MARINATED VEGETABLES WITH HERBED GOAT CHEESE AND MESCLUN

### **QUICHE SAMPLER**

HAM AND GRUYERE  
LEEK, POTATOES AND SAUSAGE  
CHEDDAR AND ONION

### **QUESADILLA SAMPLER**

VEGETARIAN QUESADILLAS  
CHICKEN QUESADILLAS  
SHRIMP QUESADILLAS

## **STATIONARY HORS D'OEUVRES, AROUND THE WORLD**

**\$30.50 PER PERSON**

- DOMESTIC AND IMPORTED CHEESE PLATTER: A SELECTION OF COW, GOAT, AND SHEEP CHEESES GARNISHED WITH FRUITS OF THE SEASON AND SERVED WITH CRACKERS AND FRENCH BREAD
- BOUNTIFUL BASKET OF CRUDITE WITH AN ARTICHOKE AND LEEK DIP
- TUSCAN ANTIPASTO PLATTER: A PLATTER OF GRILLED EGGPLANT, ROASTED BELL PEPPERS, SQUASH, ASPARAGUS, FENNEL AND MARINATED TOMATOES SERVED WITH SALAMI, PROVOLONE CHEESE, MOZZARELLA, COUNTRY OLIVES AND ARTISANAL BREADS

### **SKEWER SAMPLER**

LEMON ROSEMARY CHICKEN, OLIVE AND BASIL SHRIMP, SWEET ITALIAN SAUSAGE SERVED WITH A ROASTED TOMATO DIP

### **LAVASH SAMPLER**

CHARRED FILET OF BEEF LAVASH ROLLS WITH SOUR CREAM AND GUACAMOLE  
SMOKED SALMON AND CHIVE CREAM CHEESE  
GRILLED MARINATED VEGETABLES WITH HERBED GOAT CHEESE AND MESCLUN SALAD

### **QUICHE SAMPLER**

HAM AND GRUYERE  
LEEK, POTATOES AND SAUSAGE  
CHEDDAR AND ONION

### **QUESADILLA SAMPLER**

VEGETARIAN QUESADILLAS  
CHICKEN QUESADILLAS  
SHRIMP QUESADILLAS

Downtown Kitchen

# A SAMPLE OF HOMEMADE HORS D'OEUVRES



## COCKTAIL PARTIES & ALL OF LIFE'S SPECIAL EVENTS

DOWNTOWN KITCHEN SPECIALIZES IN DELICIOUS AND MEMORABLE COCKTAIL CUISINE. ALL OF OUR HORS D'OEUVRES ARE MADE TO ORDER AND ARE PREPARED ON SITE AND REQUIRE KITCHEN AND WAIT STAFF. BROWSE OUR SELECTION OF PASSED HORS D'OEUVRES AND CALL TO INQUIRE ABOUT A MENU AND PRICING.

### STATIONARY HORS D'OEUVRES PLATTERS

- CRUDITE OF ASPARAGUS, BABY CARROTS, RED PEPPER AND JICAMA SERVED WITH AN ARTICHOKE LEEK DIP
- DOMESTIC AND IMPORTED CHEESEBOARD WITH BRIE, BOCCONCINI, MORBIER AND CHEVRE ACCOMPANIED BY A BASKET OF FRESHLY SLICED BREADS, CARR'S WATER CRACKERS GARNISHED WITH DRIED FRUIT AND NUTS
- PITA & PARMESAN CRISPS WITH A SMOKY WHITE BEAN DIP WITH ROASTED GARLIC AND BASIL
- HAND CRUSHED GUACAMOLE WITH PLANTAIN CHIPS
- SKEWER SAMPLER WITH LEMON ROSEMARY CHICKEN, OLIVE AND BASIL SHRIMP AND SWEET ITALIAN SAUSAGE

