

# *Simply Elegant Catering*

## *Passed Hors D' Oeuvres Menu*

### **POULTRY**

- ~Peanut Curry Chicken Salad on Fried Wonton
- Glazed Chicken Teriyaki with Pineapple
- Chicken Satay with Peanut Sauce
- ~Chicken Walnut Salad in Pastry Puffs
- Chicken Lollipops, Cajun or Asian Style
- Chicken Fingers with Honey Mustard Sauce
- Peking Duck Spring Roll with Sweet and Sour Sauce
- Coconut Chicken with Orange Lime Sauce
- Marinated Chicken and Artichoke Skewers with Lemon Thyme Mayonnaise
- ~Smoked Turkey Salad on Endive
- Chicken and Lemongrass Dumpling with Ginger Soy Dip
- ~Glazed Smoked Duck with Cherry Compote on a Crostini
- ~Duck Confit with Kumquat Marmalade on a Fried Wonton

### **BEEF AND LAMB**

- ~Filet of Beef with Port wine and Caramelized Onion on a Crostini
- Mini Beef Wellington with Gorgonzola Aioli
- Beef Barbacoa Taquito with Avocado Crème
- Sesame Beef Skewers with Soy Dipping Sauce
- Grilled Lamb Skewers with Minted Yogurt Sauce
- Beef Empanadas with a Lime Dipping Sauce
- ~Spicy Thai Beef Salad on Cucumber Cup
- Braised Short Rib & Manchego Empanada with Cilantro Jalapeno Crème
- ~Beef Carpaccio on a Crostini with Horseradish Crème
- Phyllo Cups with Spiced Lamb, Mint and Feta
- Grilled Jamaican Jerk Spiced Lamb Chops

### **PORK**

- ~Golden Pineapple wrapped with Smoked Ham
- ~Figs with Gorgonzola and Prosciutto
- ~Melon wrapped in Prosciutto
- Mini Stuffed Potato Skins with Cheddar and Applewood Smoked Bacon
- Pesto Pizzetta with Julienne of Prosciutto
- ~Asparagus in Prosciutto with Orange Balsamic Glaze
- Chorizo Stuffed Dates Wrapped in Bacon
- Grilled Italian Sausage with New Potato, Pepper & Onion
- Stuffed Mushroom with Goat Cheese, Spinach & Bacon
- Goat Cheese Stuffed Date Wrapped in Bacon
- Pigs in a blanket with Ketchup and Mustard
- Sausage and Asiago Stuffed Mushroom
- Arepas with Chorizo and Manchego Cheese with a Cilantro Lime Dip

### **SEAFOOD**

- ~Smoked Salmon with Chive Crème Pastry Puffs
- ~Cucumber Cups with Smoked Salmon Mousse
- ~Scallop Citrus Ceviche in Cucumber Cups
- Seared Scallops on crostini with Saffron Mayo
- Scallops wrapped in Bacon
- ~Jumbo Shrimp with Zesty Cocktail Sauce
- Chipotle Shrimp Empanada with Lemon Aioli
- Crab Rangoon with Plum Sauce
- Shrimp Dumplings with Ginger Soy Dip
- ~Ginger Shrimp, Pineapple & Snow Pea Skewers
- Maine Crab Stuffed Mushrooms
- Grilled Shrimp and Chorizo Skewers with Chipotle Mayo
- ~Avocado Crab Cakes with Red Pepper Mayo
- Crab Cakes with Creole Honey Mustard
- Warm Lobster Salad, Melted Cheddar on Crostini
- ~Spicy Tuna Tartar on Wonton Squares
- Grilled Swordfish & Pineapple Skewers with Green Curry Pesto
- Grilled Coconut Shrimp with Cool Lime Dip

