

open kitchen

Bistro • Catering • Cooking Classes • Chef's Timeshare Kitchens

100th Birthday Party ~ Off-site Catering

Sunday, May 30, 2010

MENU

Finger Foods

Chicken Tikka

Tender morsels of chicken marinated in a rich Indian spice blend with yogurt dipping sauce.

Mango-Curry Shrimp

Shrimp tossed in a spicy mango-curry salsa, served in toasted wonton cups.

Mini Crabcakes with Mustard Mayonnaise

Golden-crusting Crabcakes Served on a Japanese Spoon.

Mini Quiche Lorraine

The classic French savory, made mini-size.

Provençal Tart

Traditional dish from Provence features layers of zucchini and tomato topped with a blend of herbs and baked in a cheese-crust tart.

Seven Layer Salmon Bites

Dark Pumpernickel bread topped with layers of Scottish smoked salmon and whipped herb cream-cheese.

Dessert

Mini Pastries Assortment

Cherry and Pistachio Frangipane, Chocolate and Praline Square, Chocolate Peach Savarin, Coconut Puff, Exotic Tartlet, Macaroon Tart, and Raspberry Tart.

Guest Testimonial

Hue-Chan,

Awesome!!! Lots of compliments. Thank you all for helping make this event a spectacular success. Yolanda Sarraga.