

La Cuisine catering company

Cold Hors D'oeuvres

Brie and Apricot Preserve

On a baguette with pistachio nuts

Phyllo Cup

With chicken salad and fresh grapes

Caprese Skewers

Marinated ciliegine mozzarella, tomato and kalamata olives

Cucumber Cup

Filled with goat cheese and toasted almonds

Fruit Kabobs

Served with a pineapple dip

Mozzarella and Tomato Bruschetta

Topped with basil pesto and olive oil

Spinach and Artichoke

On a toasted Crostini

Asparagus

Wrapped in Prosciutto

Gorgonzola Grapes

Rolled in candied pecans

Smoked Salmon Tartlet

With herbed cream cheese

Maki California Rolls

Fresh crab meat, avocado, cucumber and sesame

Hot Hors D'oeuvres

Mushroom Caps

Filled with sweet and mild Italian sausage

Petit Potato Cups

With spinach, sun dried tomatoes and Asiago cheese

Phyllo Triangles

Filled with spinach and feta cheese

Artichoke Hearts Parmesan

Served with mustard dipping sauce

Vegetable Spring Rolls

With a sweet and sour sauce

Pesto Chicken Skewers

Glazed with garlic, fresh basil and olive oil

Chicken Sate

With a peanut dipping sauce

Beef Sate

Glazed with a sweet teriyaki sauce

Hoi Sin Meatballs

Crispy Asian style barbecued meatballs

Grilled Italian Sausage Skewers

With sweet bell peppers

Bacon Wrapped Dates

Filled with caramelized almonds

Maryland Crab Cakes

Served with chipotle mayo

Hors D'oeuvre Buffet

Fresh Vegetable Crudités

Selection of fresh seasonal vegetables with spinach and artichoke dip

Imported Cheese Display

Imported and domestic cheeses, grapes, crackers, dried fruits and nuts

Mediterranean Crostini Platter

Toasted garlic crostini ready to be dipped into our luscious spreads of parmesan and artichoke, Tuscan white bean and tomato basil

Italian Antipasto

Variety of cured meats, cheeses, grilled vegetables, artichokes, olives, herbed focaccia and specialties

Plated Salads

Choose one of our salad presentations, served with Artesian breads and butter

La Cuisine Mixed Field Green Salad

*Presented with dried cranberries, croutons, candied walnuts and cucumbers
served with raspberry vinaigrette*

Classic Caesar Salad

*Traditional Caesar with chopped romaine hearts, focaccia croutons
and parmesan cheese with a lemon garlic dressing*

Chopped Salad

*Tossed field greens, bacon, blue cheese, diced tomato, pasta
and creamy Italian dressing*

Mediterranean Salad

*Crisp romaine lettuce, Feta cheese, Kalamata olives, tomato wedge and cucumbers
served with a olive oil vinaigrette*

Gourmet Spinach Salad

*Spinach tossed with radicchio, candied walnuts, crisp granny smith apples,
crumbles of blue cheese and lemon mustard vinaigrette*

Gourmet Mixed Field Greens

*Spring mix, strawberries, goat cheese and candied walnuts
served with balsamic shallot vinaigrette*

Arugula Salad

*With chiffonade radicchio, shaved parmesan and tomato wedges
served with balsamic-black pepper vinaigrette*

Blue Cheese and Walnut Salad

*Spring mix with arugula and frisee, fresh blueberries and toasted walnuts
with a creamy Dijon dressing*

Entrée Choices

Chicken Piccata

Skinless breast of chicken sautéed in a light lemon, white wine and caper sauce

Frenched Chicken Breast Florentine

*Frenched chicken breast filled with fresh spinach, sundried tomatoes and
parmesan reggiano with mornay sauce*

Chicken Marsala

*Boneless breast of chicken sautéed with mushrooms
and shallots in a marsala wine sauce*

Boursin Chicken

*Frenched breast filled with boursin cheese served
with lemon cream sauce*

Stuffed Apple Walnut Chicken Breast

*Chicken breast stuffed with a savory dressing including walnuts, apples,
celery and fresh sage chasseur sauce*

Grilled Medallions of Top Sirloin

Presented with a red wine and wild mushroom demi glaze

Sirloin Roast Diane

Sliced roasted sirloin medallions topped with classic Diane sauce

Beef Tenderloin Steak

Rubbed in our house made spice blend and presented with sauce perigourdine

Maple Orange Glazed Salmon

Grilled and served, topped with mango chutney and scallions

Duets

Seared Tenderloin Filet and Mascarpone Chicken

*Combination of seared tenderloin, roasted garlic demi and Frenched chicken stuffed
with Mascarpone cheese, white wine sauce*

Balsamic Grilled Chicken Breast and Basil Scented Mahi Mahi

Served with pineapple mango chutney

Vegetarian Entrée Choices

Spinach and Cheese Ravioli

Served in a brown butter sauce

Eggplant Parmesan

*Tender sautéed eggplant, provolone, mozzarella and
marinara sauce with fresh basil*

Grilled Portabella Mushroom

*Topped with grilled red and yellow peppers, zucchini and yellow squash
served with marinara sauce*

