

Social Menu

A selection of hors d'oeuvres and themed menus
custom designed for social events



Presented By

Designed Events, Inc.

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NOTE:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Designed Events, Inc. cannot insure that items do not contain ingredients to which guests may have an allergic reaction.

Effective March 11, 2015



Hors d'oeuvre Menu I

Seafood Fondue

Shrimp and crab flavored with sherry in a creamy cheese fondue
Presented with sliced baguettes

Beef Sliders

Premium roasted beef cooked medium rare and piled high on silver dollar rolls
with caramelized onions, arugula and horseradish crème fresh

Pistachio Crusted Chicken Pinwheels

Pistachio crusted chicken wrapped around an asparagus tip
Presented with a roasted red pepper aioli

Wild Mushroom Risotto Cakes

A savory blend of shitake, oyster and crimini mushrooms
Topped with Parmesan cheese

Graffiti Pizzas

With tri-colored peppers, sweet onion and black olives

Pick-up Desserts

Signature cream cheese chocolate brownies,
gourmet cookies and key lime shooters





Hors d'oeuvre Menu II

Shrimp "Margarita"

A colorful blend of shrimp, scallion, heirloom tomatoes avocado and lime juice
Presented in a petite disposable glass with lime garnish



Burger Slider Trio

~ Brie and mushroom ~
~ Cheddar and bacon ~
~ Caramelized onion and horseradish cream ~

Hoisin Chicken Lettuce Wraps

Tied individually with chives

Black Bean Cakes

Topped with fried Serrano ham, pico de gallo, sour cream and avocado

Asiago Basil Potatoes

Stuffed with artichoke hearts, Asiago and fresh basil and served warm

Grilled Coffee House Asparagus

Topped with a coffee infused balsamic vinaigrette

Pick up Desserts

Espresso brownies, coconut cream tarts,
pistachio crusted mini cannoli and limoncello shooters





Hors d'oeuvre Menu III

Ultimate Seafood Ceviche

Bay scallops and seasonal white fish marinated in lime juice, with diced peppers, chopped red onion, tomato, salt, oregano and cilantro
Presented on a clam shell

Lamb Lollipops

Roasted lamb tenderloins skewered and marinated with cilantro mint vinaigrette

Chicken Roulades

Stuffed with goat cheese, spinach and fresh herbs
Sliced and served with a tomato basil salsa

Roasted Artichoke Salad "Shooters"

Assorted greens with herb roasted artichoke hearts, pear tomatoes, Kalamata olives, goat cheese crumbles and champagne vinaigrette
Presented in a disposable pedestal wine cup with a tasting fork



Hericot Vert

French green beans tossed with olive oil, pine nuts & caramelized onions

Crostini Display

- ~ Honey Roasted Tomato and Basil ~
- ~ Smoked Buffalo Mozzarella ~
- ~ Artichoke & Olive Tapenade ~

Individual Apple Cream Crumb Tarts





Themed Event

Asian Menu

Dim Sum Station

Sui Mei (Steamed Chicken Dumpling)

Edamame pot stickers

Char Siu Boa (mini Korean barbeque pork buns)

Presented with appropriate condiments

Deconstructed Negimaki

Marinated flank steak braised with leeks

Presented with a sweet Asian sticky sauce

Ahi Tuna Skewers

Drizzled with a sweet ginger sesame sauce

Presented on a bed of seaweed salad

Chinese Noodle Boats

Vegetarian soba noodle salad with pea pods, red pepper & marinated carrots

Topped with sesame seeds

Sushi Station

Assorted vegetarian and seafood sushi accompanied by appropriate condiments

OR choice of

Vegetarian Tempura

Assorted Petite Desserts

Coconut cream tarts, ginger pear upside down cake & chocolate banana caramel tarts

Saki & Plum Wine





Themed Event

Barcelona Tapas Menu

Ensalada de Melón

Salad greens with orange melon, artichoke hearts,
flat leaf parsley, fresh tarragon & Spanish red wine vinaigrette

En Conchas de Marisco

Shrimp, scallops & fish marinated in olive oil, lemon juice & fresh herb vinaigrette
Presented in a scallop shell with fresh radicchio and arugula garnish

Champiñones Rellenos

Mushrooms stuffed with goat & Jack cheeses, red pepper, scallion & bread crumbs

Brochetas de Cerdo

Petite pork brochettes served warm on a small plate with marinated olives
Drizzled with Spanish olive oil, lemon juice & flat leaf parsley

Espárragos Asados

Roasted asparagus rolled with Serrano ham
Presented with a traditional aioli

Huevos Diablo

Hard boiled eggs stuffed with capers, Spanish olives and paprika

Pizza Española

Spinach & tomato pizza topped with pine nuts & Spanish olive oil

Postres de Espana

Flan, espresso brownies and meringue cups with glazed fresh fruit

White Sangria Punch





Themed Event

Luau Menu

Pu Pu Platter

(May be served with hibachi grills for warming - outdoors only)

- ~ Lumpia (traditional Filipino roll with pork and vegetables) ~
 - ~ Vegetarian pot stickers on skewers ~
 - ~ Beef satay skewers with a spicy peanut sauce and wasabi cream ~
- Presented with appropriate condiments

Huli Huli Chicken Skewers

Grilled boneless breasts and thigh meat glazed with a sauce of ketchup, soy, brown sugar, sweet rice wine, ginger root and clove garlic

Lomi Lomi Salmon Salad

Salted fresh salmon with Vidalia onion, heirloom tomatoes, scallion and toasted sesame seeds

Kahlua Pulled Pork

A traditional luau favorite served with sweet Portuguese rolls on the side

Romaine Salad

Served with cucumber, avocado, Maui onion and mango slices
Tossed with a miso orange vinaigrette

Sesame Asparagus

Pick up Desserts

Miniature pineapple upside down cakes,
key lime and toasted coconut tarts and Kahlua cream brownies

Mango Iced Tea

