



Culinary Concerts, inc.
performance in cateringSM

Buffet

“Le Brasserie”

Pan-seared Sirloin “Burger” with Tomato-Chutney Ketchup and Fourme d’Ambert
...homemade potato-sesame rolls

Grilled Chicken-Apple Sausage with Pan-roasted Leeks and Rosemary-Grain Mustard
...butter-toasted brioche bun

“Fried Dough” Pissaladiere”

“Le Poissonnier”

Goujonette of Sole with Dijonnaise and Sweet Pickle Tartar Sauce

Classic Cole Slaw

Hors D’oeuvres / Tray-served

Crispy Scallop with Spinach-Chive Yogurt
Grilled Asparagus with 18 month Serrano Ham

Endives with Hazelnut Shrimp
...red and white spears, pacific shrimp, watercress, hazelnut oil

Fava Bean & Potato Crostini
...truffle oil, oregano, asparagus baguette a l’ancienne

Mushrooms “Provencale”

Crab Cake with Red Beet Horseradish Remoulade

Tuna in Daikon with Sprouts, Wasabi, Soy, & Ginger

Sweets / Tray-Served

Miniature Sorbet & Ice Cream Cones

Sweets / Table-served

Marjolaine, Macaroons, Truffle, Tartlets, Shortbreads

Iced Turkish-style Coffee