



Cocktail Party Menu Ideas

Winter 2013



Hors D'oeuvres

Bruschettas & Toasts

A selection of simple flavors paired with toasted artisan breads

Goat Cheese, Onion Confit, Arugula

Tomato, Serrano Ham, Shaved Manchego, Pepperonata

Ricotta, Roasted Tomato & Caramelized Red Onion

Shrimp Salad with Parsley & Ceviche of Bell Pepper

Roasted Beet, Goat Cheese & Mache

Roasted Filet Mignon with Boursin Cheese & Olive Tapanade

Steamed or Pan Fried Dumplings

Chicken & Lemongrass, Vegetable or Pork

Served with Asian Dim Sum Dipping Sauce

Tuna Tartar

Honey Soy Glaze, Wasabi Cream, Crispy Wonton

Pizza Margarita

Roasted Tomato, Olive & Fresh Mozzarella

Smoked Salmon Canape

Herbed Goat Cheese & Cucumber Relish on Black Bread

Cedar Roasted Shrimp

Remoulade

Bourbon Glazed Filet Mignon Skewers

Creamy Blue Cheese

Chicken Pouches

Creamy Chive

Vegetable or Chicken Empanadas

Chipotle Aioli

Risotto Croquettes

Roasted Red Pepper Puree

Smoked Chicken Canape

Red Grapes, Micro Greens & Roasted Garlic Aioli

Lamb Crostini

Herbed Goat Cheese & Eggplant Caponata

Chicken Sage Meatballs

Fontina & Smoked Tomato Sauce

Spice Roasted Pork Tenderloin

Mustard Herb Aioli, Baby Spinach, Rosemary Gremolata

Baked Brie

Crisp Filo & Raspberry

Crab Cakes

Remoulade, Parsley Salad

Goat Cheese Tart

Kalamata Olive

Macaroni & Cheese Bites

Creamy Gruyere, Aged Cheddar & Scallion

Deviled Eggs

Roasted Pepperonata



Tea Sandwiches

Served on freshly baked, miniature brioche buns

Roasted Filet Mignon

Watercress & Horseradish Cream

Fresh Roasted Turkey Breast

Baby Arugula, Cranberry, Roasted Garlic Aioli

Deviled Egg Salad

Dijonaise, Radish Sprouts

Paris Ham

Brie, Arugula & Fig Spread

Roasted Chicken Salad

Butter Lettuce



Cocktail Party Buffet Platters

Antipasti

Grilled Zucchini, Squash, Eggplant & Portobello Mushrooms
Roasted Peppers & Roasted Tomatoes
Asiago Presatto, Fresh Mozzarella
Dried Italian Salami & Prosciutto di Parma
Cedar Roasted Shrimp
Roasted Pepperonata Bruschetta
Olives & Marinated Artichoke Hearts
Semolina and Ciabatta Breads

Salumi

Serrano Ham, Petite Jesu, Dried Italian Sausage, Mortadella, Sopressatta
Roasted Pepper Salad, Olives, Grilled Artichoke Hearts
Roasted Eggplant Spread
Focaccia, Ciabatta & Semolina Breads

Seasonal Farmer's Vegetable Crudite

Fresh Seasonal Vegetables that may include
Haricots Verts, Yellow Snap Beans, Baby Carrots, Cucumber, Celery
Broccoli, Cauliflower
Endive, Fennel, Scallion, Grape Tomatoes, Radish, Bell Peppers
Herbed Potato Crisps & Grissini

Your choice of two dips

Roasted Eggplant Baba Ganouj, Roasted Yellow Onion Dip, Garlic & Lemon Hummus, Creamy Blue Cheese,
Creamy Herb Ranch, Romesco

French Charcuterie

Saucisson Sec, Country Pate, Smoked Duck Breast, Truffle Mousse, Paris Ham, Pork Rillet
Whole Grain and Dijon Mustard
Cornichons, Marinated Olives, Celeriac Remoulade, Chickpea & Carrot Salad
Fresh Baguette



by Bistro Ten 18

Raw Bar

Jumbo Beer Boiled Shrimp with Cocktail Sauce & Remoulade
East Coast Oysters on the Half Shell
Calamari Salad with Lemon, Bell Peppers & Green Onion
Clams on the Half Shell
Chilled Prince Edward Island Mussels
Scallop Ceviche
Fresh Lobster, Orange & Mache

Sliders

A selection of Two sliders on homemade miniature brioche buns
Salmon Burger with Remoulade & Onion Confit
Sirloin Burgers with Bacon, Chipotle Aioli, Gruyere, Lettuce & Tomato
Braised Beef Shortrib with Red Wine Glace
BBQ Pulled Pork with Creamy Slaw
Spiced Potato Chips with Roasted Yellow Onion Dip

