



MENU IDEAS

Hors d'Oeuvres ~ Passed & Stationary

- Gourmet Cheeses with Grapes, Baguettes & Crackers. Add Charcuterie, Olives, Nuts, the list is limitless! *Pricing is per person and based on extent of Display
- Smoked Salmon ~ full side or individual pieces with sour cream, lemon, capers & onions
- Smoked Trout on Cucumbers with Horseradish Sauce, Onion, & Lemon
- Shrimp Marinated, Grilled or Baked in Sherry Skewered with Radicchio or Mushrooms
- Shrimp & Scallop Skewers with Lemon & Rosemary
- Scallops & Bacon with a Cider Dipping Sauce
- Cajun Scallops in Pastry with Cajun Cream Sauce
- Pork Tenderloin Skewers with Mushroom & Maple Cider Sauce
- Crab Cakes with Mango & Red Pepper Purée
- Duck with Orange Cherry Chutney on Rosemary Baguette
- Endive filled with Chevre & Fresh Herbs or Artichoke, Tangerine & Tarragon
- Zucchini Pancakes with Goat Cheese * available for small parties only*
- Asparagus Spears & Red Pepper wrapped in Prosciutto with Parmesan
- Mushroom Caps filled with Parmesan Cheese & Fresh Herbs, add Sausage if you like
- Blue Cheese Poppy Seed Shortbread
- Chicken Skewers with a Thai Peanut Sauce
- Tenderloin Tips with a Soy Ginger Sauce
- Grilled Plums with Goat Cheese and wrapped with Prosciutto
- Chilled Grilled Tenderloin on Herbed Crouton with Béarnaise Sauce
- Venison Skewered with Shitake Mushroom & Blackberry Port Sauce
- Bourbon Chicken Skewers
- Belini with Crème Fraiche and Assorted Caviar
- Roasted sliced Potato with Crème Fraiche & Tapenade
- Goat Cheese Crackers with Chevre & Tapenade
- Leaves of Glory- Artichoke Leaves with Artichoke Dip
- Enoki Mushrooms wrapped with Bacon
- Sprouts, Jasmine Rice, Sesame & Scallions in Tofu Pocket
- California Rolls with Fresh Maine Crab & Wasabi
- Asian BBQ Pork in Filo Cups

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Christophe

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Phyllo Pastry Cups filled with:

- Chevre & Roasted Red Pepper
- Spinach, Feta & Pine Nuts
- Cajun Scallops with Fresh Dill

Mini Tartelettes ~ your ideas are welcome

- Bacon & Onion
- Wild Mushroom & Aged Parmesan
- Lobster, Fennel & Roasted Red Pepper
- Lobster & Leek

Bruschetta's ~ limitless options!

- Basil, Shrimp & Muenster Cheese
- Goat Cheese & Tapenade
- Tomato, Mozzarella & Basil
- Blue Cheese, Pancetta & Figs
- Blue Cheese, Honey & Micro-Greens
- Grilled Artichoke with Olives & Lemon Zest

Croustades topped with but not limited to:

- Artichoke and/or Wild Mushroom with Parmesan
- Cucumber & Watercress diced Salad
- Goat Cheese & Tomato Compote

Salads

- Mixed Baby Greens with Blue Cheese, Maple Roasted Pecans & Raspberry-Walnut Vinaigrette
- Salad of Romaine, Roasted Peppers, Olives & Parmesan Cheese with a Balsamic Dressing
- Mango, Endive & Tomatoes over Baby Beet Greens
- Mixed Baby Greens with a Sesame Dressing
- Tossed Baby Spinach with an Orange Walnut Dressing & Feta Cheese
- Baby Spinach with a warm Bacon Dressing

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- Mixed Arugula with Marinated Vidalia Onions & Fresh Blueberries
- Tabbouleh with Tomatoes, Onions, Basil & Mint
- Baby Greens with Goat Cheese, Mandarin Orange, Slivered Almonds & Citrus Vinaigrette
- Tomato Galette with Mixed Greens & Champagne Vinaigrette
- Watercress, Tomato, Cucumber & Feta Salad with Raspberry Vinaigrette

Entrée's with Sauce Options

(entrées can be created as hors d'oeuvres)

Grilled Filet Mignon or Tenderloin served with:

- ~ Wild Mushrooms
- ~ Peppercorns
- ~ With Fresh Maine Crab & Béarnaise
- ~ In pastry with Wild Mushrooms & Rosemary

Pork Tenderloin served roasted or grilled:

- ~ Stuffed with Apricots, Spinach, Fennel & Prunes
- ~ With Cranberry & Figs
- ~ With Wild Mushroom & Cider

Chicken:

- ~ Stuffed with Apples, Mushrooms & Sausage
- ~ Over Olives, Tomatoes & Zucchini
- ~ With Sun-dried Tomatoes & Capers
- ~ Stuffed with Virginia Baked Ham, VT Cheddar Cheese,
- ~ Wild Mushrooms, & Coated in Pecans
- ~ With Pineapple
- ~ With Thai Green Curry Vegetables

