

# VOILA CATERERS COCKTAIL RECEPTION MENU

## Passed Hors D' Oeuvres

### BRUSCHETTA/CROSTINI

Ratatouille with Thyme-Rosemary Goat Cheese  
Grilled Asparagus, Lemon Zest, Ricotta  
Cannellini Bean Puree & Truffle Wild Mushroom  
Grilled Louisiana Shrimp & Smoked Tomatillo Salsa Verde  
Beef Carpaccio, Capers, Micro Celery, Shaved Parmesan  
Grilled Eggplant & Romesco Sauce, Citrus Oil  
Ricotta, Snap Peas & Mint Oil  
Smoked Alaskan Salmon, Caper Berries, Crème Fraiche  
Grilled Corn & Tomato Salsa with Cilantro & Shallots  
Preserved Myer Lemon Ricotta  
Mint-Baby Arugula Pesto  
Kalamata Tapenade

### HUMMUS & GRILLED NAAN

Olive Medley & garlic Confit  
Toasted Pine Nuts & Citrus XVOO  
Kale Pesto with Pecans  
Kalamata Olive & Parmesan Tapenade  
Artichoke Heart & Myer Lemon Zest  
Grilled Eggplant & Pomegranate  
Overnight Tomatoes & Fresh Herbs  
Caramelized shallots, pearl onions & Cipollini

### SKEWERS

Texas BBQ Chicken Cherry Smoked Brine Thighs  
Coconut & Ginger Chicken with Garlic Chips, Sesame Oil, Peanut Butter-Soy Dipping Sauce  
Ground Lamb with Mint, Parmesan Dust, Pomegranate Reduction  
Grilled Shrimp with Mango-Cilantro Salsa  
Roasted Portobello...White Balsamic, Fresh Herbs, Cracked Black Pepper, Maytag Blue Dressing  
Seared Beef & Roasted Cipollini with Chimichurri Dipping Sauce

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## **STUFFED MUSHROOMS**

Grilled Eggplant & Parmesan with Pomegranate Seeds  
Sweet Italian Sausage & Crispy Sage with Fennel Confit  
Spicy Citrus Kale & Smoked Mozzarella  
Baby Spinach-Artichoke Dip with Feta Cheese, Garlic Confit Aioli  
White Wine Risotto with Parmesan Cheese, Truffle Oil

## **QUICHE**

Lorraine With Sautéed Spanish Onions, Gruyere & Applewood Smoked Bacon  
Leek Confit & Goat Cheese with Fresh Herbs  
Baby Spinach & Crumpled Feta with Sundried Tomato  
Grilled Eggplant & Kale Pesto with Smoked Mozzarella  
Truffle Wild Mushroom & Goat Cheese With Fresh Herbs  
Grilled Zucchini And Squash with Extra Sharp Cheddar  
Smoked Pork Belly & Collards with Smoked Gouda  
Grilled Asparagus with Herb Goat Cheese  
Ratatouille & Goat Cheese, Basil Pesto & Myer Lemon Zest  
Granny Smith Apple & Brie with Caramelized Onions

## **MINI VEGETARIAN & MEAT PIES**

Grass Feed, Chili & Paprika Ground Beef  
Spanish Chorizo & Baby Spinach  
Hickory Smoked Pulled Pork  
Red Wine Braised Lamb Shank  
Jamaican Jerk Chicken  
Texas BBQ Chicken  
Ratatouille with Goat Cheese & Basil Pesto  
Artichoke, Baby Spinach & Feta with Red Pepper Flakes  
Wild Mushroom & Spicy Citrus Kale with Gruyere

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## **MINI TACOS**

Salt & Pepper Brine Grilled Chicken

Texas Style Smoked Pull Pork

Yellow Curry Grilled Chicken

Red Curry Seared Tofu

Grass Feed Beef

Alaskan Cured & Smoked Salmon with Dill

Beer Battered New England Cod

Tuna Tartare

Wild Alaskan Salmon Tartare

Brine Kimchi & Braised Korean Short Rib

**(Soft or Hard Shells, shredded Pepper Jack Cheese, Crisp Romaine Lettuce, Pico De Gallo)**

## **DEVEILED EGGS**

Applewood Smoked & Chive

Rendered Lardon & Salmon Caviar

Basil Eggs & Crispy Prosciutto

Vermont Maple Candied Bacon

Siracha & Pickled Daikon

Smoked, Dill Cured Alaskan Salmon

Preserved Myer Lemon & Capers

Miso & Green Onion

Salmon Caviar & Black Lava Sea Salt

## **VIETNAMESE SPRING & SUMMMER ROLLS**

Sweet Pickled Daikon & Probiotic Kimchi

Grilled Shrimp, Mint, Rice Noodles

Peking Duck, Green Onions & Hoisin

Vegetarian (Carrots, mushrooms, cabbage, onions, garlic)

