

Menu Offerings 2011

At Celebrated Cuisine, each menu is unique, inspired by the season, the palate and the hosts. Our clients select from a variety of options based on an extensive interview designed to understand taste preferences and type of party. Whether your event is seated, a buffet, passed hors d'oeuvres, or a combination, the focus of Celebrated Cuisine is to provide a memorable five star dining experience.

Dips (offered with chips, pita or crudité)

Artichoke, Spinach and Parmesan
Smoked Salmon Crème Fraîche
Herbed Chèvre (Goat Cheese)
Roasted Anaheim Chili and Artichoke
Hummus: Classic, Black Bean-Jalapeño, Roasted Red Pepper
Tapenade: Kalamata Olive or Sun Dried Tomato
Smoked Salmon, Horseradish and Mascarpone

Bruschetta

Classic Diced Roma Tomato, Fresh Oregano and Garlic
Prosciutto with Granny Smith Apples, Mascarpone and Gorgonzola, Balsamic Drizzle
Smoked Salmon, Balsamic Glazed Onions and Goat Cheese
Cannellini (White) Bean and Crispy Pancetta
Steak Florentine with Bell Pepper and Caper Salsa
Housemade Flatbreads with Caramelized Red Onion, Blue Cheese, Prosciutto and Figs
Ceci Bean Purée with Arugula, Red Onion, Red Wine Vinaigrette

Celebrated Classics and Marvelous Mouthfuls

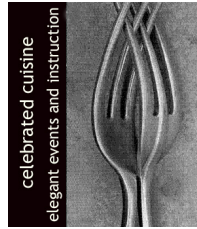
Signature Southwestern Crab Cakes with Chipotle Aioli
Chilled Shrimp with Classic and Southwestern Cocktail Sauces
Chipotle Shrimp Tostada Bites with Smashed Avocado and Smoky Crema
Italian Meatballs in House Made Marinara
Shrimp and Sweet Potato Cakes with Caper-Cornichon Sauce
Smoked Salmon and Horseradish Mousse on Cucumber Rounds
New World Quesadillas: Mango and Brie & Asian Pear and Smoked Gouda
Sashimi Grade Ahi Tuna, Extra Virgin Olive Oil, Crispy Capers on Toast Points
Sherry BBQ Glazed Pork Mini Ribs
Pork and Chive Dumplings
Housemade Flatbreads with Figs, Gorgonzola, Pears and Prosciutto

Phyllo and Puff Pastry

Butternut Squash and Caramelized Onion Tartlets
Sweet Onion, Gorgonzola and Pancetta Phyllo Triangles
Mediterranean Phyllo "Cigars" with Basil Oil
Artichoke and Boursin Tartlets
Sun Dried Tomato and Smoked Mozzarella Tartlet
Savory Prosciutto Puff Pastry Pinwheels with Stone Ground Mustard Glaze
Puff Pastry Wrapped Double Crème Brie, Seasonal House Made Chutney

International Cheese and Antipasti Table

Imported, Domestic and Artisanal and Charcuterie Offered with Fruit, Nuts, Crackers and Breads
Marinated and Grilled Artichoke Hearts, Roasted Vegetables, Assorted Olives and Spreads



Salads

Chef Laura's Chopped Salad with Pearl Cous Cous, Currants, Asiago, Arugula, Dried Corn & Grape Tomatoes, House Made Pesto Ranch
Chef Laura's Southwestern Chopped Salad with Fire Roasted Corn, Roasted Pepitas, Cotija Cheese, Avocado, Raisins, and Romaine, Chipotle-Cider Vinaigrette
Baby Spinach with Strawberries, Feta and Toasted Almonds, Poppy Seed Vinaigrette
Classic Caesar Salad with Ciabatta Croutons
Butter Lettuce, Brie Crouton, Candied Pecans, Caramelized Apples With Champagne Vinaigrette
Baby Arugula Salad with Tomatoes, Navel Oranges and Tarragon, Cider Citrus Gastrique
Signature Tuscan Salad of Cabbage with Avocado and Pine Nuts, White Truffle Oil
Arugula, Pears and Shaved Parmesan in Roasted Garlic Lemon Oil
Baby Greens with Candied Pecans, Gruyere & Apples, White Balsamic Vinaigrette
Baby Spinach Salad with Pancetta, Tomatoes in Warm Shallot Vinaigrette
Two Hearts Salad: Artichoke Hearts, Hearts of Palm, White Balsamic Vinaigrette
Ratatouille and Goat Cheese Salad with Pesto Vinaigrette
The "BLT" Romaine, Crispy Prosciutto, Parmesan Wafers and Heirloom Tomatoes, Balsamic Vinaigrette
Baby Romaine, Gorgonzola, Poached Pears and Pecans, Merlot Reduction
Baby Spinach with Edamame, Broccoli, Almonds and Carrots in White Miso Vinaigrette
Seasonal Watermelon, Heirloom Tomatoes, Feta and Pine Nuts, Balsamic Reduction

