



La Cuisine

CORPORATE COCKTAIL PARTY

STATIONARY HORS D'OEUVRE

A SELECTION OF ALL NATURAL CHICKEN, KOREAN MARINATED BEEF AND VEGETABLE SATAYS SERVED ROOM TEMPERATURE WITH A TRIO OF HOUSE MADE DIPPING SAUCES, INCLUDING PEANUT DIPPING SAUCE, CHIMICHURRI DIPPING SAUCE AND PESTO DIPPING SAUCE

PASSED HORS D'OEUVRE

HOISIN LACQUERED CRISPY BUNS - ASIAN MARINATED PORK WITH PICKLED VEGGIES ON A STEAMED BUN WITH SRIRACHA HOISIN SAUCE
ROASTED BUTTERNUT SQUASH SOUP SHOOTER SERVED WITH ROASTED TOMATO JAM AND CHEDDAR GRILLED CHEESE
CELERY SKEWERED BUFFALO CHICKEN WITH BLUE CHEESE DRESSING
ARTICHOKE AND GOAT CHEESE FRITTERS WITH LEMON AIOLI

THE SUPER LUXE BAR

TOP SHELF LIQUOR, PREMIUM RED AND WHITE WINES, AND LOCALLY BREWED BEERS.
SPRING AND SPARKLING WATER, ASSORTED COKE PRODUCTS, CLUB SODA, GINGERALE, TONIC, FRUIT JUICES