### PASSED HORS D'OEUVRES HORS D'OEUVRES REQUIRE ON SITE ASSEMBLY AND KITCHEN STAFF

#### SEAFOOD

- LOBSTER CHUNKS ON TOASTED BRIOCHE WITH CHIPOLTE AIOLI AND PICKLED GINGER
- MINIATURE LOBSTER ROLLS
- PROFITEROLES WITH SPICY CRAB SALAD AND BIBB LETTUCE
- CRABCAKES DRIZZLED WITH CARAMEL
- SHRIMP COCKTAIL ON A STICK
- SESAME AND SOY GRILLED SHRIMP SKEWERS WITH A SOY WASABI DIP
- SHRIMP LOLLIPOPS WITH NAN PLA DIP
- COCONUT SHRIMP WITH AN ORANGE CORIANDER SAUCE
- GAZPACHO SHOTS WITH BLACKENED SHRIMP
- SMOKED SALMON AND LEEK QUICHE
- PLANTAIN CONES STUFFED WITH TUNA TARTAR
- SESAME CRUSTED TUNA SKEWERS
- SCALLOPS WITH A BROWN SUGAR AND LEMON PUREE
- BLACKENED SCALLOP ON A SUGAR CANE SPEAR

#### POULTRY

- CURRIED WALNUT CHICKEN BEGGARS PURSES
- INDIVIDUAL CHICKEN PAD THAI IN CHINESE TAKE OUT CONTAINERS SERVED WITH CHOP STICKS
- CAJUN SPICED CHICKEN FINGERS SERVED IN A PAPER CONE
- ENDIVE SPEAR WITH SMOKED CHICKEN AND A TROPICAL SALSA
- MINI TORTILLA WRAPS WITH GRILLED CHICKEN, AVOCADO, PEPPERJACK AND SCALLIONS
- CHICKEN SOUVALKI TIED WITH A SCALLION
- TANDOORI CHICKEN SKEWERS
- DUCK LAVASH ROLLS WITH GRILLED SCALLIONS AND HOISIN SAUCE



## **VEGETARIAN**

• SUNDRIED TOMATO, SPINACH AND CHEESE STRUDEL LOGS • SWEET POTATO CAKES WITH A PEAR GINGER CHUTNEY AND CRÈME FRAICHE • BELGIAN FRIES SERVED IN A PAPER CONE • VEGETABLE SUSHI • SOBA NOODLES WITH JULIENNE VEGETABLES IN A PEANUT SAUCE SERVED IN A CHINESE TAKE OUT CONTAINER • ENDIVE SPEARS WITH GOAT CHEESE AND DRIED FRUITS AND NUTS • ONION SAGE TARTS • WATERMELON AND GOAT CHEESE BITES • MINIATURE PIZZA WITH FONTINA, OVEN DRIED TOMATOES AND TARRAGON • BRUSHETTA WITH GOAT CHEESE AND ONION MARMELADE •

## **MEAT**

• LAMB CHOPS WITH MINT PESTO • VIETNAMESE PORK DUMPLINGS WITH A CHILI DIPPING SAUCE • INDONESIAN BEEF SATAYS WITH A CREAMY PEANUT SAUCE • BEEF EMPANADAS WITH A SPICY MOJO • BEEF CARPACCIO ON CROSTINI WITH A CORN CHIPOLTE RELISH • MINI CUBAN SANDWICHES • MINI RUBEN SANDWICHES • BEEF NEGAMAKI • MINIATURE HAMBURGERS WITH MAYTAG BLUE CHEESE BURGERS •

## **SAMPLE COCKTAIL MENU 1**

DOWNTOWN KITCHEN SPECIALIZES AND IS WELL KNOWN FOR CATERING COCKTAIL PARTIES FOR ANY TYPE OF OCCASION

ALL HORS D'OEUVRES REQUIRE ON SITE ASSEMBLY AND KITCHEN STAFF

### **STATIONARY HORS D'OEUVRES**

SKEWER SAMPLER WITH LEMON ROSEMARY CHICKEN, OLIVE AND BASIL SHRIMP AND SWEET ITALIAN SAUSAGE

DOMESTIC AND IMPORTED CHEESEBOARD WITH BRIE, BOCCONCINI, MORBIER AND CHEVRE ACCOMPANIED BY A BASKET OF FRESH SLICED BREADS, CARR'S WATER CRACKERS GARNISHED WITH DRIED FRUIT AND NUTS

