

Canapé/ Passed Hors d'Oeuvre Menu

Chef Danielle G. Alex



Savory

Mini Lobster Rolls
Prosecution Wrapped Asparagus with Lemon Aioli
Mini Clam Chowder Shooters
Lamb Lollipops
Artichoke and English Pea Pesto Fusilli Salad
Frisée Salad with Beets, Walnuts and Goat Cheese
Forrest Mushroom Quiche and Quiche Lorraine

Sweet

Mini Waffles with Chocolate Hazelnut Cream
Cheesecake Pops
Bite Sized Ice-Cream Sandwiches
Pineapple Upside-Down Cake

Savory

Mediterranean Lamb Meatball with Cucumber Yogurt Sauce
Tomato, Mozzarella Savory Tart
Mushroom and Goat Cheese Crostini
Prosciutto Wrapped Prawns, With Roasted Saffron Aioli
Taleggio Arancini
Octopus Salad
Chilled Spring Pea Soup
Caesar Salad in Parmesan Tuile

Sweet

Blood Orange Bars
Chocolate Almond Torte
Buttermilk Panna Cotta with Passion fruit
Strawberry Crostata

Afternoon Picnic Lunch Menu

Chef Danielle G. Alex



Canapé/ Hors D'Oeuvres

Lemon Herb Shrimp Skewers with Roasted Garlic Aioli

Tarragon Lobster Crostini

Mini Tomato Cheese Savory Tarts

Salads

Pesto Chicken Fusilli Pasta Salad with Artichoke, English Pea Pasta
Frisée Salad with Beets, Danielle's Spiced Candied Walnuts and Goat Cheese
Chilled Mediterranean Seafood Salad

Sandwiches

Steak Sandwiches with Pickled Red Onions, Horseradish and Muenster Cheese
Smoked Salmon Sandwiches
Creamy Camembert Pear Sandwiches

Dessert

Chocolate Salted Caramel Cupcakes
Summer Strawberry Cream Filled Vanilla Cupcakes
Fruit Tartelettes with Vanilla Custard
Seasonal Fruit Platter

Dinner Party Menu

Chef Danielle G. Alex



Canapé/ Hors D'Oeuvres

Vietnamese Garlic and Lemongrass Stuffed Grilled Prawns

Vegetarian Spring Rolls with Plum Sauce

Curry Beef Satay with Chili Peanut Sauce

Ginger Pork Dumplings

Appetizer

(Choose 2)

Spicy Chicken Sesame Salad

cucumber, seaweed, lettuce, sesame

Green Papaya Salad

peanuts, mango, bean sprouts, basil, cilantro, rice wine vinaigrette

Thai Shrimp Coconut Soup

mushrooms, scallions, galangal, lemongrass

Entrée

(Choose 2)

Orange Tea Smoked Duck Breast

jasmine scallion rice, baby bok choy

Miso Glazed Sea Bass

snap peas, shiitake mushrooms, bean sprouts

Chinese Five Spice Braised Short Ribs

garlic mashed potatoes, fresh coriander salad

Japanese Vegetable Soba Noodle

seasonal vegetables

Dessert

(Choose 2)

Coconut Mango Rice Pudding

Golden Banana Fritters with Rum Ice Cream

Matcha Green Tea Cake

Dinner Party Menu

Chef Danielle G. Alex



Canapé / Hors D'Oeuvres

Rosemary Garlic Shrimp with Roasted Garlic Aioli

Mini Tuna Niçoise Salad

Duck Rillette

Tomato Mozzarella Bruschetta, Basil Pesto

Foie Gras Torchon

Appetizer

(Choose 2)

Salade Au Chevre Chaud

frisée lettuce, warm goat cheese, cherry tomatoes, red wine vinaigrette

Sea Scallops

seared foie gras, celery root puree, shaved apple and celery salad

Spring Pea Soup

crème fraîche, pea tendrils, parmesan tuile

Crispy Pork Belly

roasted apples, balsamic glazed walnuts

Main Course

(Choose 2)

Dijon and Herb Encrusted Lamb Rack

ratatouille and arugula pistou

Seared Branzino

grilled artichokes, chickpea puree, and roasted peppers

Lemon Fennel Marinated Chicken

fingerling potatoes, haricots verts

Seasonal Vegetarian Linguine

homemade egg linguine

Dessert

(Choose 2)

Chocolate Amaretti Crostata

amoretto gelato

Tarte aux Framboises

Chantilly cream, pistachios

Apple Tarte Tatin

vanilla ice cream, cognac caramel sauce