

DROP OFF COCKTAIL PARTY

Stationary Display

Roast beef, arugula croutons, horseradish cream

International and domestic cheeses, fresh fruit and crackers

Artichoke, spinach and water chestnut dip with homemade pita chips

Tequila marinated shrimp, avocado cream

Wild mushroom and goat cheese crostini, black truffle oil

Fresh vegetable crudites, Vidalia onion dip

Dessert

Assorted cookies and brownie bites

Mini lemon meringue pies

HIGH TEA LUNCHEON

High Tea

- ❖ Traditional scones with butter and preserves
- ❖ Served on tiered plateaus
 - Cucumber and watercress, dilled crème fraiche croissant
 - Smoked salmon, scallion cream cheese tea sandwich
 - Ham and Gruyere cheese miniature quiches
 - Tea breads

Assorted herbal teas and coffee service

Dessert

- Assortment of homemade cookies and brownies
- Chocolate mousse cups

SELECTION OF BUTLERED HORS D'OEUVRES

Coconut shrimp, fiery dipping sauce
Bacon wrapped dates
**Rosemary focaccia crusted lamb chops
Jumbo lump crab cakes, grain mustard sauce
Artichoke boursin beignet
Prosciutto mozzarella beignet
Camembert and apple pannini
Wild mushroom, goat cheese tartlet drizzled with black truffle oil
Fingerling potato skins, sour cream, cheddar and bacon
Mini burgers
Pigs in a blanket
Chicken satay, peanut dipping sauce
Smoked chicken quesadilla, mango guacamole
Potato and caramelized onion quesadilla
Tomato basil bruschetta
Kalamata black olive and goat cheese tartlet
Asian beef, orange jalapeno glaze
Sashimi tuna on wonton crisp, wasabi crème fraiche
*Lobster mango skewers, cilantro, rice vinegar
Potato samosas, raita dip
Perfectly poached shrimp, horseradish cocktail sauce
(*large (U-10 size) shrimp)
Tequila shrimp, avocado cream
Roasted beet and Feta salad in endive spear
Spanish style beef empanada, avocado cream
Feta cheese, black olive and sun-dried tomato phyllo cups
Smoked salmon mousse, pickled red onion on potato pancake
Foie gras truffles rolled in pistachio nuts
Miniature Chicago style deep dish pizza
Vegetable or chicken pot stickers, Ponzu dipping sauce

(* and **denotes additional charge per person)

COLD LUNCHEON

SALADS

- Mixed baby greens, grape tomatoes, red onion, balsamic vinaigrette
- Asian chicken salad, chow mein noodles, mandarin oranges, scallions, sesame vinaigrette
 - Thai steak salad, slivered jalapeño, cilantro, tomato, lime vinaigrette
- Chicken niçoise, Calamata olive vinaigrette, baby Yukon Gold potatoes, haricot vert
- Shrimp ceviche (fresh lime marinated shrimp, tomato, red onion, jalapeño, and cilantro)
tortilla chips
- Baby greens, Gorgonzola cheese, dried cranberries, spicy pecans, sherry vinaigrette
 - Classic Caesar salad
- Mixed greens, sliced red onion, plum tomatoes, Kalamata olives, feta cheese, seasoned croutons, red wine vinaigrette
 - Penne pasta salad, broccoli rabe, sun-dried tomatoes, toasted garlic
 - Antipasto linguine pasta salad

SANDWICHES

- Chicken Caesar wrap
 - Roasted Portobello, goat cheese, sun-dried tomato spread
- Roasted turkey, Havarti cheese, lettuce, tomato, chipotle mayonnaise
 - Maple glazed ham and Jarlsberg cheese, grain Dijon mustard
 - Roasted beef, caramelized onions, fresh horseradish cream
 - Ariane's Italian submarine
 - Classic tuna salad
- Roasted red pepper, mozzarella, fresh basil, balsamic vinegar, extra virgin olive oil on Focaccia bread

DESSERTS

- Cookies
- Rice Krispie treats
- Brownie bites

DINNER BUFFET
(SELECT SIX HORS D'OEUVRES)
SALADS (SELECT ONE)

Mixed baby greens, Gorgonzola cheese, dried cranberries, spiced walnuts, balsamic vinaigrette

Baby arugula and endive, port wine poached pears, sweet pecans, white balsamic vinaigrette

Classic Caesar salad

Mixed baby greens, sliced red onion, grape tomato, Kalamata olives
feta cheese, croutons, red wine herb vinaigrette

Iceberg salad, oven dried tomato, avocado, bacon, smoky Oregon blue cheese dressing

