

Birthday Bashes

“Amy’s 50th, a night of Who-dun-it”

Appetizers:

Stationary Fusion platter: Spicy ahi tuna nori rolls with wasabi and pickled ginger, crisp wontons with Asian dipping sauces, spicy potato samosas with cilantro mint chutney, Gingered sesame eggplant dip with sesame rounds, cucumber cups filled with Asian chicken salad, Salmon lomilomi in radicchio cups.

Passed appetizers:

Thin sliced grilled beef rolled around wasabi spread and roasted scallions
Vegetable spring rolls with spicy peanut sauce
Chicken and broccoli wontons

Salad:

Spicy Asian greens, Napa Cabbage, Cashews, shredded carrots, crisp wontons, mandarin oranges, and julienned snow peas, with orange-sesame vinaigrette

Dinner:

Halibut marinated with ginger, sesame and soy, wrapped in banana leaves and served with tropical salsa
Grilled beef tenderloin with sake sauce
Red rice with tart cherries and almonds
Thai style green beans in curry
Colorful vegetable stir fry with sesame seeds

Dessert:

Chocolate-buttermilk cake with caramel frosting
Mini key-lime creme brulees
Chocolate dipped fresh and dried fruits

“Susie Throws Mom a 95th Birthday Luncheon and the Ladies all Get out for the Day”

Appetizers:

Mushroom caps stuffed with spinach, chipotle, and pine nuts
Curried vegetable phyllo triangles

Choice of two salads:

Classic Caesar salad with croutons, Parmesan, and Caesar dressing or,
Crisp green salad with garden vegetables, with choice of dressing

Entrees:

Penne with crushed oven roasted eggplant, roasted tomatoes, roasted peppers, olives, garlic, olive oil and basil
Poached salmon with lemon-dill sauce
Chicken and mushroom filled crepes with roasted garlic cream sauce

Homemade breads to accompany meal

“Brad’s 40th Takes Everyone around the World”

Greek Station:

Gyros thin-sliced to order; served with pita, tsatsiki sauce, tomatoes, lettuce
Spanikopita
Greek salad with tomatoes, artichoke hearts, kalamata olives, feta cheese, romaine

Mexican Station:

4 cheese quesadillas, and 4 cheese & poblano chile quesadillas - to be cooked at station
and put out hot
Chicken mini chimichangas
Shredded beef taquitos
Salsa (mild chunky salsa fresca and more pureed medium heat salsa)
Tortilla chips

American Station:

Kosher beef hot dogs with all the trimmings: all meat chile, ballpark mustard, onion,
Pickle relish, etc
Ruffles potato chips

Italian Station:

Antipasto tray of Italian meats, cheeses, marinated vegetable/relish type items, etc.
The REAL Caesar salad, homemade dressing, with anchovies and homemade croutons,
to be “small batch” tossed so it’s always cool and crisp
Homemade Italian bread and focaccias

Japanese station:

Sushi: Tuna, Yellowtail, Smoked salmon, and California rolls
Teriyaki skewers: Beef, chicken, vegetable (3 separate kinds)

Dessert station:

Assortment of homemade finger sweets, heavy on the chocolate, petit four style items,
Creme brulee tarts, etc.....stylish but with lots of unpretentious things too (everyone loves
a great brownie or lemon bar sometimes!

“Darren Surprises His Wife With a Luau-flavored Birthday party”

Fresh tropical fruit used as centerpiece
Sweet and sour meatballs
Kalua pork (slow smoked) with tropical salsa aside
Grilled flank steak roll with wasabi spread and roasted scallions
Coconut bread open faced sandwiches with smoked chicken and habanero mango chutney
Spicy vegetable nori rolls with wasabi and pickled ginger
Sesame eggplant spread with crisp sesame rounds

“Liz Invites Everyone for a Martini and Gathering of Friends Party and Refuses to call it her Birthday”

Crispy rice cake topped with seared ahi tuna and wasabi cream
Warm Barbecue meatloaf and Muenster open faced mini sandwiches with spicy mayo
Roasted eggplant and tomato bruschetta
Vegetable spring rolls with peanut sauce
Smoked salmon, dill cheese, red onion, and caper pinwheel roll
Mini savory tartlets, with reduction of mushrooms, shallots, and red peppers; with Havarti and
Gruyere cheeses
Asian duck salad with Napa cabbage, apples, cashews and black sesame seeds, served in
Wonton cups
Blue House Finger sweets, including some “special” selections - truffles, tartlets, tiramisu
squares, plus favorites like lemon bars, espresso brownies; lots of fresh fruit