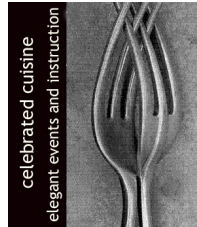
Soups

Butternut Squash and Caramelized Onion with Crème Fraîche Drizzle
White Corn Tortilla Soup with Crispy Tortilla Strips
Oven Roasted Tomato Basil with Miniature Grilled Cheese
Tuscan White Bean and Fired Roasted Tomato
Classic Minestrone with Basil Pesto
Pasta e Fagioli
Bisque: Lobster, Shrimp or Corn
Smoky Cauliflower with White Truffle Drizzle
Potato Leek with Brie "Croutons"
Spicy Roasted Sweet Potato

Brunch

(also see Chef Stations)

Assorted Muffins and Scones including Zucchini, Lavender with Lemon Glaze, Pecan Crunch, Lemon Poppyseed, Orange Cranberry, Blueberry Scones
Quiche: Broccoli Cheddar, Wild Mushroom, Lorraine
Smoked Salmon and Scallion Frittata
Tortilla Espanol (Spanish Omelet with Yukon Gold Potatoes)
Smoked Salmon Platter featuring Tomatoes, Capers, Red Onion
Sour Cream Coffee Cake or Muffins
Strata-sphere: Prosciutto, Provolone and Herbs ;Three Cheese, Shiitake and Crimini Mushroom and Roasted Red Pepper and Goat Cheese
Crepes with Ricotta Mascarpone, Seasonal Fruit Sauce
Cinnamon Wheels with Cream Cheese Frosting
Pancetta Wrapped Peaches with Balsamic Syrup
Yogurt and Berry Parfaits Featuring Laura's Gourmet Granola:
Vanilla Almond Crunch, Pumpkin Pecan Crunch, AppleLicious Crunch, Honey Roasted Peanut Crunch



Vegetables, Rice and Pasta

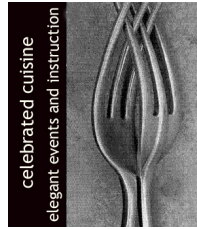
Gratin Dauphinois: Yukon Gold Potatoes Layered in Gruyere and Cream
Roasted Asparagus with Balsamic Drizzle
Seasonal Roasted Vegetable Platter with Balsamic Drizzle
Quinoa with Summer Squash, Roasted Mushrooms
Sweet Onion Toasted Pearl Cous Cous or Orzo
Polenta Towers: White, Basil Pesto and Sun-dried Tomato
Garnet Yam Stuffed Roasted Red Onions
Classic Ratatouille
Grilled Eggplant and Tomato Towers with Basil Oil
Risotto: Tomato or Butternut Squash and Pancetta
Tomatoes Provençal: Herb and Breadcrumbs Stuffed
Spaghetti Squash with White Beans and Basil Pesto
Toasted Pearl Cous Cous with Shallots and Pine Nuts
Roasted Vegetable Crepes with Herbed Cream Sauce
Totally Decadent Kid Friendly, Adult Loved Mac and Cheese

Fish and Shellfish*

Thai Shrimp and Pineapple Curry
Parmesan Crusted Sole with Crispy Caper Buerre Blanc
Lemon Almond Stuffed Salmon in White Wine
Horseradish Crusted Salmon Tournedos with Mustard Cream Sauce
Roasted or Grilled Salmon with Tomatoes, Cucumbers and Capers
Stone Ground Mustard and Maple Glazed Salmon
Grilled Salmon with Fire Roasted Corn Relish
Roasted Salmon with Basil Pesto and/ or Sun Dried Tomato Tapenade
Phyllo Wrapped Salmon with Horseradish Crème Fraîche
Pan Seared and Roasted Halibut or Sea Bass in Thai Chili Glaze
Lemon Nut Crusted Halibut with Citrus Salsa
Seared Sea Scallops with Roasted Red Pepper Puree
Almond Crusted Ono or Sea Bass with Garlicy Gremolata
Southwestern Shrimp Scampi
Grilled Swordfish with Pineapple Plantain Chutney or Cucumber Jalapeno Salsa
Seared Tuna, Olives and Arugula over House Made Fettuccini
Cumin Crusted Tuna with Avocado Sauce
Lobster and Champagne Risotto
Sea Bass Puttanesca
Macadamia Crusted Ono or Mahi Mahi

