

UNIQUE CUISINE

catering company

Rehearsal Wine Dinner Menu

Passed Hors d'oeuvres

Sautéed jumbo lump blue crab cakes with chipotle aioli

Mini cheese cakes with shrimp, sun dried tomatoes, and chorizo

Crawfish queso tartlets with asadero and cilantro Tapenade, Mediterranean olives and artisan breads

Entrées

Apple and cardamom smoked Hudson Valley duck with Chard carrot-sage risotto and "drunken" cherry Don Bruno sherry gastrique

Fire grilled sweet corn and baby artichoke bisque with crawfish and goat cheese beignet-red chili oil

Pomegranate-Port glazed New Zealand lamb chops with Ramp and wild mushroom speatzle

Cornmeal crisped "buster" crab salad with rocket lettuce, green pea shoots, roasted pear tomatoes and chilled salsify flan

Dessert

Coconut and lemongrass sorbet with sugar cane waffle