Weddings to Remember

“Erika and Josh Have a Tapas party out at Grandmother’s Ranch”

To begin:

Bowls of Spiced nuts and Mixed Olives set about

Passed to begin:

Fried stuffed mushrooms (with ham)

Shrimp and Manchego Croquettes

Green olive paste and almond canape

Buffet:

Assortment of Bandarillas (small skewered items, running the gamut from olives to cheeses to meats to marinated vegetables.....assorted and colorful)

Shrimp and sausage paella

Meatballs in almond sauce

Salmon baked in foil with sherry, brandy, orange juice, mushrooms, and ham (done individually)

Potato and onion tortilla with roasted tomato sauce

Chicken wings in garlic-saffron-parsley sauce

Catalan style Eggplant salad

Vegetable salad in Romesco Sauce

Potatoes in Aioli

“The Lauer’s New Home Becomes fully Christened as Claire and Harry Get Hitched”

Passed appetizers

Grilled shrimp, goat cheese, and cilantro quesadillas with chipotle sour cream

Vegetable spring rolls with peanut sauce

Coconut bread open faced sandwiches with smoked chicken topped with habañero-mango chutney

Crab, apple and mango salad in cumin seed pastry cups

Grilled flank steak roll with roasted scallions and wasabi spread

Stationary appetizer:

Fruit and cheese pairings with baguette

Buffet dinner:

Chicken satay with spicy peanut sauce and cucumber relish

Thai style beef and asparagus curry

Asian noodle salad with fresh mint and peanuts

Vegetable stir fry with sesame seeds

Jasmine rice with ginger and almonds

Romaine salad with snow peas, mandarin oranges, red pepper, red onion, and fried wontons with citrus sesame vinaigrette

Beautiful fresh fruit platter

Homemade breads to compliment meal: Honey curry and Assortment of flatbreads

“Jackie and Tom have an all-day Desert Wedding Bash”

Appetizers, pre wedding:

- Tortilla chips with salsa, set around
- Small guacamole tostadas
- Mushrooms stuffed with spinach, pine nuts and chipotle
- Crab flautas with chipotle aioli

Appetizers, next round

- Chopped grilled vegetable pate with homemade honey curry bread
- Appetizer pinwheel wrap assortment
- Spicy potato samosas with cilantro mint chutney
- Shrimp, goat cheese, and cilantro quesadillas with chipotle sour cream
- Smoked salmon pizza with red onion, dill and creme fraiche on homemade dill crust

Buffet dinner:

- Mixed grill skewers of Chicken, Beef, and Halibut, with assortment of interesting sauces and condiments on the side
- Grilled vegetable platter with toasted cumin vinaigrette
- Red rice salad with tart cherries and almonds
- Black bean and roasted corn salad
- Southwestern red potato salad with chipotle mayo
- Haricot vert and tomato salad
- Spinach, strawberry, heart of palm salad with pine nuts and mixed berry vinaigrette
- Homemade breads and corn muffins appropriate to menu

Desserts:

- Chocolate truffle cake with chocolate ganache, with raspberry sauce and creme anglais - (2 heart shaped truffle cakes as the “wedding cake”)
- Triple lemon cake of lemon cake, lemon curd, and lemon icing
- Chocolate walnut torte with caramel frosting
- Tuscan apple cake
- Regular brownies

“Kay and Mick Create a Memorable Garden Wedding Night”

Appetizers:

- Crab cakes with chipotle aioli
- Beef empañadas with olives, eggs, and currants
- Fish tostadas with black bean and roasted corn relish
- Quesadillas with jack cheese, roasted poblanos and mushrooms
- Coconut bread open faced sandwiches with smoked chicken and habaño mango chutney
- **baskets of interesting homemade breads and muffins to be served at each table
- **bowls of mixed nuts, olives set on tables

Salad:

- Crisp greens, pink grapefruit, avocado, red onion, goat cheese, and citrus vinaigrette