Sliced red and yellow tomato salad, extra virgin olive oil, basil, fleur de sel

DINNER ENTREE SELECTIONS (SELECT THREE)

Lightly battered chicken breast, mushroom Marsala sauce, drizzled with truffle oil

Pecan nut crusted Earl Grey brined chicken breast

**Rosemary focaccia and Dijon mustard crusted Australian lamb chops

Teriyaki marinated grilled flank steak, fresh horseradish cream

Roasted pork loin, pineapple slivered almond chutney

*Roasted garlic rubbed filet mignon

**Whole roasted veal chop, porcini sherry cream sauce

Mushroom ravioli, wild mushroom and leek sauce

Goat cheese agnolotti, vodka cream sauce

Rigatoni pasta, roasted eggplant, tomato, basil

Penne pasta, sun-dried tomatoes, roasted fennel, Portobello mushrooms, ricotta pesto

Seared sea bass, seasonal vegetable ragout

Grilled North Atlantic salmon, corn mango salsa

Seared snapper fillet, lemon garlic caper butter

VEGETABLES (SELECT ONE)

Haricot vert tossed with toasted garlic and soy reduction

Grilled asparagus, lemon zested butter

Baked sweet potato halves, maple butter

Rosemary roasted Yukon Gold potatoes

Slivered almonds, herb, currant farro salad

Italian couscous, broccoli rabe, toasted garlic

Jumbo goat cheese stuffed mushrooms

Grilled summer vegetable salad

Quinoa tabouleh

DESSERT WITH COFFEE SERVICE

Assorted cookies and brownie bites

CulinAriane catering, Montclair, New Jersey 07042
973-744-0533 ~ Fax: 973-744-0733 ~ culinariane@msn.com

ELEGANT SEATED DINNER

Passed Hors D'oeuvres

- Coconut shrimp, fiery dipping sauce
- Chicken satay, peanut dip
- Feta cheese, black olive and sun-dried tomato phyllo cups
- Prosciutto, mozzarella beignet

Sit Down Dinner

Choice of appetizer

- Jumbo lump crab cake, caper remoulade
or
- Sashimi tuna flower, crispy wontons, pickled cucumbers, wasabi crème fraiche
or
- Mushroom ravioli, wild mushroom and leek sauce

Choice of salad

- Classic Caesar salad, Parmesan foccacia croutons
or
- Mixed baby greens, grilled stone fruit, spiced pecans, white balsamic vinaigrette, goat cheese crosini

Choice of entree

- Sole Oreganate, Italian couscous, broccoli rabe and garlic
or
- Seared filet of beef, port wine sauce, Yukon Gold potato gratin, haricot verts
or
- Veal chop, wilted spinach, rosti potato, Porcini sherry cream

Coffee service

Dessert

- Chocolate tuxedo bombe, raspberry puree
or
- Fresh berry bread pudding, butterscotch sauce

COCKTAIL BUFFET

Passed Hors D'oeuvres

- Coconut shrimp, fiery dipping sauce
- Potato samosas, raita dip
- Roasted mushroom and thyme spread, truffle drizzle, crispy flatbreads
- Bacon wrapped dates

Stationary Display

- Roasted beef on croutons, horseradish cream
- International and domestic cheeses, fresh fruit and crackers
- Antipasto (roasted peppers, olives, artichokes, grilled eggplant, roasted mushrooms, salamis)
- Jumbo shrimp cocktail, cocktail sauce
- Hummus with homemade pita chips

Dessert

- Chocolate mousse cups
- Assorted cookies and brownie bites
- Mini lemon meringue pies

BARBECUE LUNCH

Barbecue lunch

- Grilled marinated flank steak, horseradish cream and assorted breads
- Barbecue vegetable kebobs
- Hamburgers and hot dogs with fixings
- Mixed baby greens, fresh berries, toasted almonds, white balsamic vinaigrette
- Penne pasta, fresh tomato, mozzarella, basil
- Yukon gold potato salad, lemon thyme, extra virgin olive oil

Coffee service

Dessert

- Homemade cookies and brownie bites

CATERING SERVICE FEES

Chocolate fondue fountain: \$175.00

Rental pricing available upon request

Paper goods (disposable): \$2.50 per person

Lead Chef: \$40.00 per hour, 5 hour minimum

Chefs' assistant: \$25.00 per hour, 5 hour minimum

Porter: \$20.00 per hour, 5 hour minimum

Captain: \$32.00 per hour, 5 hour minimum

Server: \$25.00 per hour, 5 hour minimum

Bartender: \$25.00 per hour, 5 hour minimum

Coat check: \$20.00 per hour, 5 hour minimum

Delivery charge for all drop-off deliveries outside of 10 mile radius: \$25.00

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