Vegetable and Starch Accompaniments

Vegetable

Haricot Verts with Red Peppers

Haricot verts tossed with butter and red pepper highlights

La Cuisine Grilled Vegetables

Mesquite grilled assorted vegetables tossed with olive oil and seasonings

Asparagus Spears and Baby Green Tip Carrots

Baby carrots in olive oil and spices with asparagus spears drizzled with butter

Creamed Fennel and Spinach

Sautéed spinach with garlic, fennel, sun dried tomato, cream and parmesan cheese

Garden Vegetable Medley

*Fresh blend of carrots, broccoli, cauliflower, zucchini and bell peppers
with shallot butter*

Braised Zucchini, Tomato and Carrot Slices

With caramelized sugar and butter

Roasted Seasonal Vegetables

*A variety of the seasons freshest vegetables
in a shallot butter wash*

Italian Style Broccoli

Sautéed in olive oil with fresh garlic and diced red peppers

Starch

Buttermilk, Garlic Mashed Potatoes

Boursin Double Baked Potato

Spicy Roasted New Potatoes

Wedged Vesuvio Potato

Basil Mashed Potatoes

Infused with basil and spinach

Italian Orzo Pasta

*Sun dried tomatoes, garlic, olive oil,
basil and parmesan cheese*

Wild and Long Grain Rice Pilaf

Jasmine Rice

Wild Mushroom Risotto

Culinary Stations

Full service events only

Chef attended culinary stations

Carving Stations

Served with Artesian breads

Thyme Oven Roast Turkey Breast

Turkey breast with sun dried cranberry chutney and honey mustard aioli

Raw Sugar Glazed Pork Tenderloin

With apple chutney relish

Herbed Rubbed Domestic Tenderloin of Beef

Creamy horseradish sauce and Dijon mustard aioli

Action Stations

Mash Potato Martini Bar

Rich blend of Yukon gold potatoes and redskin potatoes, cream and butter offered in mini martini glasses with four pre selected toppings: sun dried tomatoes, crumbled bacon, cheddar cheese, sour cream, tomato and vegetable caponata, fresh chives and mini broccoli florets

Risotto Martini Bar

Let our chef know which of the following ingredients you would like on top of our creamy Arborio rice, all served in a martini glass. Pesto chicken, shrimp, shaved parmesan, chives and Fontina cheese

Bruschetta Bar

Our Station attendant will assemble heirloom tomato bruschetta garnished with fresh basil and vegetable caponata with balsamic on a toasted crostini. Crisp crostini and focaccia bread offered with tomato and fresh basil bruschetta, eggplant caponata and cannellini beans with roasted garlic

Quesadilla Station

Mini tortillas grilled to order filled with grilled chicken, a trio of peppers, provolone cheese, garlic shrimp, Monterey and cilantro pesto salsa, sour cream and guacamole

Pasta Station

Guests will have a choice of tri color tortellini or rigatoni marinara, vodka tomato cream or garlic and white wine sauce accompaniments of Asiago, Romano, toasted pine nuts, sun dried tomatoes, artichoke hearts, assorted julienne vegetables, oven roasted garlic and herbed focaccia bread

Seafood Shooter Bar

Lemon infused skewered shrimp served in a shot glass with horseradish cocktail sauce. Ocean crab dip served with toasted pita points and chips

Salad Tini Station

Served in martini glasses

The Cosmopolitan Tini

Baby field greens, dried cranberries, feta cheese, roasted sweet corn and sugared pecans, with a strawberry vinaigrette

Hawaiian Poke Salad Tini

Fresh ahi tuna cut into small pieces, marinated with cucumbers, mango, scallions, soy and sesame, served on a bed of Kahuku greens

Late Night Snacks

Grilled Angus Burger Sliders

Roast or Grilled Tenderloin Sliders

Grilled Salmon Sliders

Mini Pulled Pork Sandwich

Mini Chicago Style Hot Dogs

Mini Italian Beef

Fresh Pizza

Specialty Desserts

Specialty Choices

Cannoli Shooters

White or dark chocolate covered strawberries

Fresh seasonal fruit skewers

Lollipop Selections

Cheesecake lollipops

Brownie lollipops

Marshmallow lollipops

Rice Krispie Treat lollipops

Mini Cupcakes

Red velvet with cream cheese

Chocolate with Nutella

Buttermilk with lemon frosting

Devil's food with chocolate frosting

Sweet Table Favorites

Cookie Tray

A delicious assortment of our kitchen made, chocolate chip, chocolate chocolate chip, oatmeal raisin, sugar and seasonal cookies

Brownie Tray

An assortment of bite size chocolate, cheese cake and our own version of rocky road brownies

Miniature Pastry Tray

Fruit tarts, lemon bars, key lime tarts, brandied apple tarts and pecan caramel bars

Italian Cookie Tray

Includes lemon knots, spicy chocolate, ricotta, almond and Italian Anis cookie

Mini Cannoli

Sweetened cheese blended bittersweet chocolate and pistachio nuts

Vanilla Crème Brulee

Authentic French crème brulee finished with caramelized raw sugar

The Abbondanza Candy Bar

Assorted flavors and colors of hard and soft candies, liquorish, liquorish sticks gum drops and chocolates