

Cocktails & Dinner

Passed Hors d'oeuvre

Artichoke & Goat Cheese Tartlets

Asparagus Shiitake Spring Rolls

Asparagus & shiitake spring rolls with soy-scallion dipping sauce

Beef Negimaki

Asian beef rolls with scallions in a sake, mirin & soy marinade

Smoked Salmon Rosettes on Black Bread

With dill butter

Chicken B'Steeyes

Figs in a Blanket

Fresh figs wrapped with Parma prosciutto

Dinner

**Roast Pears with Endive,
Hazelnuts & Roquefort**

**Pan Seared Atlantic Halibut with Warm Tomato
Broth & Crispy Green Beans**

Dessert

**Warm Apple Tarts with Bourbon Caramel Glaze
Chocolate Miniatures**

66.*

Texas Bar-B-Que

**Texas Beef Chili with Jalapeño Cheese
Cornbread**

BBQ Beef Brisket with our own BBQ Sauce

Finger Lickin' BBQ Chicken

Grilled Vegetables to include:

**Sweet Red Bell Peppers, Portobello
Mushrooms, Vidalia Onions, Summer Squash,
Eggplant, Asparagus**

**Jicama-Belgian Endive Salad with Tequila-
Orange Vinaigrette**

Traditional Potato Salad

Watermelon Slices

Peach Cobbler

La Cuisine Catering
750 East Main Street Branford, CT 06405
Catering (203) 488-7100
www.lacuisine.net

*Menu only, does not include beverage, service, rentals. 11/01/07

Holiday Party

Bourbon Spiced Pecans
Roasted Carrot Hummus
with Cumin Dusted Pita Crisps

Passed Hors d'oeuvre

Seared Sesame Tuna and Shiitake Sliders
with Thai Catsup

Very Crabby Crab Cakes with Lemon Aioli

Lamb and Mint Meatballs

Fig & Gorgonzola Dumplings

Sweet Potato Dim Sum with a Brown Butter
& Balsamic Dipping Sauce

Seafood Martini Bar

Grilled Gulf Shrimp, Seared Scallops, Curried Mussels
& Tender Poached Calamari served over Frisee

With a Compliment of sauces including:

Citrus Remoulade, Chili Aioli,

Classic Cocktail Sauce & Lemon Wedges

Carving Station

Sage Rubbed Fresh Organic Turkey

Honey Roasted Pear & Thyme Compote

Herb Rubbed Organic Tenderloin of Beef

Caramelized Cippolini Onions

& Wild Mushroom Ragu

Fresh Horseradish and Parsley Mojo

An Assortment of Small Rolls

Whole Poached Salmon Filet

A classic décor with cucumber "scales"

Served with yellow & red peppers, capers, Dijon
mustard remoulade, yogurt, dill & lemon sauce

Portabella Mushroom Stack with Tofu

Warm Winter Greens and Butternut Squash Salad
with Lentils and Chevre

Winter Soups

Shots of Soup:

Split Pea Soup & Lobster Bisque

Desserts

Croquembouche

A Tower of Individual Caramel Glazed Cream Puffs
Spun with Golden Threads of Caramel

A Selection of Ripe Fruits with Kirschwasser Glaze

Coconut Macaroons, Chocolate Hazelnut Cookies
& Raspberry Linzer Bars

Dark, Rich, Decadent Hot Cocoa Shots
Freshly Brewed Colombian and Decaffeinated Coffee
English and Herbal Teas

56.*