Indian Curry Puffs with Sweet Potato & English Snap Peas

Roasted Cauliflower & Broccoli with NY extra sharp cheddar

Black Bean & Pineapple with Cilantro & Jalapeno

Grilled Corn, Cilantro, Smoked Paprika, Oaxaca, Lemon Zest

## **LATKES**

Idaho Potato with Caviar & Sour Cream

Sweet Potato with Spiced Apple Sauce

Yellow Curry & Carrots with strained yogurt

Granny Smith Apple & Fennel with Roasted Leeks

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## **POT STICKERS**

Ground Berkshire Pork & Chives with Garlic Chips, Mirin, Soy Sauce & Cumquat Jam  
Grilled Orange & Chai Tea Brine Chicken with Braised Leeks, Celery Salt, Red Onion  
Grilled Louisiana Shrimp with Vietnamese Fish Sauce, Garlic Chips, Lime Zest, Vietnamese Basil, Mint  
Brine Kimchi & Seared tofu with Green Onions & Sweet Pickled Daikon  
Yellow Curry & Grilled Chicken with Dried Cranberries & Roasted Cauliflower  
Maine Lobster & Smoked Gouda with Béchamel, Cinnamon & Ricotta  
Seasonal Vegetarian with Roasted Carrots, Mushrooms, Onions, Garlic Chips, Mirin-Soy Dipping

## **MEATBALLS**

Swedish & Cream Sauce with Nutmeg, Allspice, Ground Grass Feed Beef & Berkshire Pork  
Italian Beef & Pork with Marjoram, Garlic Confit, Parsley, Parmigiano-Reggiano Cheese  
Ground Lamb & Rosemary with Torn Mint Leaves, Pomegranate Reduction  
BBQ Chicken with Ground Chicken, Celery Salt, Hickory Smoked Tomato Jam  
Spanish Chorizo Sausage with Diced Red & Green Peppers, Shallots, Garlic Chips  
Smoked Turkey & Cranberry with Fresh Herbs & Corn Bread Stuffing  
Buffalo Chicken Wing with Classic Buffalo Vinegar Sauce, Maytag Blue Cheese Dressing  
Gluten Free-Vegetarian with Roasted Seasonal garden Vegetables, Chick Pea Flour, Garlic Confit Aioli

## **SALT & PEPPER BRINE CHICKEN WINGS**

Classic Buffalo & Maytag Blue Cheese Dressing with spicy, medium & mild  
Hickory Smoked BBQ with Molasses, Garlic Confit, Fire Roasted Tomatoes  
Jamaican Jerk with Malt Vinegar, Ground Cinnamon & Nutmeg, Cumquat Jam  
Thai Chili & Basil with Fresh Ginger, Honey, Lime Zest, Vietnamese Fish Sauce  
Red Curry & Coconut with Ginger, Garlic Chips, Cilantro  
Vietnamese Lemongrass with Honey, Garlic, Thai basil, Fish Sauce

## **PIZZAS/FLATBREADS**

Flammkuchen with Sour Cream, Chives, Caramelized Onions, Rendered Lardon  
Meat Lovers with Pepperoni, Sweet & Hot Italian Sausage, Ground Beef, Meatballs, Bacon  
Vegetarian with Grilled garden Vegetables, Overnight Tomatoes, Mozzarella  
Wild Mushroom & Gruyere with Fresh herbs, Drizzled Truffle Oil  
Spicy Citrus Kale & Butternut Squash with Crumpled Goat Cheese, Toasted Almond Slivers  
Margarita with Fire Roasted Marinara, Fresh Mozzarella, Torn Basil Leaves  
Three Cheese White with Ricotta, Fresh Mozzarella, Goat Cheese, Fresh Herbs, Drizzled XVOO  
Seared Brussel Sprouts & Crispy Prosciutto... Preserved Lemons, Red Pepper Flakes, White Wine  
Clam & Mozzarella with Long Island Sound Minced Clams, Thyme, Garlic, Crispy Bacon  
Breakfast with Scrambled Eggs, Smoked Slab Bacon or Sweet Italian Sausage, NY Extra Sharp Cheddar