### **VEGETARIAN**

~Homemade Ricotta with Sundried Tomato and Fresh Herbs on a Crostini

~Tomato Basil Bruschetta on a Garlic Crostini

~Cucumber Cups with Boursin and Dill

~Skewered Tortellini with Pesto Cheese Sauce

Quinoa and Vegetable Stuffed Mushroom

Potato Latkes with Sour Cream and Homemade Apple Pear Sauce

Fig Jam and Goat Cheese on Focaccia

Basil and Parmesan Stuffed Mushrooms

Spanakopita wrapped in Phyllo Dough

Pear, Chevre and Leek Phyllo Cup

Spinach Artichoke and Cheese Tartlet

Sweet Potato and Cranberry Stuffed Mushroom

Mac & Cheese Poppers

Tostones with Ginger Banana Chutney and Feta

~Caprese Skewers with Balsamic Glaze

Vegetable Spring Rolls with Ginger Soy Dip

Fried Ravioli with Spicy Marinara

Cream Cheese Jalapeno Poppers

### **SPOON FED**

**(ALL SERVED IN AN ORIENTAL SOUP SPOON)**

~Watermelon, Feta and Mint Salad

Poached Shrimp with Sweet/Sour Cilantro Sauce

Chicken Croquetas with Roasted Red Pepper Sauce

Lobster Mac & Cheese Fritter

Beef and Arugula Meatball with Spicy Marinara

### **TARTLETS**

Pear, Chevre and Leek Phyllo Cup

Spinach, Artichoke and Cheese Tartlet

Stilton Tartlets with Cranberry Conserve

Quiche Lorraine Phyllo Cup

Wild Mushroom and Gruyere Tartlets

Pear, Pumpkin and Smoked Bacon Tartlets

Phyllo Cups with Wild Mushroom Ragout

### **SOUP SHOOTERS**

Butternut Squash with Gruyere Cheese

Smoked Tomato and Fennel

Sherried Wild Mushroom

Sweet Potato & Chipotle Pepper

Lobster Bisque

Creamy Carrot and Ginger

~Chilled Cantelope, Honey & Mint

~Chilled Sweet Pea, Lemon & Basil

~Chilled Watermelon & Tomato Gazpacho

~Chilled Cucumber, Buttermilk & Dill

### **COMFORT FOODS**

Smoked Tomato Soup with Grilled Cheese Triangle

Fried Ravioli with Spicy Marinara

Cream Cheese Jalapeno Poppers

Pigs in a Blanket with Mustard and Ketchup

Breaded Chicken Fingers with Honey Mustard Sauce

Philly Cheesesteak Spring Rolls

Ruebenettes with 1000 Island Dipping Sauce

*~ Denotes Cold Food Items*

50 PIECE MINIMUM FOR EACH ITEM CHOSEN

LABOR, RENTALS, AND TAX ARE ADDITIONAL WHEN APPLICABLE

MERRIMACK VALLEY EVENTS BY SIMPLY ELEGANT CATERING

# Simply Elegant Catering

## Stationary Hors D' Oeuvres Menu

### **Mexican Layered Bean Dip**

*Black Bean Puree, Fresh Guacamole, Salsa, Sour Cream, Shredded Jack and Cheddar Cheeses topped with Chopped Tomato and Scallions with Assorted Gourmet Tortilla Chips.*

### **Crudités**

*A Beautiful Display of Fresh Seasonal Vegetables with Our Famous Herb Dip*

### **Cabot Cheddar Cheese Platter**

*Vermont Cheddar with Assorted Crackers, Sliced Baguettes and Grapes*

### **International Cheese Platter**

*Cheddar, Gouda, Havarti Dill, Pepper jack, Smoked Gouda, Swiss, Chevre, Wisconsin Bleu and Creamy brie served with assorted crackers.  
(add a Seasonal Fruit Platter for an additional price)*

### **Fresh Tomato Basil Bruschetta**

*Fresh chopped Tomato, Red Onion, Assorted Peppers, Fresh Basil and Scallions dressed with Balsamic Vinegar and Extra Virgin Olive Oil served with Garlic Rubbed Crostini*

### **Guacamole Station**

*Guacamole, Pineapple Salsa, Black Bean Dip and Red Pepper Dip served with Fresh Assorted Vegetables and Fried Plantain Chips*

### **Swedish Meatballs**

*Fresh House Made Meatballs Served in a Portabella Mushroom Madeira Wine Sauce*

### **Flat Bread Pizza Station**

*(choose 2)*

*Traditional Cheese, White: (Garlic, EVOO, Grated Cheese with Basil Chiffonade), Mediterranean Chicken and Vegetables with Balsamic Glaze, Truffled Wild Mushroom & Fontina, Fig, Gorgonzola and Caramelized Onion*

