

Cuisine and Company

Client Number one Favorites for 2009

SEAFOOD

- 3.50 Organic herbed mouse piped on English cucumber pedestal topped with shrimp organic herb garnish
- 2.95 Smoked salmon floweret on fluffy cornmeal petite pancake (blini)
- 2.95 Crab cakes with Asiago & red pepper
- 2.95 Smoked Salmon floweret, crème fraiche on English cucumber pedestal
- 2.95 Masala Prawns 16/20
- 2.95 Seared Prawns with lime, sesame vinaigrette 16/20
- 2.95 Maple glazed and seared scallops
- 2.95 Seared Scallops with organic herbed crust
- 3.25 Mini sliders; lean beef, scallop with maple teriyaki glaze, wild salmon with cranberry glaze
- 2.40 Salmon Quiche in phyllo (also comes in vegetarian)
- 3.95 Fresh Seared Tuna, Roasted Corn Salsa on tortilla Points or yam chips, black mineral salt finish
- 2.95 Shrimp, chives & basil wrapped in phyllo

VEGETARIAN

- 2.95 Profiteroles with cream cheese & organic garden herbs
- 2.95 Syrian Bombolini in Phyllo - Fine cheeses & Fresh Pomegranate
- 3.50 Lemon & Asiago Risotto Balls - Tomato Fennel Fondue & tomato salsa topped
- 2.40 Spinach, pine nut & feta Galettes
- 2.40 Fig compote in phyllo, caramelized balsamic fig garnish
- 2.40 Bit size Calabrese *Bocconcini* & *organic basil stuffed plum tomato with balsamic reduction*
- 2.40 Spring rolls with beet and mirin sauce
- 2.40 Baked Mini Vegetarian Wieners (regular or vegetarian), aged cheddar cheese & tomato sauce wrapped in phyllo, garnished with melted cheddar & chive
- 1.50 Yam Chips
- 2.40 Quiche in phyllo (also comes in salmon)
- 2.95 Asiago Fricos, chiffonade organic specked butter lettuce tossed with honey Dijon topped with crouton crumbles
- 2.95 Warm Asiago, caramelized purple onion & Tomato Tart
- 1.95 *Artisan bread bouquet*
- 1.00 *Each Lemon Pesto / Creole Style hummus / Tomato and roasted Corn salsa*

New Zealand LAMB

3.95 Seared and Roasted Lamb Rack sliced into Chops – Organic Rosemary, herbs & Dijon Pesto

CHICKEN

3.50 Basil Pesto, Prosciutto wrapped Chicken Breast Skewer

2.95 Lemon & Basil Pesto Chicken Breast Skewers

BEEF

2.95 Yorkshire pudding -Thinly sliced roast beef & aioli, organic Cilantro garnish

2.40 Steak Skewers with sake glaze

3.25 Mini sliders; lean beef, scallop with maple teriyaki glaze, wild salmon with cranberry glaze

2.40 Baked Mini Wieners (regular or vegetarian), cheese & tomato wrapped in phyllo, garnished with melted cheddar & chive

2.95 Mushroom stuffed Braised Short Rib

2.40 Tandoori Lean Meatballs (2)

PORK

3.50 Asparagus wrapped in Prosciutto

3.50 Maple glazed Pork Tenderloin Crostini, caramelized purple onion and English cucumber garnish with organic lemon thyme