

Caribbean Nights Gala



Bambooshay! Cocktails and Passed Hors D'Oeuvres

*(Bambooshay!..A Caribbean word that means...
Enjoy Yourself..Have a Great Time!)*

Passed Hors D'Oeuvres

Proscuitto and Mango with Pepper Mango Coulis
Deep Sea Shrimp and Avocado Paté on Melbo Toast
Caribbean Coconut Chicken Bites
Tropical Fruit Kebob

Bambooshay Peanuts at the Bar
Taro Chips with Calypso Dip for the Bistro Tables

Carnival Dinner Buffet

Grilled Jerk Chicken with Salsa Carnaval
Coral Sunset Snapper
Black Beans and Rice with Rum
Mambo Fruit Salad with Lime Garlic Vinaigrette
(Green Lettuce Salad with Assorted Tropical Fruit—very colorful, and fresh)
Salsa Carrot Salad
Banana Bread Muffins

Dessert

Banana's Foster with Vanilla Ice Cream
Coconut Macaroons with Chocolate Ganache

HEAVY HORS D'OEUVRES MENU



Passed Hors D'Oeuvres

Savory Clafoutis
Fig Jam

Crostini with Chevre and Two Spreads
Green Olive Tapenade
Roast Beet Relish

Buffet

Lacquered Salmon Squares
Bolognese Salsa Verde

Albondigas

Pancetta and Sage Stuffed Mushrooms

Spanish Chicken with Chorizo and Lemon Skewers

Orecchiette with Roast Pumpkin, Spinach and Montrachet

Tray of Autumn Cookies and Bars

BUSINESS ENTERTAINING AT HOME



PASSED HORS D'OEUVRES

Red Snapper Ceviché with Mango
Shrimp Diablo with Cilantro Cream
Chile Peanuts

SALSA AND GUACAMOLE BAR

with Tortilla Chips

BUFFET DINNER

Mexicali Salad with Jicama, Avocado, Cherry Tomatoes
Pumpkin Seeds
Pomegranate and Roasted Red Onion Dressing
Chicken Budin with Poblano Cream Sauce
Tacos al Carbon with Grilled Spring Onions
Spicy Yellow Rice with Red Beans

DESSERT BUFFET

Ante de Frutas a la Jamaica (Hibiscus, Mango and Berry Trifle)
Mexican Brownies
Almond Cinnamon Cookies

SUMMER STAFF PARTY



Cocktails and Hors D'Oeuvres

Salad Rolls with Peanut Sauce

Vietnam

Prawns Balsamico

Italy

Crab cakes with Remoulade Sauce

United States of America

Vegetable Crudités with Roast Red Pepper Hummus and Pita Chips

Greece



Mojitos

Brazil

Passionfruit Lemonade

Australia

San Pellegrino and Still Water

International Wines and Beers

Assorted Soft Drinks

Dinner Buffet

Grilled Orange Ginger Soy St Louis Style Ribs

Japan

Chili Lime Chicken

Mexico

Yang Chow Fried Rice

Peoples Republic of China

Haricots Salad with Cherry Tomatoes, Dijon Vinaigrette

France

Salad of Serrano Ham, Machengo, Melons with Romaine

Smoked Paprika Vinaigrette

Spain



Fresh Raspberry and White Chocolate Ganache Tart

France

Coffee and Tea Service



KIDDUSH MENU FOR BAR MITZVAH

**LOX WITH BAGELS AND ALL THE TRIMMINGS
CREAM CHEESE, ONION, CAPERS, LEMON**

EGG SALAD IN MINI CROISSANTS

ROAST TURKEY, ROAST BEEF AND PASTRAMI PLATTER

BREADS AND SOFT ROLLS – PRE CUT

**CONDIMENT PLATTER
LETTUCE, TOMATO SLICES, MAYONNAISE, AND MUSTARD PACKETS**

ANTIPASTI PASTA SALAD

PICKLED HERRING

CUCUMBER WITH SOUR CREAM AND SWEET ONION AND PICKLED BEET SALADS

CRUDITÉS BASKET WITH RANCH DIP



CINNAMON KUGEL

CHEESE BLINTZES WITH SOUR CHERRY COMPOTE

OLD FASHIONED MACAROONS AND BUTTER COOKIES

FRESH FRUIT PLATTER

Loaf and Ladle Buffet



FROM THE LADLE

Crab Bisque

Tomato Bisque

TO COMPLIMENT THE LOAF

Italian Spinach and Ham Tart

Assorted Mediterranean Charcuterie and Cheese Board

Prosciutto, Salami, Sopresatto, Capricola

with Delice de Bourgoine, Parmesan Reggino, and

Gorgonzola Cheeses with assorted fruits (Clementines, dried apricots and figs)

Fire Roasted Fillet of Beef with Roast Tomato Salsa

Crostini with

Green Olive Tapenade

Roasted Beet Relish

Warmed Spiced Olives

Crudités with Feta Cucumber Dip

Artisan Bread Basket with Grisini and Flatbread to compliment all the cheeses, meats, etc.

Creamery Butter

SWEET FINALE

Assorted Bars and Cookies

Life Celebration Luncheon



Around the House...

Bowls of Nuts and Savory Pretzels
Crudités Bouquets

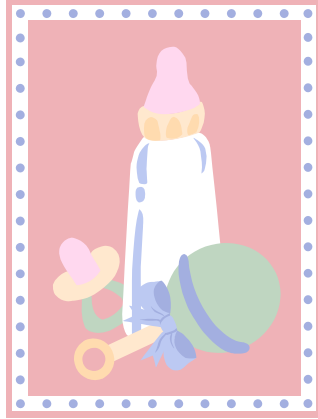
Luncheon Buffet on the Kitchen Island

Lacquered Salmon with Celery Fennel Caper Relish
Chicken Ravioli with Baby Arugula, Sun-Dried Tomatoes, and Artichoke
Hearts
with Parmesan Alfredo Sauce
Spring Salad with Strawberries, Almonds, Feta
Raspberry Vinaigrette
Asparagus with Basil Aioli
Rolls and Butter

Dessert Buffet with Coffee and Tea Service

Cassata Sicilian Cannolini
Lemon Bars
Chocolate Cake
Berries Balsamico
Whip Cream

Shower for Baby



The Savories

Individual Chicken Pot Pies

Egg Salad Finger Sandwiches

Leek and Shitake Tartlets

Papaya and Crab Stacks

The Sweets

Little Chocolate Cakes

Lemon and Roast Plum Tarts

Fresh Coconut Mini Cupcakes with Chocolate Ganache

French Meringues – Raspberry and Citrus

Apricot Pistachio Bars

Nana's Shortbread

Ladies Holiday Luncheon



Roast Prawns with Two Sauces
Pancetta Stuffed Mushrooms
Savory Clafoutis



Butter Lettuce, Avocado and Pink Grapefruit Salad
with Black Olive Vinaigrette



Wild Salmon Fillet Wellington
Sorrel Sauce
and
Pistachio and Lemon Crusted Chicken
on

Potato Gratin
with
Tarragon Roasted Asparagus



Chocolate Trio



Holiday Brunch

*Roasted Butternut Squash and Apple Salad
on Romaine with Dried Cranberries
Orange Balsamic Vinaigrette*



*Traditional Eggs Benedict
Homemade Hollandaise*



Roasted Baby Red Potatoes with Rosemary



Asparagus with Citrus Hazelnut Gremolata



MJ's Miniature Sticky Buns