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## **SLIDERS**

Grass Feed Beef with Choice of Gruyere, Cheddar, Goat, Munster, Maytag Blue, Smoked Gouda, Mozzarella, Brie, Fire Roasted Tomato Jam, Caramelized Onions, Crisp Romaine  
Gluten Free Vegetarian with Roasted Garden Vegetables, Fresh herb Aioli, Avocado Cream  
Grilled Portobello & Romesco with Spicy Citrus Kale, Smoked Mozzarella  
Lamb & Rosemary Goat Cheese with Frisee, Balsamic Reduction, Caramelized Onions  
Pulled Pork & Smoked Cheddar with Hickory & Apple Wood Smoked Berkshire Pork, Kansas City BBQ Sauce  
Jamaican Jerk Chicken with Grilled Pineapple, Lime Zest, Cinnamon, Nutmeg  
Southern Brine Fried Chicken & Buttermilk Drop Biscuit with Smoked Paprika Honey  
Pine & Hickory Smoked Brisket with Caramelized Onions, Pomegranate Reduction  
Maryland Crab Cake with Jumbo Lump Crab, Garlic Confit, Butter Crackers, Green & Red Bell Peppers  
Fried Oyster Po'boy with Old Bay Seasoning, Cayenne, Myer Lemon Zest, Remoulade  
Alaskan Salmon with Capers, Lemon-Garlic Aioli & Fresh Dill  
Smoked Turkey with Corn Bread Stuffing & Cranberry Sauce  
French Dip with Slow Roasted Prime Rib, Caramelized Onions, Beef Jus & Dijon Dipping Sauce

## **APPLEWOOD SMOKED BACON WRAPPED**

Devils On A Horse back with Black Mission Figs Stuffed With Maytag Blue, Balsamic Reduction  
Day Boat Sea Scallops with Cider  
Fried Water Chestnuts with Maytag Blue Cheese Dressing  
Grilled Louisiana Shrimp with Ranch Dressing  
Charred Brussel Sprouts with White Wine Braised, Myer Lemon Zest, Red Pepper Flakes  
Grilled Summer Asparagus with Shaved Sea Salt, Balsamic Reduction

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## BAR SNACKS

Spiced Nuts  
Smoked Paprika & Vermont Maple Syrup  
Wasabi & Nori with sesame crisps  
Caramel Candied Pecans with Shaved Sea Salt  
Old Bay & Crumpled Shrimp Toast Cashews

## DIPS & SPREADS

Salsa with Pico De Gallo with preserved lemons, garlic chips & cilantro  
Guacamole... shaved shallots, sea salt, fresh cracked pepper, jalapenos  
Three Cheese Nacho with NY Extra sharp cheddar, pepper jack & smoked gouda  
Spinach Artichoke with Feta & white cheddar, aioli, red pepper flakes  
Warm Maryland Crab & Cheddar with preserved lemon, garlic chips, old bay seasoning, aioli  
Grilled Tomatillo & Garlic Confit with Cilantro, Jalapenos, Lime zest

## HOMEMADE POPCORN & POTATO CHIPS

Classic Shaved Salt & Fresh Cracked Black Pepper  
Sea Salt & Cider Vinegar  
Ranch Dressing  
Sour Cream & Chive  
Smokey BBQ  
Yellow Curry & Shaved Sweetened Coconut  
Old Bay  
Japanese Rice Seasoning  
Shaved Parmesan & Fresh Herbs  
Jameson Irish whiskey

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## Cocktail Parties – Stationary Platters

### **Assortment of Mediterranean Dips**

Baba Ganoush, Plain and Roasted Pepper Hummus, Tomato Basil Bruschetta, Served with Toasted Pita Chips and Garlic Herb Baguette Rounds

### **Antipasto Platter**

Grilled Zucchini and Yellow Squash, Roasted Peppers, Grilled Portobello Mushrooms, Marinated Artichoke Hearts, Assorted Olives, and Parmesan Cheese, Served with Italian Breadsticks