Bistro Cheese Selection

Havarti, Aged Cheddar, Fresh Herbed Goat, Brie & Blue
Apricots, Walnuts & Grapes
Fresh Baguettes & Flatbreads

Skewers

Chicken, Beef & Vegetable Skewers
Rosemary Garlic Marinade
Wild Grain Salad, Frisee, Tomato
Warm Flatbread
Yogurt Sauce



Small Plates

These buffet items are a refined addition to the buffet. Each is individual plated and garnished and presented on the buffet. They are specifically designed to be enjoyed in a few bites with only a fork. They help add slightly more substance to cocktail parties taking place during the dinner hour.

Smoked Duck Breast

Baby Arugula, Red Wine Marinated Cherries, Toasted Pinenuts

Peppered Beef Carpaccio

Arugula, Shaved Parmesan, Balsamic Mushrooms & Extra Virgin Olive Oil

Cider Glazed Pork Tenderloin

*Grilled Apples
European Style Potato Salad*

Cedar Roasted Salmon

*Salad of Cannellini Bean & Roasted Pepperonata
Olive Tapenade*

Endive & Arugula

Red Wine Poached Pear, Toasted Pistachios & North Hendren Blue Cheese

Roasted Loin of Lamb

*Roasted Eggplant Caponata, Wild Grains
Parsley Salad*

Country Ham & Poached Organic Egg

*Frisee & Snap Bean Salad
Dijon Vinaigrette & Shaved Aged Gouda*

Local Striped Bass Skewer

Sage Butter, Celeriac Puree & Braised Greens

Cedar Roasted Gulf Shrimp

Remoulade

Roasted Beets

Aged Goat Cheese, Orange, Walnut & Mache



Pasta & Risotto

Orrechiette

Pork Sausage Ragout & Salvatore Ricotta

Five Cheese Tortellini

Roasted Tomato Cream, Fresh Parsley & Grated Pecorino

Fussili with Broccoli Rabe

Roasted Tomatoes, Caramelized Onions, Peppers, Garlic, Herbs & Olive Oil

Risotto

Saffron Risotto with your guests choice of accompaniments

Vegetable Ratatouille, Balsamic Glazed Mushrooms, Baby Spinach

Prosciutto di Parma, Shrimp, Braised Beef Shortrib

Fresh Herbs, Grated Parmesan



Roasts, Bowls & Braises

Red Wine Braised Beef Shortribs

Braising Liqueur, Pearl Onions & Fingerling Potatoes

Chicken Cacciatore

*Tomato Ragout, Onions & Mushrooms
Baked Mascarpone Polenta*

Smoked Virginia Ham

*European Potato Salad
Red Cabbage Slaw
Fresh Rolls & Assorted Mustards*

Roasted Beef Tenderloin (Add \$5 per person)

*Wild Mushrooms, Red Wine Glace
Celeriac Puree*

Cedar Roasted Salmon

*Cannellini Bean, Olive & Wilted Spinach
Olive Tapenade*

NY Market Cioppino

*Shrimp, Mussels, Clams & Striped Bass
Tomato Fennel Broth
Garlic Toast*

Blackened Hampshire Pork Tenderloin

*Braised Red Cabbage, Potato Pancakes
Mustard White Wine Pan Jus*

Roasted Turkey Roulade

*Stuffed with Braised Kale, Garlic & Aged Cheddar
White Wine Onion Pan Jus
Wild Grain Salad*



Stations

The following stations highlight a variety of seasonal and cultural culinary themes.

South American Tapas

*Duo of Vegetable & Chicken Empanadas
Chipotle Aioli*

*Pressed Miniature Cubano Sandwiches
Ham, Gruyere, Mustard Aioli, Pickles, Pressed in a Cast Iron Skillet*

Chipotle Shrimp with Lemon Aioli

*Slow Roasted Pulled Chicken with Warm Tortillas
Housemade Tortilla Chips*

Fire Roasted Peppers & Onions, Salsa, Crème Fraiche, Guacamole & Cilantro

Roasted Corn Salad with Chipotle & Cilantro

Black Bean & Avocado Crostini

Mediterranean Meze

*Grilled Chicken Skewers & Swordfish Kabobs
Roasted Garlic Rosemary Marinade*

Roasted Pepper Oil, Warm Flatbreads, Frisee Lettuce, Sliced Tomato & Cucumber Sauce

*Greek Salad
Red Onion, Roasted Peppers & Fennel, Tomato, Cucumber, Scallion
Dill, Parsley, Oregano
Black Olives, Feta & Red Wine Vinaigrette*