Dinner: **presented on 2 mirror image buffets

- Chile rubbed beef tenderloin, grilled, cut in medallions, presented with grilled medley of chiles and small peppers aside
- Grilled Scottish Salmon with lime, presented with roasted corn and red pepper relish
- Medley of beautiful grilled vegetables
- **All the above grilled on site

- Brothy penne pasta with poblanos, cilantro, roasted red peppers, and roasted garlic
- Medley of roasted potato varieties, including yams and purple potatoes, simply but beautifully put together

Dessert:

- Wonderful individual small desserts, including homemade cookies, bar sweets, Tartlets, dipped Fruit, Tiramisu, etc.

Bar/Bat Mitzvah

“Lee Creates a Backyard Fantasy in Black, White & Pink”

Appetizers:

Stationary for adults:

Tuscany Antipasto platter for 50 people: Italian meats, cheeses, olives, marinated vegetables, white bean and rosemary spread, and other surprises. Homemade rosemary focaccia to accompany.

Youth Appetizers

Tortilla chips with mild salsa

Vegetable tray with ranch dressing; a few cut cheeses with crackers

Passed for adults

Smoked salmon pizza with red onion, dill, and creme fraiche, on homemade dill crust

Mini beef wellingtons

Warm cranberry and duck salad on crostini

Kids dinner buffet:

Simple, crisp field greens with two choices of dressings: creamy herb (ranch style) and Italian style dressing

Assortment of fresh, homemade Blue House breads

Pasta bar: Spiral shaped pasta paired with sauce options: creamy parmesan and garlic or tomato and fresh basil; seasoned meatballs in a separate chafing dish

Cookie and brownie assortment

Adult dinner stations

Potato Station: (served in Martini glasses)

Whipped Yukon gold potato bar with seared, grilled chicken breast and thinly sliced beef tenderloin paired with three choices of gravy: roasted garlic cream, sherry and shitake mushrooms, and caramelized shallots with Pinot noir and balsamic reduction. An assortment of vegetables and cheeses such as chives, steamed broccoli, sauteed spinach, sauteed red, green, and yellow/orange bell peppers, creme fraiche, pepper jack cheese, and other chef's whims.

Salad station:

Mixed greens, mixed berries, goat cheese, and toasted pecan salad with Vanilla vinaigrette served with a Blue House assortment of fresh homemade breads

Crisp romaine salad with garden vegetables, with Italian and Creamy herb dressing on the side

Chilled soup station:

Roasted tomato, roasted garlic, and creme fraiche soup

Chilled curried zucchini and apple soup

Watermelon and cucumber gazpacho

Homemade crackers & savory scones to accompany

Desert station: Blue House finger sweets assortment

“Molly’s Kosher Poolside Luau”

Appetizers for all:

- Spicy tuna nori rolls with pickled ginger and wasabi
- Vegetarian nori rolls with pickled ginger and wasabi
- Tempura: Halibut, Sweet potato, Eggplant, Shitake
- Chicken yakitori, Asparagus yakitori

Dinner:(adults)

- Grilled chicken, marinated teriyaki style, with tropical salsa
- Sesame-ginger grilled salmon filet topped with colorful matchstick vegetables
- Grilled vegetable kabobs with sweet and sour sauce
- Jasmine rice with ginger and almonds
- Broccoli and red pepper salad
- Asian noodle salad
- Crisp greens with fried wontons, citrus sesame vinaigrette, pickled ginger, snow peas, and mandarin oranges
- Homemade flatbreads and coconut bread

Dinner: (youth)

- Chicken kabobs
- Asian noodle salad
- Iceberg lettuce salad with ranch style dressing and citrus vinaigrette, on side
- Grilled bread bruschetta style

Dessert

- Chocolate fountain
- Fresh fruit, cut for skewering and dipping
- Coconut and plain Angel food cake squares
- Chocolate macadamia brownies

“Minh’s Wonka Experience”

Appetizers:

- Bruschetta assortment: Herbed feta/tomato/basil; Roasted eggplant/Roasted tomato, Artichoke/Roasted garlic/arugula
- Tiny cheese pizza bites
- Fresh salmon salad with olive oil-lemon-capers-dill, in cherry tomatoes
- Mushrooms with spinach and pine nut filling
- Olive oil roasted thin eggplant, done as pinwheel with fresh basil

