

# **Bittersweet Catering**

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The following is a list of buffet and formal sit down dinner items. I welcome any suggestions or requests you may have for any event. Prices are based on items selected & size of event.

## **H'ordeurves**

Shrimp Cocktail  
Smoked Salmon Triangles  
Anchovy Twists  
Asparagus wrapped in Smoked Salmon  
Salmon Terrine  
Cajun Crab Cakes with a red chilil aioli sauce  
Coconut Shrimp with pear-fig-lime sauce  
Mini Croissants filled with Curried Chicken Salad  
Beef Satay Marinated in a soy-honey-lime sauce  
Lamb Kibbe (meatballs with pinenuts and mint simmered in a tomato sauce)  
Stuffed Portabello mushrooms(choice of--carmelized onion and blue cheese  
--Spinach and Feta cheese  
--Pesto and parmesan  
  
Antipasto plate  
Brandied Liver Pate  
Stuffed figs(with cinnamon cream cheese and wrapped with prosciutto)  
Baked Brie with pear fig jam and cranberries  
Goat Cheese and Roasted red pepper Terrine  
Dolmades(stuffed grape leaves--meat or vegetarian)  
Pastry puffs (choice of--Whipped potato and carmelized onion  
--Spinach and Feta  
--Goat Cheese  
  
Mini Chicken Tandoori skewers  
Hoummus with pita triangles and falafel  
Eggplant Towers(with tomatoes and goat cheese)  
Garlic Eggplant

## **Salads**

Greek cucumber salad with Tzaziki Sauce  
Mixed greens (with granny smith apple slices, cranberries, red onion,  
cinnamon pecans, goat cheese)  
Sunshine Salad (red leaf lettuce, spinach, mandarin oranges, red onion,  
walnuts, blue cheese)  
Italian Salad (mozzarella, basil, tomatoes)

## **Fish**

Cold Poached Salmon in White Wine with a Dijonaisse Sauce  
Sauteed Shrimp in Curry  
Spicy Moroccan Fish  
Shrimp Fettucine (choice of sauces)

## **Meat**

Lamb, Chicken or Beef Skewers(Greek, Asian, or Indian)  
Chicken Roulade (filled with Spinach and Nuts)

Curried Chicken with a Vegetable cream sauce over Rice or Pasta  
Moroccan Lemon Chicken served with an Almond, Raisin Rice Pilaf  
Lasagna (with meat or vegetarian)  
Rack of Lamb encrusted with Goat Cheese  
Beef Tenderloin-served with Roasted new potatoes  
BBQ (Texas style)

### **Savoury Pies**

Spinach, Feta and Leek  
Spinach, Gruyere and Bacon  
Quiche Lorraine (swiss cheese, ham and tomatoes)  
Mushroom and Spinach

### **Vegetables**

Green Beans  
Grilled Asparagus  
Vegetable Couscous  
Artichoke Heart in a White Wine and Cream Sauce

### **DESSERTS**

Choc. dipped Strawberries and Blueberries  
Macaroon Brownies  
Blueberry or Raspberry Lemon poundcake (Spring/Summer only or upon availability)  
Grand Marnier cake  
Pineapple upside Down Cake  
Chocolate Mousse  
Cheesecakes (Variety available)  
Bananna/ Chocolate Cake  
Holiday fruit cake (must be ordered min. 6 weeks in advance)  
Baklava  
Truffles: Peanut butter  
Marzipan  
Chocolate  
Raspberry  
Coconut  
Goat Cheese  
Ginger  
  
Coconut-orange bars  
Kentucky Bourbon Balls  
Tiramisu  
Scarlet Empress (with Chocolate & Rasp. Mousse)  
Lemon poppyseed cake  
Yule Log  
Pumpkin Spice Bread  
Petit Fours  
Mini Mousse Cups  
Decorated Cookies  
Choc, Chip Cookies  
Tartlettes

**++More Dessert selections available.**

**++Cakes in a variety of flavors, sizes, & shapes available**