

# Currier & Chives

A C A T E R I N G C O M P A N Y



## Social Menu

### GOLD 2010

- \* Before placing your order, please inform your server if a person in your party has a food allergy.
- \* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

## **Social Menu | Gold 2010**

### **Passed Hors d' oeuvres**

Sold by the piece with a minimum of 25 pieces

#### **Hot**

Maryland Lump Crab Cake with Lemon Mustard Aioli  
\*Mini Beef Wellington with Red Onion Marmalade  
Lime Scallops Wrapped in Apple Wood Smoked Bacon  
Garlic and Herb Lamb Lollipop Chops  
Peking Duck Spring Roll, Hoisin Dipping Sauce  
Mini Potato Skins, Three Cheeses, Spinach, topped with Sour Cream

#### **Cold**

Wasabi Crusted Ahi Tuna, Sesame Wonton, Ponzu, Crisp Ginger  
\*Petit Filet on Potato Cake with Horseradish Spread  
Endive Spear with Blue Cheese and Candied Pecans  
Portobello Canapé, Boursin Cheese Mousse, Olive Tapenade on Toasted Onion Bread

### **Stationary Hors d' oeuvres**

All Stationary Hors d' Oeuvres below are priced and portioned to serve 50 people

#### **Crab Dip**

Savory Tender Crab blended with Whipped Boursin and Cream Cheeses topped with a Spicy Cocktail Sauce served with Assorted Crackers

#### **Mediterranean**

Sliced Prosciutto, and Salami, Marinated Olives, Assorted Grilled Vegetables Toasted Artesian Breads, accompanied with Roasted Red Pepper Hummus and Basil Pesto

#### **Dim Sum**

Assorted Dumplings to include; Turkey, Pork and Vegetable, Shrimp Shoamai, served with Ponzu, Duck, Hoisin, Teriyaki, and Sweet Chili Dipping Sauces Served in Bamboos Steamers in-side of Steel Woks

#### **International and Domestic Cheese**

A combination of Roquefort Blue, Almond Crusted Brie, Port Salut, Boursin, Vermont Aged Cheddar, Accompanied by Seasonal Grapes, Assorted Water Crackers and Toasted Artesian Breads

## Plated Menu Selections

Served with Choice of Salad, Rolls, Butter and Your Choice of Two Side Dishes  
Priced per person Minimum of 10 people

### Salads

Served with Rolls and Butter

- Mini Nicoise, Baby Mixed Lettuces, Green Beans, Tomatoes, Nicoise Olives, Cucumber,  
Sliced Potatoes with Creamy Herb Balsamic Dressing
- Belgian Endive and Caramelized Walnut Salad, Asian Pear, Creamy Roquefort and  
Sherry Vinaigrette
- Assorted Field Greens, Roasted Artichokes and Peppers, Baby Tomatoes, Boursin  
Cheese with Tomato Balsamic Vinaigrette
- Beef Steak Tomato and Mozzarella, Fresh Basil, Black Pepper, Basil Oil and Balsamic  
Drizzle (Summer Only-June to August)
- Firecracker Baby Spinach Salad with Julienne Carrot, Jicama, Sesame Seeds and Dried  
Cherries with Orange Sesame Vinaigrette
- Assorted Field Greens, Strawberries, Candied Pecans, Peppered Goat Cheese with a  
Lemon Poppy Seed Dressing

### Entrée

Teriyaki Glazed Barramundi with Orange Ginger Sauce

Cider Glazed Salmon with Ginger Garlic Sauce

Sesame Seed and Scallion Seared Salmon with a Roasted Red Pepper Emulsion

Parmesan Crusted Sea Bass with Sherry Cream Sauce  
*Pending availability/pricing is subject to change*

Roasted Cod, Baby Tomatoes, Olives, Capers, and Burre Blanc

Green Garlic Encrusted Chicken with Caper Sauce

Grilled Chicken Scaloppini with Madeira Mushroom Sauce

Herb Roasted Chicken with Roasted Tomato Demi Glaze

\*Garlic Roasted Tenderloin of Beef Port Demi Glaze

\*Maple Mustard Crusted Lamb Chops Zinfandel Sage Sauce

Smoked Mozzarella Filled Ravioli, Roasted Plum Tomatoes, Spinach, Artichokes with  
Basil Asiago Cream Sauce

## Side Dishes

### Vegetables

Haricot Vert with Maître d' Butter  
Baby Spinach with Garlic and Olive Oil  
Baby Carrots with Tarragon Butter  
Wax String Beans, Red & Orange Peppers, Roasted Garlic and Olive Oil  
Baby Patty Pan and Zucchini Squashes, Cremini Mushrooms with Fresh Herbs  
Roasted Vegetable Ratatouille with Diced Tomatoes and Basil

Jumbo Asparagus with Lemon and Sea Salt  
(seasonal May-August)

Roasted Root Vegetables; Beets, Rutabaga, Carrot, Turnip, and Parsnip  
(October thru February)

Sage and Brown Butter Roasted Butternut Squash  
(October thru February)

### Starch

Risotto;

Mushroom, Lemon Artichoke, Green Pea, Three Cheese, Sundried Tomato and Herb or Roasted  
Vegetable

Sesame Scallion Jasmine Rice

Roasted Sweet Potatoes

Garlic Whipped Yukon Gold Potatoes

## Buffet Menu

Build Your Own Buffet

Choose a menu selection from above plus the rental for buffet equipment and turn your menu selection into  
a buffet

Minimum of 25 people

## Carving Station

\*Roasted Garlic and Rosemary Grilled Beef Tenderloin, Port Wine Demi Glace  
Texas Spice Rubbed Beef Brisket with a Sweet and Smokey Barbecue Sauce  
Spice Crusted Pork Loin, Pineapple Chutney

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*Exceptional Food, No Exceptions!*

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