Buffet:

- Mediterranean chicken skewers with olive oil, rosemary, etc, onion, red potato, red pepper, and zucchini
- Cheese filled manicotti with zesty red sauce
- Mediterranean roasted tuna loin with tomatoes, garlic, olives, and capers
- Grilled vegetable platter with a side of pesto sauce
- Crispy greens with artichoke hearts, hearts of palm, yellow and red teardrop tomatoes with honey mustard vinaigrette and creamy herb vinaigrette, on the side
- Homemade Italian-style bread assortment

Dessert:

- Raspberry walnut lintzer bars
- Lemon bars
- Chocolate truffle cake squares with chocolate ganache
- Assortment of brownies, from simple to sublime!
- Chocolate and Vanilla Ice creams
- Chocolate fountain with dippers

“Steve and Holly Call a Morning After Brunch”

Smoked salmon and artichoke frittata
Cool poached salmon, with herb aioli
Chopped vegetable salad with sundried tomato feta vinaigrette
Blintzes: Plain cheese, and Cheese/mixed berry, & mixed berry/no cheese
Baby spinach, strawberry, heart of palm, and mandarin orange salad with citrus vinaigrette
Fresh fruit platter
Homemade finger sweets
Homemade bread/muffins/etc

“Marsha Starts out the Weekend with a Mediterranean Feast”

Appetizers at each table:

Antipasto dip with garlic crostini, Olive medley, Hummos and Baba Ganouj with fresh vegetables and pita triangles

Buffet dinner:

Open faced Spanikopita pie
Moroccan spiced chicken and apricot kabobs, warm
Olive oil and rosemary beef, red pepper, and pearl onion kabobs, warm
Curried orzo and golden raisin filled grape leaves
Greek salad surrounded by small romaine leaves
Mediterranean Tuna salad made with fresh albacore tuna, on homemade olive caper rolls

Dessert: (to supplement client-provided):

Small chocolate ganache tartlets
Mini cheesecakes with toppings:
Chocolate sauce, Raspberry sauce, Strawberry topping
Rum - Caramel sauce, Bourbon sauce, Mixed fresh berries

Memorable Cocktail Parties & Assorted Fetes

“Sensationally St. Lukes”

Duck and brie quesadillas
Crab cakes with chipotle aioli
Crispy yam and goat cheese wontons
Spicy tuna nori hand roll with wasabi and pickled ginger
Antipasto dip on garlic crostini
Fried Peruvian style beef empañadas with egg and olives

“The Skin Doctor Hosts an Open House of Many Fun Stations”

“The basics” station:

- Mini fresh fruit kabobs
- Assortment of easy to eat cheeses with crackers
- Fresh vegetable assortment

“Under construction” station:

- Build your own soft taco bar - grilled beef, chicken, fish, and vegetable selections, small flour and corn tortillas, cheeses, sour cream, guacamole, black bean and roasted corn relish salsas, shredded cabbage, shredded lettuce, black olives, etc

“Safe sushi” station

- Spicy tuna mini hand rolls
- Smoked salmon and avocado rolls
- Sonoran spiced halibut rolls
- Spicy vegetable rolls
- Steamed edamame
- Wasabi, pickled ginger, Regular and low sodium Soy sauce

“Islands around the World” Station

- Jerked chicken on homemade Mu Shu pancakes with jalapeno-papaya jelly
- Fresh vegetable spring rolls with spicy peanut sauce
- Salmon lomilomi in radicchio cups
- Stilton tartlets with pear chutney
- Minted lamb and golden raisins in phyllo

“Panini-esque with Panache” Station (all sandwiches grilled ongoing at station)

- Small grilled smoked turkey, jarlsberg, and apple & poblano chile, sundried tomato bread
- Baby beef and brie, with dijon spread, homemade rye
- Classic tomato, mozzarella, and basil panini, herbed focaccia
- Fontina, sweet caramelized onions, and arugula, kalamata olive bread

“Curt and Mary Fire up Another Round of Cajun goodness”