*Crispy Cod Croquette
Remoulade*

*Spanikopeta
Spinach & Feta in Crisp Filo*

*Greek Feta & Assorted Olives
Marinated Artichoke Hearts, Spicy Grilled Eggplant, Roasted Peppers
Baba Ganouj, Hummus
Pita Chips & Herbed Grilled Bread*

*Lamb Burger Sliders
Roasted Pepper, Feta Spread & Grilled Onions*



Asian Dim Sum

Dumplings

Chicken Lemongrass & Vegetable Potstickers

Shrimp Sho Mai

Pan Fried Pork Dumplings

Asian Dumpling Sauce

Vegetable Egg Rolls

Sweet & Sour Sauce

Chicken Satay

Peanut Dipping Sauce

Spicy Eggplant

Bell Peppers, Ginger, Garlic & Chiles

Coconut Shrimp

Spicy Orange Dipping Sauce

Soba Noodle Salad

Daikon, Radish, Green Onion

Rice Wine Vinaigrette, Soy & Sesame Oil

Spanish Tapas

Seafood Paella

Shrimp, Scallops, Mussels, Clams & Calamari

Saffron Rice

Warm Chorizo, Saucisson Sec Basquese

Bacon Wrapped Figs Stuffed with Almonds

Spanish Cheese Selection

Manchego, Valdeon & Drunken Goat

Tomato Jam, Marcona Almonds & Olives

Grilled, Marinated Artichoke Hearts with Shaved Manchego, Serrano Ham, Sherry Vinegar & Olive Oil

Escalivada

Charcoal Grilled Vegetables

Eggplant, Tomatoes, Red & Green Bell Peppers, Onion

Extra Virgin Olive Oil, Garlic & Black Olives



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Country Breads



Italian Cicheti, Antipasti & Primi Piatti

Bruschettas

White Bean & Garlic with Braised Greens & Shaved Parmesan
Salvatore Ricotta & Roasted Tomato with Caramelized Onion
Wild Mushroom with Marsala Wine & Rosemary

Pasta

Five Cheese Tortellini
Roasted Tomato Cream, Fresh Parsley & Grated Pecorino

Risotto Croquettes

Roasted Red Pepper Puree

Stuffed Mushroom Caps
With Herb Parmesan Breading

Chicken Fontina Meatballs

Rosemary Roasted Garlic Tomato Sauce

Grilled & Roasted Vegetable Salad

Zucchini, Squash, Eggplant, Fennel & Peppers
Cannellini Bean & Frisee with White Balsamic Vinaigrette

Grilled Chicken Panini

Goat Cheese, Roasted Peppers & Pesto

Prosciutto di Parma & Grana Padana

Olives, Grilled Marinated Artichoke Hearts

Spicy Peppers

Assorted Italian Breads



Tastes of the Season, Winter 2011

Local Apple Salad

Blue Cheese, Dried Cherries, Market Greens & Toasted Walnuts

Puree of Haruki Turnip Soup

Roasted Wild Mushrooms, Parsley Salad

Grilled Cheese

Aged Cheddar, Slow Roasted Onion & Sage

Locally Made Cheeses & Charcuterie

Chatham Sheep Herding Co., Camembert

New York Cheese Coop, Aged Cheddar

Hudson Valley Fois Gras, Smoked Valley Duck Breast

Salumeria Biellese, Wild Boar Caciatorino

Tomato Jam, Wildflower Honey

Pickled Vegetables

Assorted Artisan Breads

Miniature Chicken Pot Pie

Carrot, Parsnips, Peas & Biscuit Crust

Maryland Crab Cakes

Remoulade

Red Wine Braised Beef Shortribs

Braising Liqueur, Pearl Onions & Fingerling Potatoes

Butternut Squash Soufflés

Roasted Hampshire Pork Tenderloin

Roasted Garlic Aioli, Cortland Apple, Braised Red Cabbage, Black Bread Crostini



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Dessert

Dessert Shots

Individual Miniature Desserts

New York Cheesecake with Red wine Marinated Cherries

Hazelnut Crème Brulee

Chocolate Mousse with Raspberry Coulis

Assorted Sweets

*Coconut Macaroons, Triple Chocolate Brownies,
Blackberry Cheesecake Bars, Coconut Key Lime Bars,
Lemon Drop Cookies
Fresh Strawberries*

Ice Cream Sundae

*Chocolate, Vanilla & Strawberry Gelatos
Banana, Red Wine Cherries & Fresh Berries
Chocolate Chips, Peanut Brittle, Marshmallows, Shaved Coconut, Candied Walnuts
Warm Chocolate & Caramel Sauces*