



LUISA'S CATERING

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## HORS D'OEUVRES

**Miniature Asian Crab Cakes with Wasabi Aioli** – topped with cucumber ribbon and pickled ginger

**Shrimp Ceviche** – with spicy avocado aioli

**Duck Sausage Pissaladiere** – duck sausage on puff pastry with roasted baby tomato & caramelized onions

**Stuffed Jumbo Prawns** – with fresh bread crumbs, sautéed mushrooms, fresh herbs and parmesan cheese

**Jamaican Spiced Pork Tenderloin Crostini** – with fresh mango salsa

**Cheddar-Chive Gougeres** – filled with chicken, ham or shrimp salad

**Savory Peppercorn Madeleine** – with smoked salmon & crème fraîche

**Beef Tenderloin Crostini** – with roasted pepper aioli and watercress

**Foie Gras Pate on Brioche Toast** – topped with black mission fig jam

**Stuffed Mushrooms** – with apple smoked bacon and tillamook cheddar

**Tandoori Chicken on Pita Crisp** – with mango chutney & cilantro

**Brie and Morello Cherry Bites** – in puff pastry cups topped with toasted pecan and chives

**Moroccan Skewered Shrimp** – with spicy harissa dipping sauce

**King Alaskan Crab California Roll** – with avocado and mango with chipotle aioli

**Skewered Caprese Salad** – marinated bocconcini & cherry tomato with fresh basil leaf

**Pate En Croute** – garlic and thyme roasted beef and pork, mushrooms and emmentaler cheese in a flaky butter crust

**Thai Chicken Satay** – with spicy peanut sauce

**Miniature Burgers** – creekstone farms ground beef patty in a miniature bun with onion confit and blue cheese

**Mediterranean Pizzettas** – feta cheese, oregano, baby spinach, kalamata olives and sun-dried tomatoes

**Oysters Rockefeller** – with baby spinach, sambuca cream sauce, tomato confit and crisp applewood smoked bacon



## SALADS

**Baby Spinach, Gorgonzola Dolce and Fresh Raspberries** – with candied walnuts and balsamic honey vinaigrette

**Balsamic Caesar** – with shaved parmigiano-reggiano and oven fresh baguette croutons

**Mixed Asian Salad with Macadamia Nuts** – with crisp sweet red peppers and a creamy ginger & honey dressing

**Autumn Salad** – romaine, butter and radicchio lettuces, toasted pine nuts, crumbled apricot stilton cheese with pumpkin butter dressing

**Mushroom and Endive Salad** – with gruyere cheese strips, toasted walnuts and honey dijon dressing

**Baby Greens, Fuji Apple and Dried Cherry Salad** – with maple dressing and toasted pecans

**Poached Pears with Stilton and Belgian Endive** – warm stuffed pear with savory pear vinaigrette on mache lettuce and toasted walnuts

**Roasted Beet Napoleon** – stacked salad with goat cheese, mixed baby lettuces and citrus hazelnut vinaigrette

**Field Green Salad** - with wildflower honey-blackberry vinaigrette and edible flowers

**Farmers Market Salad** – fresh peas, tomatoes and romaine lettuce with sliced hard-boiled egg, point Reyes blue cheese dressing and chives

## SOUP

**Cioppino** – king crab legs, shrimp, scallops and mussels in a light fennel scented tomato broth

**Crab Gazpacho** – chilled soup topped with fresh lump crabmeat and baguette croutons

**Fresh Salmon Chowder** – creamy chowder with baby yukon gold potatoes, baby carrots and fresh dill

**Butternut Squash Soup** - with cinnamon crème fraîche

**Cream of Wild Mushroom** – mix of oyster, baby shiitake and cremini mushrooms, topped with crisp parmesan toast

**French Onion Soup** – with melted gruyere cheese on french bread crouton

**Fire Roasted Tomato Bisque** – with crème fraîche drizzle and basil chiffonade

**Carrot and Ginger Soup** – with fresh orange zest

**Creamy Asparagus Soup** – topped with seared scallop and asparagus tip



## POULTRY

**Chicken Cordon Bleu** – rosemary ham and swiss cheese stuffed in a lightly breaded chicken breast, served with mornay sauce

**Chicken Saltimbocca** – with fresh sage, prosciutto di Parma and fresh mozzarella cheese

**Chicken En Croute** – chicken breast, sautéed baby spinach, roasted sweet red peppers and herbed mascarpone cheese in puff pastry

**Caramelized Duck Breast** - with fresh thyme, wild mushrooms and port demi-glace

**Classic Roast Chicken** – perfectly roasted whole organic chicken seasoned with kosher salt and freshly ground black pepper, crisp on the outside, moist on the inside served with cranberry chutney