HAND CRUSHED GUACAMOLE WITH PLANTAIN CHIPS

ASPARAGUS, BABY CARROT, RED PEPPER AND JICAMA CRUDITE WITH AN ARTICHOKE LEEK DIP

### **PASSED HORS D'OEUVRES**

SLICED BEEF TENDERLOIN ON A CROSTINI WITH CORN CHIPOLTE

SOBA NOODLES WITH JULIENNED VEGETABLES IN A LIGHT PEANUT SAUCE SERVED IN A CHINESE TAKE OUT CONTAINER

ENDIVE SPEARS WITH GOAT CHEESE WITH DRIED FRUITS AND NUTS

GAZPACHO SHOTS WITH BLACKENED SHRIMP

MINIATURE HAMBURGERS WITH MAYTAG BLUE CHEESE

ONION SAGE TARTS

MINIATURE LOBSTER ROLLS

DUCK LAVASH ROLLS WITH GRILLED SCALLIONS AND HOISIN SAUCE

### **PASSED DESSERTS**

CHOCOLATE TRUFFLES

PETITE LINZER COOKIES, RUSSIAN TEA CAKES AND LEMON SQUARES

## SAMPLE COCKTAIL MENU 2

DOWNTOWN KITCHEN SPECIALIZES AND IS WELL KNOWN FOR CATERING COCKTAIL PARTIES FOR ANY TYPE OF OCCASION

ALL HORS D'OEUVRES REQUIRE ON SITE ASSEMBLY AND KITCHEN STAFF

### STATIONARY HORS D'OEUVRES

SKEWER SAMPLER WITH LEMON ROSEMARY CHICKEN, OLIVE AND BASIL SHRIMP AND SWEET ITALIAN SAUSAGE

DOMESTIC AND IMPORTED CHEESEBOARD WITH BRIE, BOCCONCINI, MORBIER AND CHEVRE ACCOMPANIED BY A BASKET OF FRESHLY SLICED BREADS, CARR'S WATER CRACKERS GARNISHED WITH DRIED FRUIT AND NUTS

HAND CRUSHED GUACAMOLE WITH PLANTAIN CHIPS

ASPARAGUS, BABY CARROT, RED PEPPER AND JICAMA CRUDITE WITH AN ARTICHOKE LEEK DIP

### PASSED HORS D'OEUVRES

SUNDRIED TOMATO, SPINACH AND CHEESES STRUDEL LOGS

PROFITEROLES WITH SPICY CRAB SALAD AND BIBB LETTUCE

CURRIED WALNUT CHICKEN BEGGARS PURSES

SESAME AND SOY GRILLED SHRIMP SKEWERS WITH A SOY WASABI DIPPING SAUCE

BEEF CARPACCIO ON A CROSTINI WITH A CORN CHIPOLTLE RELISH

SMOKED SALMON AND LEEK QUICHE

TUNA TARTAR ON PLANTAIN DISCS

VEGETARIAN QUESADILLA TRIANGLES

CHICKEN SATAY WITH PEANUT DIPPING SAUCE

### DESSERT

CHOCOLATE DIPPED STRAWBERRIES

CHOCOLATE DIPPED MARSHMALLOWS

CHOCOLATE CHIP COOKIES, M& M COOKIES, LINZER COOKIES, MACAROONS

## HOT ENTREES, IN CHAFING DISHES

THIS ENTRÉE LIST IS ONLY A SAMPLE OF WHAT WE OFFER. PLEASE CALL TO DISCUSS HOW WE CAN PERSONALIZE A MENU FOR YOU AND YOUR EVENT. ALL ENTRÉE ITEMS ARE PREPARED FRESH UPON REQUEST AND REQUIRE 24 HOURS NOTICE. CALL TO INQUIRE ABOUT PRICING.