Pork*

Roasted Pork Loin with Chipotle-Honey Glaze
Prosciutto Stuffed Pork Tenderloin with Crimini Mushroom Sauce
Crunchy Parmesan Crusted Pork Chops
Grilled Pork Chops with Honey Mustard Glaze
Macadamia Crusted Pork Tenderloin with Apricot-Hoisin Glaze
Grilled Spiced Pork Chops with Mango-Pineapple Salsa
Grilled Pork and Pineapple Kebabs in Sweet and Sour Sauce



Chicken and Turkey

Chicken Romano with Smoked Sun-dried Tomato Sauce
Garlic Oregano Chicken with House Made Marinara
Chicken Breast in Brandy Dijon Sauce
Chardonnay Braised Chicken with Garlic and White Wine
Chicken Cordon Bleu
Chicken Kiev
Chicken alla Pizzaiola
Chicken Saltimbocca – Prosciutto and Sage in Marsala Wine Sauce
Goat Cheese and Roasted Bell Pepper Stuffed Chicken with Wild Mushroom Sauce
Coq Au Vin
Almond Crusted Chicken Breast

Beef and Lamb*

Herb and Mustard Crusted Beef with Red Wine Reduction
Boeur Bourignonn
Beef Medallions with Caramelized Shallot and Madeira Wine Sauce
Bleu Cheese Crusted Beef with Rosemary Balsamic Glaze
New York Strip with Sweet Onion –Wild Mushroom Ragout
Steak Au Poivre with Brandy-Dijon Cream Sauce
Frenched Rack of Lamb with Herb Crusted Persillade
Mediterranean Beef Kabobs with Kalamata Olive Dipping Oil
Grilled Bistecca Florentine with Romano Crusted Tomatoes
Southwestern Hanger Steak over Cotija Polenta

interactive Chef Stations

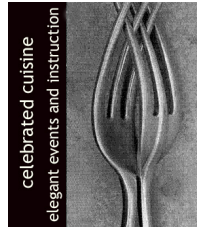
Chef Carved, offered with Au Jus and Silver Dollar Rolls
Beef Tenderloin with Horseradish Crème Fraîche
Roasted Salt Brined Turkey Breast with Stone Ground Mustard Sauce
Chipotle Rubbed Pork Loin, Honey Chipotle Glaze

“Fajita-Dillas” (Fajita/Quesadilla Combination) Made to Order
Southwestern Seasoned Chicken, Steak or Shrimp
Sautéed Poblano Peppers, Sweet Onion, Shredded South of the Border Cheese
Guacamole, Salsa and Mexican Crema

Fresh Pastas Tossed to Order
Asiago Cream Sauce, Fresh Marinara, Alfredo, Roasted Garlic Oil, Basil Pesto
Chicken, Salmon, Shrimp and Beef

Housemade Pizza
Margherita, Basil Oil, Extra Virgin Olive Oil, Balsamic Reduction
Fresh Mozzarella, Parmigiano Reggiano, Fontina, Blue Cheese
Roma Tomatoes, Roasted Bell Peppers, Pears, Figs, Fresh Basil, Prosciutto di Parma, Hot Italian Sausage

Crepes with Ricotta-Mascarpone and choice of Poached Pears, Cinnamon Apples,
Roasted Strawberry Sauce or Amaretto Chocolate Sauce



Desserts

Signature Baby Cheesecakes
Classic Vanilla Bean, Decadent Chocolate, Pumpkin Pecan, or by request

Crème Brûlée
Vanilla Bean, Double Deep Chocolate with Marshmallow Brûlée, Pumpkin Crunch, Coconut

Cupcakes and Mini Cakes
Bonnie Butter Cake with Strawberry Buttercream
Carrot Pineapple Cupcakes with Coconut Cream Cheese Frosting
Black Forest with Chocolate Buttercream

Chocolate!
Chocolate Truffle Brownie Bites with Vanilla Bean Mascarpone Mousse
Bittersweet Chocolate Molten Cakes with Strawberry-Pomegranate Coulis
Chocolate Truffle Cake and Peanut Butter Mousse Parfait
Fallen Chocolate Soufflé with Caramel Sauce

Incredibly Fabulous Cookies:
Honey Roasted Peanut and Butterscotch Chip
White Chocolate Chip and Dried Cranberry
Sugar (in seasonal shapes!)
Oatmeal Raisin
Double Chocolate Chip
White Chocolate Peppermint Cookie Brittle

Panna Cotta
Lemon with Blackberry Sauce
Chocolate with Port Soaked Berries
Pumpkin with Ginger Crème Anglaise

Fruit
Signature Lemon Curd Tartlets in Shortbread Crust
Roasted Pears with White Chocolate Zabaglione
Roasted Pineapple with Ginger Crème Anglaise and Caramel Dust
Orange Liqueur Raspberries with White Chocolate Drizzle

Chef Dessert Station
Bananas Foster with Vanilla Bean Ice Cream
Build Your Own Ice Cream Sandwich Bar

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