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- Roast Duck Breast with Orange Cranberry Sauce or Dried Fig & Cherries
- Partridge Breast with Roasted Pear & Shallots
- Grilled Venison with Cranberry Fig Sauce
- Rack of Lamb with: Mustard & Rosemary or Encrusted with Herbs & Goat Cheese
- Trout Stuffed with Spinach, Onions, Wild Mushrooms & Roasted Garlic
- Trout Stuffed with Apple & Onion
- Trout with Hazelnut breading & Orange, Tarragon Beurre Blanc
- Tuna or Swordfish with options of Lemon Caper Beurre Blanc, Soy, Ginger or Cider Sauce
- Sea Bass with Zucchini Scales, served over sautéed Tomatoes, Olives & Tarragon Or Encrusted with Horseradish
- Seared Scallops: Wrapped in Smoked Salmon on Potato Cakes With or without Salmon with a Creamy Ginger Sauce
- Maine Lobster with Scallops served in Pastry Flowers with Saffron Ginger Sauce
- Salmon Flaked with a Green Peppercorn Vodka Cream Sauce over Pasta
- Salmon Poached with Lemon or Grilled Salmon

Sauces:

- | | |
|---------------------------|-------------------------|
| ~ Soy Ginger or Cider Soy | ~ Wild Mushroom |
| ~ Chardonnay Demi-Glace | ~ Port Reduction |
| ~ Cranberry Fig | ~ Béarnaise |
| ~ Mushroom Cider | ~ White Wine Demi-Glace |

Vegetarian Entrees

(We are open to your Vegetarian and Vegan recipes & ideas)

- Roasted Vegetable Strudel with Goat Cheese & Roasted Red Pepper Purée
- Roasted Red Pepper Fettuccini with Spinach, Goat Cheese & Pine Nuts*
- Red Pepper Linguine with Parmesan Cheese*
- Fresh Pasta with Spinach & Goat Cheese* **These pasta dishes recommended for small parties only*
- Lasagna of Spinach, Artichoke & Assorted Cheeses
- Tomato or Vegetable-filled with Rice & Vegetables (vegan)
- Grilled Eggplant with Wild Rice Blend & Pesto

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Vegetable Sides

- Asparagus, Grilled with Lemon or With Red Pepper
- Medley of Seasonal Vegetables
- Mandolined Carrots with Honey Butter
- Spaghetti Squash with Rosemary
- Sautéed Zucchini, Onions, Sprouts and Mushrooms
- Zucchini Cups filled with Tomato, Fresh Herbs & Parmesan Cheese
- Sautéed Julienne of Carrots, Turnips & Summer Squash
- Phyllo Purse of Wild Mushrooms, Fresh Herbs & Cheddar Cheese

Starch

- Jasmine Rice
- Blend of Wild Rice with Scallions
- Wild Rice with Dried Fruit & Toasted Nuts
- Quinoa or Couscous
- Roasted Potatoes with Rosemary & Thyme
- Country Mash Roasted Potatoes
- Sweet Mashed Potatoes
- Potatoes au Gratin- with or without crab

Dessert

(For smaller events only ~ We can recommend a baker for wedding cakes and larger events)

- Key lime pie with Mango & Toasted Coconut
- Apple tart with Carmel or without
- Lemon squares
- Raspberry coconut squares
- Fresh raspberry tart
- Chocolate raspberry cake
- Hazelnut chocolate cake
- Lemon cheesecake with gingersnap crust
- Orange blossom cheesecake with almond crust
- Hazelnut Raspberry Napoleon
- Apple cranberry tart with Frangelico whipped cream
- Buttermilk lemon tart with fresh berries
- Chocolate genoise cake

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- Chocolate raspberry cake with marbled ganache frosting
- Bitter-sweet chocolate torte with tequila, strawberry sauce and crème Anglaise
- Lemon tart with an almond crust
- Chocolate Chambord cake
- Cranberry currant tart with Grand Marnier sauce
- Cream filled apricots
- Crème Brulée
- White Chocolate Mousse Cake (must be able to be refrigerated before service)

We are available and can create a menu for Brunch, Luncheons, Cocktail Parties or any other reason you can think of for a Celebration!

Additional Menu Ideas for different types of Events

- Cajun Shrimp
- Smoked Salmon on Cucumber with Whipped Cream Cheese & Lemon
- Crab & Mango Salsa in Corn Cups (GF)
- Melon and Prosciutto with Lemon (GF)
- Seared Scallops with Bacon (GF)
- Phyllo Cups with Eggplant, Chevre & Roasted Red Pepper (GF)
- Strawberry, Brie & Mint Croustade (Vegetarian)
- Tenderloin Tips with Tamari Ginger Sauce (GF)
- Chicken & Citrus Salad in Endive (GF)
- Lime Marinated Chicken Skewers with Lime Yogurt Sauce (GF)
- Potato Vegetable Empanada with Spicy Smoked Tomato Sauce (Vegan/Vegetarian)
- Bruschetta with Blue Cheese, Figs & Honey (Vegetarian)
- Roasted Spring Potatoes with Pesto (Vegetarian)
- Vegetarian Pot stickers

Sliders:

- ~ Ham & Brie ~ Tomato, Basil & Mozzarella
- ~ BBQ Pulled Pork ~ Beef with Blue Cheese

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