**Chicken and Vegetable Pot Pies with Cream Cheese Crust** – sun-dried tomatoes, shiitake mushrooms, french green beans with flavorful pieces of thyme-seasoned chicken in cream sauce

**Coq au Vin** – stewed red wine chicken with mushrooms, fresh herbs, baby yukon potatoes and apple smoked bacon

## MEAT

**Fillet of Beef in Puff Pastry** – with mushroom duxelle and truffled madeira sauce

**Zinfandel Braised Short Ribs** – with creamy polenta

**Grilled New York Strip** - with bleu cheese butter

**Veal Chops with Ginger, Pear and Pancetta** – flambéed with brandy

**Veal Medallions with Acorn Squash Bread Pudding** – with madeira veal demi-glace

**Seared Petite Lamb Chops with Salsa Verde** – lemon zest and olive oil marinated lamb chops with green capers, parsley and garlic

**Tandoori Lamb Chops** – with cilantro mint chutney

**Pork en Croute** – seared pork tenderloin with tarragon and country dijon mustard wrapped and baked in flaky butter pastry

**Gruyere and Mushroom Stuffed Pork Chops** – panko crusted frenched pork chops, served with cranberry apple chutney

**Grilled Pork Tenderloin with Fig & Balsamic Marinade** – with red onion confit

## SEAFOOD

**Pan Seared Fresh Halibut** - with cashew pesto

**Filo Wrapped Basil Salmon** – on bed of sautéed leeks with buerre blanc sauce

**Salmon with Basil Pesto & Polenta Crust** - creamy mascarpone polenta on broiled salmon filet with sauvignon buerre blanc

**Seafood Pot Pie with Saffron and Dill** – shrimp, scallops and crab in a saffron dill cream sauce topped with puffed pastry

**Mussels Mariniere** – fresh steamed mussels in butter, garlic, fresh parsley and white wine sauce

**Seared Scallops with Ginger Buerre Blanc** – with daikon radish sprouts & orange zest

**Grilled Swordfish with Citrus Beurre Blanc** – olive oil and thyme rubbed fresh swordfish, grilled then drizzled with orange zest butter sauce

## SIDES

**Roasted Garlic and Basil Mashed Potatoes** – whipped yukon gold potatoes and sweet roasted garlic drizzled with basil infused oil

**Wild Mushroom Risotto** – creamy arborio rice with black truffle butter, shallots and assorted fresh wild mushrooms with grated parmigiano reggiano cheese

**Roasted Jewel Yams** – with caramelized cipollini onions, fresh rosemary and brown sugar balsamic reduction

**Roasted Brussels Sprouts with Pancetta** – fresh brussel sprouts roasted with olive oil, garlic, thyme and pancetta

**Creamy Mascarpone Polenta**

**Gourmet Macaroni and Cheese** – cavatappi pasta with gruyere and extra sharp cheddar topped with sliced vine ripened tomatoes and crisp breadcrumbs

**Orzo with Roasted Peppers, Olives, and Goat Cheese**

**Heirloom Tomatoes & Fresh Corn** – with sweet rice wine vinaigrette and chives

**Pine Nut Couscous** – with gorgonzola and apple smoked bacon

## VEGETARIAN

**Portobello with Herbed Goat Cheese** – with crunchy breadcrumb topping, baked then drizzled with aged balsamic glaze

**Eggplant Moussaka** – broiled eggplant layered with cinnamon laced tomato sauce, feta cheese and béchamel soufflé

**Spinach Chasson** – sautéed baby spinach, leeks, artichoke hearts and mushrooms baked in an herbed pastry

**Bleu Cheese Stuffed Portobello Mushroom Burgers** – on brioche buns with arugula and tomato

**Butternut Squash, Apple and Onion Galette** – savory tart with stilton

**Roasted Butternut Squash Lasagna** – fresh spinach pasta, layered with roasted butternut squash, basil béchamel sauce & fresh mozzarella cheese

**Potato Strudel with Dill Sauce** – yukon gold potatoes, wild mushrooms and herbed goat cheese baked in phyllo

**Golden, Crispy Gnocchi with Summer Shell Beans** - with chanterelle mushrooms and cherry tomatoes

**Roasted Asparagus and Trumpet Mushrooms** – with Humboldt Fog goat cheese, lemon zest and fresh parsley





## PLATTERS

**Salmon Platter with Caper Dressing** – oven roasted whole salmon filet, steamed baby potatoes, avocado, cucumber and red onion drizzled with caper dressing and served with pumpernickel triangles

**Seasonal Crudités Platter** - with point Reyes blue cheese dip and sun-dried tomato basil dip

**Shellfish Platter** – garlic roasted prawns and king alaskan crab legs with cocktail sauce & lemon

**Beef Carpaccio Platter** – lightly seared thin slices of prime beef tenderloin, drizzled with garlic aioli and capers

**Caprese Salad Platter** – fresh mozzarella, basil and heirloom tomatoes with basil olive oil and aged balsamic reduction

