

Movable Feast Catering

Menu designed by Executive Chef Ted Berson

HORS D'OEUVRES

(Please Choose Six)

3 soup taster-Gazpacho, Sweet Pea, Pumpkin
Roasted Pear, Walnut and Roquefort in filo pastry
Shitake Mushroom and Vidalia onion Duxelles in puff pastry
Risotto cakes with triple crème and red pepper
Red Tomato and Basil Bruschetta
Leek and Pignoli Tartlettes
Mushroom Polenta Diamonds with Mascarpone
Spanakopeta Triangles
Sui Mai and Potsticker Dumplings with Mirin Dip
Vegetarian Thai spring rolls
Mini melted Comte Cheese sandwiches w/ Tomato soup shots
Chipotle and sundried tomato Mac and cheese spoons
Bengali Samosas with Mango Chutney
Goat cheese and Pumpkin Croquetas
Sicilian Veal, Beef and Pignoli meatballs
Seared yellow fin tuna on jicama with Wasabi mayo
Smoked Salmon and herb cheese "lollipops"
Thai Shrimp with green chilis and lemon grass
Columbian Arepas with Shrimp, Guacamole and Cilantro
Maryland lump Crabcakes with caper Remoulade
House cured Gravlax
Shrimp cocktail shooters with firehouse cocktail sauce
Filet Mignon on croustades with cognac butter
Mini Stilton burgers with spicy ketchup
Thai beef en brochette
Peking duck buns with ginger and scallions
Baby lamb chops crusted with herbes de provence
Chicken Bisteeya
Poblano Chicken and Papaya quesadillas
Grilled peanut and coconut Satay kabobs
Kosher pigs n puff pastry blankets with grain mustard
Summer rolls with peanut and tamarind sauce
Maple candied bacon
Chicken Tikka Masala en brochette
Mini Pappadam with Green Lentil Dal

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STARTERS AND SALADS

(Please Choose One)

Young spinach salad with pappadam croutons & mango chutney

Field greens with chevre, pecans and Asian pears

Baja California style Caesar salad

Endives with Roquefort, green beans and roasted shallots

Panzanella salad with basil, Asiago, leaf lettuce, tomatoes

And cucumber drizzled with a balsamic vinaigrette

Crab gazpacho

field greens with edible flowers w/ aged sherry vinaigrette

Heirloom Tomato salad

Caprese, tomato, mozzarella, basil, Spinach

Acorn squash soup with chives and crème fraiche

Potage parmentier

Tomato bisque with coconut snow

DINNER ENTRÉE OFFERINGS

Hanger Steak with Argentine Chimmichurri Sauce

Herb encrusted and Bordeaux marinated Filet Mignon

Rosemary and Mustard grilled butterflied leg of lamb

Brisket of beef Texas style

chicken supremes w/ Portobellos & porcini Reduction

Moroccan chicken tagine with almonds and raisins

Tanqueray and cilantro marinated chicken breast w/lime

Grenadine glazed Cornish hens with wild berry sauce

Miso glazed black cod or sea bass

horseradish crusted salmon filets

chardonnay poached salmon with sauce verte

Miso Glazed salmon filets

Tilapia with orange and Arugula

Sea Bass with a beurre Blanc

Paella Valencia with saffron rice, peas & peppers

Black cod with lemon gremolata

Crepes with Spinach, mushroom and mornay sauce

Greek "Lasagna" Spinach, Feta & dill in filo layers

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VEGETABLES/PASTAS/POTATOES/GRAINS

Baby Carrots with tarragon in a Clementine reduction

Tuscan grilled vegetables

Asparagus with lemon aioli

Haricot verts with shiitakes

Ratatouille nicoise

Heirloom tomato salad

Sautéed rainbow chard

Purees : Fuji apple & squash, comice pear and turnip

Cauliflower and Parmesan puree

Basil and Garlic mashed Yukon gold potatoes

Baby Ida reds

Tortellini with basil and walnut pesto

Israeli couscous with herbs

Orzo with lemon and fennel

Wild and rice pilaf with cranberries and pistachios

Jeweled saffron rice

Spring vegetables with Couscous

Roasted jeweled root vegetables

FESTIVE DESSERTS

MOVABLE FEAST WEDDING CAKE

CAKES:

Yellow Or Lemon Genoise, Chocolate, Carrot

Coconut, Red Velvet

FILLINGS AND ICINGS:

Vanilla Buttercream, Dark Chocolate Buttercream,

Cream Cheese, Lemon, Coconut

Tiered Movable Feast Cupcakes

Chocolate Pairing- Black Tie Bars with Chocolate Truffles

Sorbet and fresh fruit martinis

Mini Ice cream sundaes served in Espresso cups

Tropical fruit Tartlettes

Lemon curd with mangos and Papayas

Bittersweet chocolate fondue with bananas, pineapples and berries

Divinely decadent chocolate torte

Brooklyn cheesecake

Cookies- almond crescents, coconut matchsticks, black tie bars

Hand dipped strawberries and apricots

Three chocolate brownies

Key lime bars