## Coastal Cooking Company

## Please Order your Holiday Platters Now! Hors D' Oeuvres

Mini Turkey Clubs with Tarragon Aioli

Marinated and Grilled Cajun Shrimp

Endive leaves, Blue cheese, pear, candied walnuts with a balsamic glaze

Bacon Wrapped Scallops

Fruit and Cheese Platter, nuts, dried fruits with crackers and breads

Roasted Tomato Soup Shooters and 3 Cheese mini Paninis

Mushroom and Leek Strudel

Beef Crostini with Artichoke Puree

Polenta Squares with Pistachio Pistou

Goat Cheese Stuffed Dried Fig Wrapped in Bacon

Grilled Citrus Marinated Jumbo Shrimp with Apricot-Siracha Drizzle

Green Curry Coconut Chicken Skewers with Thai Peanut Sauce

Baked Spinach & Artichoke Dip with Sea Salt Pita Chips

Harvest Platter with assorted domestic & imported cheeses, Italian cured meats, crackers, fresh & dried fruit

Crudite Basket with seasonal vegetables, lemon-garlic hummus & green goddess dip

Risotto Butternut Squash Croquettes with Dipping Sauce

Wild Mushroom and Leek Strudel

Prosciutto Wrapped Melon

Thai Lobster Bibb Lettuce Wraps

Caramelized Onion, Sausage, Apple & Swiss Stuffed Mushrooms

Spinach Artichoke Phyllo Cups

Stuffed Figs with Blue Cheese

Stuffed Figs with Blue Cheese Wrapped in Bacon

Baked Brie, Honey with Berries, Apple Slices, Toasted Crostini

Oysters On the Half Shell with Champagne Vinegar Mignonette & Sherry Shallot Mignonette Crackers, Lemons, Tabasco Sauce

Mini Quiche of Bacon, Thyme, Caramelized Onion & Swiss in Phyllo Cups

Gingered Pear & Brie Phyllo Cup

Buttered Atlantic Lobster with Chive Butter Voulevant

Mini Beef Wellingtons with foie gras and demi glaze

Please call for pricing. 860-501-5036

This is just a small sampling of what we can provide for your upcoming party, or even a group you are bringing to the ECYC. Please email which of these you may like to order and for how many people and we will put a quote together.

Thank You.

Monique Armstrong and Coastal Cooking Company Crew
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