**Antipasto Platter** – green and white asparagus wrapped in prosciutto, sweet piquillo peruvian peppers stuffed with cream cheese, almond stuffed olives, marinated mushrooms, served with crusty bread

**Charcuterie Platter** – assorted french pates and sausages with whole grain mustard and cornichons

**Fromage Platter** – selection of gourmet cheeses with assorted flatbreads and seasonal fruits

## BRUNCH

**Quiche Lorraine** – classic quiche with smoked bacon and gruyere cheese

**Caramelized Onion, Spinach and Blue Cheese Quiche** – delicious combination of flavors with roquefort cheese, hint of freshly grated nutmeg

**Asparagus and Chevre Tart** – creamy goat cheese and asparagus with caramelized onions in a flaky butter crust

**Shrimp Quiche** – green onions, capers, baby tomatoes, dill, shrimp and emmentaler cheese

**Lobster Frittata** – with english peas, monterey jack cheese, lemon thyme & chives

**Gorgonzola & Sausage Frittata** – with potatoes, red bell pepper and fresh basil

**Baked Brioche French Toast** - with peaches and blueberries or caramelized apples and cranberries

**Baked Pancakes** – almond scented pancakes with seasonal berries and mascarpone cheese

**Miniature Eggs Benedict** – sliced asparagus, black forest ham, poached quail egg, lemon hollandaise on baguette slice

**Chili Relleno Crepes** - with fire roasted green chillies, monterey and cheddar cheese, topped with tomato salsa

**Corn Pudding with Cilantro and Chorizo** – with fresh sweet corn, scallions and cheddar cheese topped with fresh tomato and jalapeno

**Baked Eggs with Caramelized Onions** – on brioche toast

**Herb de Sonoma Potatoes** – roasted baby potatoes with olive oil & fresh herbs

**Smoked Salmon Pikelets** – miniature pancakes topped with smoked salmon with sour cream, chives, mint and lemon zest

**Stilton & Chive Scones** – with ham, leek and port figs

**Florentine Scones** – spinach scones topped with mortadella and artichoke cream

**Oven-Puffed Crab and Brie Custards** – with fresh dill

**Smoked Salmon & Goat Cheese Soufflés** – with shallots, fresh dill and chives

**Prosciutto with Melon** – drizzled with honey and fresh lime juice, fresh cracked pepper



## COFFEE & TEA TIME TREATS

**Éclairs** – filled with bavarian cream and glazed with chocolate ganache

**Almond Palmiers** – rolled puff pastry filled with almond paste

**Cinnamon Rolls** – jumbo sized with brown sugar cinnamon filling and cream cheese icing

**Polka Dot Cherry Cake** – dark morello cherries suspended in a moist lemon vanilla cake, served warm with whipped cream

**Wild Blueberry Scones** – tender buttermilk & fresh blueberry scones topped with turbinado sugar

**Nutella Cheesecake Brownies** – layered brownie topped with chocolate hazelnut cheesecake

**Lemon Bars** – topped with a blackberry & mint sprig

**Chocolate Chip Madeleines** – classic french cookie with miniature chocolate chips

## DESSERTS

**Chambord Crème brûlée**– served with fresh raspberries and crisp butter cookie

**Strawberry Cheesecake** – rich cheesecake in graham cracker crust, topped with raspberry syrup glazed fresh strawberries

**Chocolate Soufflés** – served warm with berries macerated in Grand Marnier liqueur and fresh whipped cream

**Apple Crostada** – rustic italian tart with granny smith apples baked with cinnamon sugar topping, fresh orange zest, served with soft whipped cream

**Kahlua Tiramisu** – homemade ladyfingers soaked in kahlua and espresso layered with mascarpone whipped cream and finely shaved chocolate

**Caramel Coconut Flan** – with tropical orchid garnish

**Espresso Panna Cotta** - with cocoa whipped cream

**Cinnamon Brioche Bread Pudding** – drizzled with Lulu truffle honey

**Pineapple Upside Down Cake** – miniature pineapple rings, jamaican rum, topped with fresh whipped cream



## WINE & CHEESE TASTING MENU

### **St. Andre Triple Cream Brie**

*wine:* Sparkling Rose

*accompaniments:* fresh strawberries, crisp butter crackers

### **Humboldt Fog Goat Cheese**

*wine:* Sauvignon Blanc

*accompaniments:* savory puff pastry twists

### **Manchego**

*wine:* Rioja

*accompaniments:* quince paste, toasted Marcona almonds

### **English Cheddar**

*wine:* Zinfandel

*accompaniments:* fruit chutney, toast points

### **Stilton**

*wine:* Tawny Port

*accompaniments:* honey candied walnuts, dried black mission figs

