

# UNIQUE CUISINE

catering company

## Sample Dinner Menus

<i>Menu I</i>	<i>Menu II</i>
Wood Roasted Free Range Chicken with Shitake Mushrooms Wild Rice Pilaf, Sweet Corn Maque Choux with Okra, Creamy Creole Cheesecake topped with fresh blackberries	Black Pepper Crusted Veal Flank Steak with Chasseur Sauce, Gorgonzola Polenta, Chinese Broccoli with Roasted Garlic and Red Chilies, Ponchatoula Strawberry Shortcake
<i>Menu III</i>	<i>Menu IV</i>
Grilled Gulf Fish with Roasted Tomato Cream, Maytag Blue Cheese Salad, Crawfish Oyster Mushroom Risotto, Spring Vegetables, Bittersweet Chocolate Soufflé	Molasses Oven Glazed Roasted Duck Breast, Spicy Country Dirty Rice, Fresh Seasonal Vegetables, Sweet Corn Bread Muffins, Warm Pecan Pie topped with Vanilla Bean Ice Cream
<i>Menu V</i>	<i>Menu VI</i>
Seared Tiger Shrimp with Strangozzi Pasta, Asiago Cheese, Cambozola Cheese and Blue Crab Bisque, Asiago Cheese, Tempura Fried Mushrooms, French Bread, Passion Fruit Crème Brulee with Ginger Pecan Florentines	Center cut Pork Chop stuffed with Boudin Dressing, served with Goat Cheese Mashed Sweet Potatoes, Creole Seafood Gumbo with Lump Crabmeat, Sweet Cornbread Muffins, House Made Pecan Pie topped with Cinnamon Whipped Cream
<i>Menu VII</i>	<i>Menu VIII</i>
Sautéed Louisiana Speckled Trout with Sambal Citrus Rock Shrimp Butter and Slivered Onion, Red Endives, Watercress, and Great Hill Blue Toasted Walnut Vinaigrette, Daikon Sprout Salad, Roasted Garlic Bread, Almond Cakes with Caramel Pineapple Compote	Pecan Smoked Duck with Sweet Corn and Grilled Artichoke served with Potato Gratin and Sauce Robert, Fried Oyster Caesar, Hearts of Romaine and Parmesan Croutons Cheesecake topped with Fresh Berries
<i>Menu IX</i>	<i>Menu X</i>
Pan Seared Red Snapper topped with Crabmeat Chile Hollandaise Sauce on Creole Cream Cheese Grits, Mixed Greens tossed with Toasted Walnuts and Feta Cheese, Balsamic Vinaigrette, Bourbon Street Bread Pudding topped with White Chocolate Rum Sauce	Aged Petite Filet over Portobello Mushroom White Truffle Sauce, Lobster Mashed Potatoes, Creamed Garlic Spinach, Trio of Gelato with Homemade Cookies

All of the above menus can be customized. Prices vary depending on final menu. Call or email for your quote.