



Happy Beginnings
(Minimum 10 Guests)

Stationary Displays

Tastie Tapas	\$3
Assorted Imported and Domestic Cheese Display	\$6
Assorted Cheese and Vegetable Spreads	\$3
Charcuterie Display	\$7
Assorted Seafood Display	\$20
Sushi and Sashimi Display	\$12
Crudit� of Vegetable Display	\$6
Mini Assorted Sandwich and Wraps	\$9
Wild Mushroom and Gruyere Fondue Display	\$9
Fresh and Seasonal Fruit Display	\$6

Passed Delights (Hot)

Buttermilk Fried Chicken on a Biscuit	\$3
Cherry Duck Cigars	\$5
Olive Parmesan Crusted Lamb Meatballs	\$3
Raspberry Baked Brie	\$3
Gnocchi Skewers in Browned Butter and Sage	\$3
Pigs in a Blanket	\$3
Baby Beef Wellington	\$8
Spicy Shrimp Tacos	\$5
Crab Cakes	\$5
Chipotle Steak Tacos	\$4
Baby Black Bean and Chicken Burritos	\$3
Mini Grilled Pizza	\$2.50
Baby Lamb Chops market	
Sea Bass Sliders	\$6
Angus Beef Sliders with Gouda and Pickles	\$4
Filet Mignon on a Crouton	\$15
Baby Rueben Panini	\$3.50
Chicken Sate with Peanut Dipping Sauce	\$3.50
Coconut Shrimp	\$6
Artichoke Fritters	\$3

Passed Delights (Cold)

Seared Tuna on a Wonton Chip	\$5
Cucumber Cups filled with Honeyed Mascarpone	\$2
Candied Pecan Crusted Grapes	\$2
Country Pate	\$6
Grilled skewered Lime and Cilantro Shrimp	\$6
Prosciutto and Melon Skewers	\$3
Grilled Pineapple Squares with Tropical Chicken Salad	\$2
Mascarpone and Herb Cheese Torte	\$3
Prosciutto with Fig Jam Crostini	\$3
Roasted Shallot Spread on Grilled Flat bread	\$2
Mozzarella and Grape Tomato Skewers	\$3
Hummus	\$2
Baba Ghanoush	\$2
Smoked Salmon Mousse Cones	\$4
Parmigianino Reggiano Cups with Goat Cheese Mousse	\$3
Sweet Pea Hummus	\$2
Chicken Liver Pate'	\$3

H'art of Cookery
Sensational Sandwiches
(Minimum of 10 Guests)

Roast Beef with Horseradish cr�me
Herbed Goat Cheese with Roasted Beets and Arugula and Balsamic Glaze
Prosciutto with Olive Tapenade and Fig Jam
Egg salad with Avocado
Grilled Vegetables with Balsamic Vinaigrette
Fresh Mozzarella and Roasted Peppers and Grilled leeks with a Smoked Slow Roasted Tomato
Champagne Marinated Chicken breast with Jarlsburg Cheese and Grilled Asparagus and Honey Mustard
Seared Ahi Tuna with Wasabi Mayo Peanut Banana Dust
Fried Chicken with Cheddar and Bacon Chipotle Mayo on Homemade Biscuit
Roast Turkey Breast with Champagne Mustard, Avocado and Cheddar Cheese
Prosciutto with Sundried Tomato and Balsamic Dressing
BBQ Chicken Sandwich with Roasted Corn and Black Bean Salsa
Grilled Lime Cilantro Shrimp with Avocado Dressing
Chipotle Steak with Caramelized Onion Jam
Smoked Salmon with Mango Salsa
Roast Turkey with Cranberry Compote and Stuffing
We customize your menu to fit your likes...
Sandwich platters range from \$9-\$12 per person

H'art of Cookery
Boutique Caterer's
Signature Fare

We customize our menu to fit your likes...

Saut� Champagne Chicken with Morels and Pink Peppercorns
Honey Apricot Glazed Roasted Chicken with Mandarin Oranges and Wilted Spinach
Grilled Chicken Breast with Asparagus and Melted Fontina
Parmesan Crusted Chicken
Saut� Chicken with Shitake Mushrooms, Roasted Peppers and Sundried Tomato with a Chardonnay Sauce
Coriander and Lemongrass Rubbed Pork Loin with Seasonal Fruit
Stuffed Roasted Pork Loin with Dried Plums, Green Olives, Artichoke Hearts and a Sherry Reduction
Cuban Flavored Roast Pork
BBQ Pulled Pork
Beef Wellington
Smoked and Dry Rubbed Rib eye with Caramelized Onion and Saut� Wild Mushroom
Pistachio Crusted Filet Mignon
Coffee Rubbed Filet Mignon with a Blackberry Reduction
Chipotle Rubbed Skirt Steak
Pan Seared Duck Breast with Balsamic Glaze
Pan Seared Sea Scallops with Bacon Butternut Squash Buerre Blanc
Pumpkin Orzo with Shrimp, Roasted Shitake Mushrooms and Mascarpone
Salmon with Pomegranate Agave Glaze with Orange Segments
Roasted Cod with Tomato Bruschetta
Grilled Swordfish with Red Onion Marmalade and Sweet Pepper Relish
Osso Bucco

Boutique Caterer's
Signature Fare (Cont'd.)

Roasted Lamb with White Beans and Rosemary
Pasta with Prosciutto, Figs, Green Olives, Toasted Walnuts and Parmesan in a Garlic Broth
White Lasagna with Sausage, Broccoli Rabe, Roasted Butternut Squash
Orcchichette and Sweet Peas, Pancetta, Parmesan, Sage, and Browned Butter

Our entr e prices range from \$12 to \$30 per person

These are just some of our signature dishes, our trained chefs will be happy to accommodate all your needs and wishes. We are happy to prepare traditional fare as well as any other special requests.