### POULTRY

LIME AND CILANTRO MARINATED CHICKEN BREAST WITH A TROPICAL SALSA

GRILLED CHICKEN BREAST WITH A LEMON PARSLEY SAUCE

GRILLED CHICKEN BREAST WITH A GREEN OLIVE TAPENADE

GRILLED CHICKEN BREAST WITH A SWEET CHILI GLAZE

HERB ROASTED CHICKEN WITH SHITAKE MUSHROOMS AU JUS

CHIPOLTLE LIME MARINATED CHICKEN LEGS

40 CLOVES OF GARLIC ROASTED CHICKEN

SEARED BREAST OF CHICKEN TERIYAKI

TARRAGON CHICKEN

PAN ROASTED CHICKEN WITH MARSALA WINE AND PORTOBELLO MUSHROOMS

CHICKEN THIGHS WITH A CREOLE MUSTARD ORANGE SAUCE

ROAST TURKEY BREAST WITH A MARSALA WINE GRAVY

ROASTED TURKEY WITH AN ORANGE AND GREEN PEPPERCORN SAUCE

ORANGE GINGER GLAZED CORNISH HEN



## **SEAFOOD**

SESAME CRUSTED SALMON WITH AN ORANGE AND GINGER GLAZE  
SESAME CRUSTED SALMON WITH A MISO TAMARI VINAIGRETTE  
SALMON WITH A CITRUS CURRY BUTTER  
SAUTEED SALMON FILET WITH A GINGER GARLIC HONEY SOY SAUCE  
GRILLED SALMON WITH OLIVE, BASIL, GARLIC AND TOASTED PINE NUTS  
GRILLED SALMON WITH A GINGER BLACK BEAN SAUCE  
BROILED SALMON WITH A DIJON MUSTARD SAUCE  
SALMON PICATTA  
BLACKENED SALMON WITH A MANGO AND CORIANDER VINAIGRETTE  
GRILLED TUNA WITH A GREEN OLIVE RELISH  
BLACK PEPPERCORN CRUSTED TUNA MEDALLIONS WITH A BALSAMIC ORANGE GLAZE  
CRABCAKES WITH A WASABI MAYO  
BLACKENED CATFISH WITH A KIWI LIME SALSA  
CORNMEAL CRUSTED CATFISH WITH A CITRUS TOMATO SAUCE  
ROCK SHRIMP SCAMPI WITH A SPICY SALSA  
PORCINI CRUSTED SWORDFISH

## **PORK**

ROASTED LOIN OF PORK WITH A MANGO CRANBERRY CHUTNEY  
GRILLED MARINATED PORK CHOPS WITH A PLUM CHILI GLAZE  
ROAST LOIN OF PORK WITH AN ORANGE APPLE SAUCE

## **BEEF**

GRILLED MARINATED HANGER STEAK WITH A CHIMICHURRI SAUCE  
GRILLED MARINATED HANGER STEAK WITH A CARAMELIZED SHALLOT AND BALSAMIC GLAZE  
GRILLED MARINATED FLANK STEAK WITH TOMATILLO FRESH HERB SAUCE  
CHIPOLTLE BBQ FLANK STEAK  
JALAPEÑO MARINATED LONDON BROIL  
SEARED FLANK STEAK WITH A GARLIC GINGER SAUCE  
GRILLED AND MARINATED FLANK STEAK WITH A PICO DE GALLO  
HONEY GINGER MARINATED FLANK STEAK  
FILET MIGNON WITH A MUSHROOM RAGOUT  
BRAISED CORN BEEF AND CABBAGE

## **VEGETARIAN**

STIRFRY TOFU, BLACK MUSHROOMS AND BABY BOK CHOY  
ENDIVE AND CAULIFLOWER GRATINEE  
SPINACH, POTATO AND PORTOBELLO MUSHROOM GRATIN  
WILD MUSHROOM AND SOYBEAN RAGOUT

## **PASTA**

CHEESE AND SPINACH RAVIOLI WITH A WILD MUSHROOM BROTH  
EGGPLANT AND SPINACH LASAGNA  
CHICKEN AND BROCCOLI RABE LASAGNA  
BOWTIES WITH BROCCOLI, CAULIFLOWER, SUN DRIED TOMATOES AND ROASTED GARLIC