### **Gourmet Chips and Dips**

*Tomatillo Salsa, Artichoke Mousse, Tzatziki, Tomato Basil Bruschetta & Smoked Salmon Mousse with Assorted Gourmet Chips*

### **Shrimp Cocktail Bowl**

*Colossal Gulf Shrimp served over Ice with Zesty Cocktail Sauce & Lemon*

### **Baked Brie en Croute**

*One Wheel Serves 40-50  
Brie wrapped in Puff Pastry Layered with Fruit Preserves served with Apple Slices, Assorted Crackers and Sliced Baguettes*

### **Bleu Cheese en Croute**

*One Wheel Serves 40-50  
Wisconsin Bleu Cheese in Puff Pastry served with Spiced Walnuts, Apple Chutney, Assorted Crackers and Sliced Baguettes*

### **Traditional Antipasto Station**

*Batons of Seasoned Italian Cold Cuts, Grilled Vegetables, Marinated Peppers, Mushrooms & Artichokes, Egg Wedges, Assorted Olives, Pepperoncini, Stuffed Cherry Peppers and a Caprese Salad Platter served with a Crusty Bread Basket*

### **Goat Cheese Fondue**

*Warm Creamy Goat Cheese Infused with Rosemary and Thyme served with Assorted Breads, Apple Slices and Pretzels for dipping*

### **Middle Eastern Station**

*Tabbouleh, Baba Ghanoush, Red Pepper and Plain Hummus, Marinated Olives, Vegetarian Stuffed Grape Leaves, Sliced Feta, Pita Crisps and Flat Bread*

### **Tuscan Bruschetta Table**

*"A Taste of Tuscany" Build Your own on Ciabatta Toast  
Pureed Cannellini Beans with a Rosemary Garlic Accent, Grilled Eggplant Caponata, Olive Tapenade, Arugula Pesto, Tomato Basil Chutney, Caramelized Onions and Artichoke Mousse*

### **Country Charcuterie**

*Country Pork Pate, Duck Liver Pate, Savory & Picante Soppressata, Serrano Ham, Prosciutto de Parma served with Gourmet Mustards, Cornichons, Pickled Onion, Olives, Artisan Breads and Crackers*

### **Norwegian Smoked Salmon Platter**

*Chopped Egg, Red Onion, Capers, Lemon Crème Fraiche, Chives, Pumpernickel and Rye Breads.*

### **Sushi Platter**

*Assorted Sushi, Nigiri, Sashimi and Maki Roll served with Pickled Ginger, Wasabi, Soy Sauce and Chop Sticks*

50 GUEST MINIMUM FOR EACH ITEM CHOSEN

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APPLICABLE MERRIMACK VALLEY EVENTS BY SIMPLY ELEGANT

# *Simply Elegant Catering*

## *Chef Manned Appetizer Stations*

### **Lobster Mac n' Cheese \$ Market Price**

*Fresh Maine Lobster Combined with Elbow Macaroni,  
Creamy Cheddar and Fontina Sauce Served in a  
Martini Glass with Shaved Parmesan, White Truffle Oil,  
Chopped Chives and Diced Tomatoes*

### **Taco Station**

*Soft Flour Tortillas, Seasoned Ground Beef, Shredded  
Lettuce, Cheddar and Jack Cheeses, Pickled Jalapenos,  
Diced Tomatoes, Sour Cream, Fresh Guacamole  
and Spicy Salsa*

### **Stir Fry Station**

*Choose Two Proteins:*

*Sesame Chicken     Steak Teriyaki*

*Shrimp     Marinated Tofu*

*Choice of Sauce:*

*Orange Ginger Sauce or Soy Stir Fry Sauce*

*Served with Mixed Vegetables including Bok Choy,  
Napa Cabbage, Shredded Carrots, Snow Peas,  
Peppers, Celery and Broccoli Garnished with  
Ginger, Scallions, and Sesame Seeds,  
served over Steamed Rice*