### **Assorted French Pates and Charcuterie**

Duck Armagnac, Country Pate, Pheasant Herb Terrine, Vegetarian Pate, Served with Cornichons and Toasted Baguette Rounds

### **Imported Cheese Tray**

with Assorted Crackers, Toasted Baguette Rounds, Walnuts, And Grapes

### **Local Organic Vegetable Crudités**

with Crème Fraiche Basil Dip

### **Chilled Jumbo Shrimp Platter**

with Classic Cocktail Sauce

### **Santa Fe Guacamole**

with Tortilla Chips

### **Artichoke Spinach Cream Cheese Dip**

with Garlic Herb Croutons

### **Salumeria Platter**

Assorted Custom Cured Salamis, Saucissons, Prosciutto Di Parma, Breadsticks And Olives

### **Mini Sandwich Platters**

**Grilled Chicken** *on Tomato Olive Focaccia*

**Tofu, Avocado and Artichoke Salad** *On Mini Croissants*

**Duck Pate with Dijon Mustard** *and Cornichons On Thin Ficelle Baguette*

**Smoked Salmon Salad** *on Mini Brioche Buns*

### **Fresh Fruit Platters**

Assorted Sliced Fresh Fruit *Seasonal Fruit*

Fresh Fruit Skewers *Seasonal Fruit with Raspberry Yoghurt Dipping Sauce*

### **Dessert Platters**

Mini Double Chocolate Espresso Brownies

Assorted French Cookies *3 Varieties of Elegant French Cookies*

Mini Crème Brulees *Classic French Dessert*

Mini Fruit Tarts *3 Varieties of Bite Size Seasonal Fruit Tartlet's*

Mini Cupcakes *3 Varieties of Decadent Treats*

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## Cocktail Party Action Stations

The stations listed below are just a small sample of what we can create to make your event memorable. We can create stations in any style of cuisine to match your events theme. Stations require a minimum Of 50 Guests.

### Chef Attended Action Savory Stations

*Most stations can be presented as buffet displays or as action stations with chef attendant*

#### **Raw Bar**

Selection of Local Shellfish, Served With Mignonette And Cocktail Sauces

#### **Sushi Bar**

A Variety of Classic Sushi Rolls, Sushi, And Sashimi

#### **Slider Bar**

Mini Kobe Burgers on Homemade Mini Brioche Buns with an Assortment of Toppings.

#### **Satay Skewer Bar**

An Appetizing Array of Satay Skewers – Shrimp, Chicken, Beef, Vegetarian, Served With A Variety Of Tantalizing Asian Dipping Sauces

#### **Mediterranean Pasta Bar**

Your guests have a variety of fresh And filled pastas paired with Classic Sauces. We Can Even Recreate Your Favorite Family Recipe If Desired.

#### **\*Bistro Bar**

Aged Sirloin Steak Au Poivre, Cooked And Sliced To Order And Served With Pommes Frites (Adequate Ventilation Required)

#### **Carving Station**

A Choice Of Various Roasted Meats (Crown Rack Of Lamb, Prime Rib Of Angus Beef, Wood-Grilled Beef Tenderloin, Honey Glazed Ham, Holiday Meats, Etc) Carved For Your Guests To Savor.

#### **Fajita Bar**

Marinated grilled chicken, fajita steak, shredded lettuce, pico de gallo, sour cream, shredded cheese, rice, black beans, peppers & onions, sliced black olives, guacamole, black & yellow corn chips, salsa and flour tortillas.

#### **Taco Bar**

Fresh ground beef, fresh ground turkey, black beans, Spanish rice, shredded cheese, lettuce, chopped tomatoes, sliced black olives, sour cream, homemade guacamole, salsa, corn chips and taco shells.



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## Dessert Stations

### **Ice Cream Sundae Bar**

Let Your Guest's Inner Child Run Wild with This Selection of Ice Creams or Sorbets with a Variety of Great Toppings

### **Crepe Station**

Fine French Crepes with a Variety Of Fillings, Toppings and Sauces

### **Smoes Bar**

Classic Marshmallow Treats Toasted Over an Open Flame Sandwiched With Graham Crackers And Chocolate

### **Patisseries Du Chef**

Fabulous Selection of Delicate and Delicious French Pastries

### **Cupcake Tower**

Regular Size or Mini Cupcakes in your choice of Flavors. Custom Decorations and Monograms Available