### **Raw Bar \$ Market Price**

*Littleneck Clams, Oysters and Colossal Cocktail Shrimp  
Served with Tangy Cocktail Sauce, Horseradish,  
Lemon and Hot Pepper Sauce*

### **Mac n' Cheese Bar**

*Elbow Macaroni, Creamy Cheddar and Fontina Sauce  
Served in a Martini Glass with Guests Choice of  
Toppings: Bacon Bits, Fine Diced Ham, Shaved  
Parmesan, Fresh Peas, Chopped Chives, Diced  
Tomatoes, Seasoned Panko Crumbs  
and Sriracha Sauce*

### **Paella Station**

*Tomato and Saffron Infused Short Grain Rice with  
Shrimp, Littleneck Clams, Mussels, Marinated Chicken  
and Chorizo sausage. Garnished with Roasted Red  
Peppers, Green Peas, and Lemons.*

### **Custom House Crab Cakes**

*Pan Fried Crab Cakes Flambeed with Brandy and  
served with a Spicy Creole Pepper Jelly.*

### **Sliders**

*(Choose Three)*

### **Caprese**

*Roma Tomato, Fresh Mozzarella, and Basil  
Drizzled with Balsamic Reduction*

### **Grilled Cheese Slider**

*Imported Gouda and Cheddar on  
Hearty White Bread*

### **Grilled Vegetable Slider**

*Grilled Fresh Vegetables layered on a Slider Roll  
with Herbed Ricotta Cheese served Chilled*

### **Cheeseburger Slider**

*Flame Broiled Mini Burger Served with Pickled  
Red Onions and Chipotle Mayonnaise on the side*

### **Buffalo Chicken Slider**

*Chicken Cutlet Dipped in Spicy Buffalo Sauce  
Topped with Creamy Bleu Cheese*

### **Mini Chicken & Waffle**

*Petite Buttermilk Waffle with Crispy Fried  
Chicken Drizzled with Maple Syrup*

### **Grilled Peanut Butter and Jelly**

*Creamy Peanut Butter and Welch's Grape Jelly*

### **BBQ Pulled Pork Slider**

*Carolina Style Pulled Pork with a Dab of  
Crunchy Cole Slaw*

### **Italian Sausage Slider**

*Sweet Italian Sausage Patty topped with  
Mustard, Sautéed Onion & Peppers*

### **Chilled Corned Beef Slider**

*Extra Lean Corned Beef topped with a Guinness  
Mustard Slaw and Swiss Cheese*

# *Simply Elegant Catering*

## *Chef Manned Pasta Stations*

### **Traditional Pasta Station**

*With Sautéed TriColored Peppers, Onion, Tomato, Fresh Garlic, Scallions, Shaved Parmesan Cheese and Red Pepper Flakes.*

***Just Choose Your Pasta and Sauce***

#### **Pasta Choices**

*(Choose Two)*

*Cavatappi*

*Penne*

*Fusilli*

*Gemelli*

*Radiatore*

*Ziti*

*Cheese Tortellini*

#### **Sauce Choices**

*(Choose Two)*

*Alfredo*

*Marinara*

*Puttanesca*

*Vodka*

*Roast Garlic Cream*

*Spicy Diablo*

### **Pasta Primavera Station**

*Penne Pasta with Zucchini, Summer Squash, Snow Peas, Carrot, Asparagus and Tri Colored Peppers Tossed with your Choice of Alfredo or Marinara Sauce*

### **Ravioli Stations**

#### **Butternut Squash Ravioli**

*Roasted Garlic Cream Sauce, Smoked Slab Bacon, Roasted Squash, Fresh Sage and Toasted Pumpkin Seeds*

#### **Sun Dried Tomato and Mascarpone Ravioli**

*Served with Sundried Tomato Tapenade, Lemon Parmesan Gremolata and Drizzled with Hazelnut Oil*

#### **Lobster Ravioli**

*Black and White Striped Lobster Ravioli with a Lemon Tarragon Lobster Cream Sauce*

#### **Roast Garlic, Asparagus and Marscapone Ravioli**

*With a Red Pepper Cream, Toasted Pine nuts and Parmesan Cheese*

#### **Short Rib Ravioli**

*Served with a Light Red Wine Tomato Sauce and Garnished with Horseradish Gremolata*

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