- Jambalaya: Shrimp and Spicy chicken sausage
- Red beans over Rice
- Warm blue cheese and almond dip with toasts
- Muffaletta Sandwiches with salami, ham, provolone, mozzarella, and olive relish
- Fresh and blanched Vegetable tray with spicy ranch style dip
- Minted fresh fruit bowl
- Corn muffins

Desserts (rolled out after band plays first set)

- Lemon bars
- Apple cake squares
- Mocha pecan mini pies
- Blueberry almond bars
- Mississippi mud cake squares

Special Dinner Menus not needing the Special Occasion

“A Very Special Dinner Named for the Woman Whose Name we won’t Reveal”

Passed hors d’oeuvres:

Potato pancakes with Seared Foie Gras & Caramelized Apples
Warm wild mushroom and smoked duck filled cocktail crepes *
Red seedless grapes rolled in goat cheese and toasted walnuts; kiwi garnish

Homemade breads and whipped butters (plain, herbed, and caramelized onion)

Served first course:

Lightly pan sauteed frisee, fan of Artichoke bottom, warm medallions of lobster, Papaya,
Pink grapefruit, Warm mango vinaigrette, Shaved manchego

Sorbet:

Raspberry-Beaujolais

Entree plate:

Seared Tenderloin of Lamb with Malbec reduction, topped with crispy leeks
Fresh Spinach & Roasted garlic custards - these will be inverted onto the plate atop a
bed of emerald fresh spinach
Medley of sweet potatoes, Yukon gold potatoes, and Peruvian Purple Potatoes, roasted,
with rosemary and roasted garlic to finish

Prelude to dessert:

Homemade truffle assortment, served with coffee

Dessert finale: A trilogy of dessert miniatures:

Molten Spiced Chocolate Cabernet Cakes
Spiced pears poached in white dessert wine with phyllo canollis
Gran Marnier Panna Cotta with pomegranate sauce, finished with pomegranate seeds

“The Levy’s Call for a nice Dinner of Reciprocation”

Appetizers:

Grilled and chilled shrimp with piping of gorgonzola mousse
Duck & brie quesadillas with tropical salsa

Salad course:

Blue House Southwestern Caesar Salad, with romaine, roasted red peppers, Asiago,
pine nuts, and our chile caesar dressing
Interesting small breads, rolls, muffins, etc., served with whipped butter, caramelized
onion butter, and roasted garlic/herb butter

Buffet dinner:

Grill seared beef tenderloin
Chile-lime grill seared sea bass
Side sauces: Creamy roasted garlic sauce; Malbec reduction, and ginger-sesame
reduction
Wild rice blend with shitake mushrooms, shallots, and colorful diced peppers
Sweet potato layered enchiladas with plaintain-pineapple chutney
Grilled asparagus presented plattered, with heirloom tomatoes and balsamic drizzle
Gratin of Artichoke hearts with fontina cheese and dusting of herbed breadcrumbs

Desserts:

Assortment of our homemade finger sweets presented with fresh and dried fruits - bar
sweets, cookies, chocolates, fruit desserts, etc.

“Michael’s Management Team Always Eats very Nicely when Karen plans the Dinner”

Hors d’oeuvres:

- Chicken & Asian eggplant spring rolls with ginger-tamari sauce
- Gorgonzola mousse in endives finished with dried cranberry & walnuts
- Shrimp cakes with caviar remoulade

First Course: **homemade small rolls served in baskets

- Lightly creamy/brothy soup with an earthy mix of wild mushrooms, garlic and leeks

Entree Plate:

- Medallions of Beef tenderloin, with Malbec sauce
- Medley of potatoes (Yams, Purple, Red skinned, Yukon golds) Au Gratin with Fontina and chives
- Green bean and almond saute
- Broiled tomato half with olive oil, herb seasoned bread crumbs, and Parmesan

Dessert:

- Crème Fraîche Panna Cotta with Pomegranate Molasses and Fresh Pomegranate seeds
- Homemade chocolate truffle assortment

“The Rothschilds Host a Night of Tapas and Rongria”

To begin:

- Shrimp and Manchego croquettes
- Spinach and pine nut empanadas
- Green olive paste and almond canapes

*More substantial:

- Beef tenderloin tips in Spanish style sherry-sweet onion-garlic sauce
- Salmon baked in personal foil packets with sherry, brandy orange juice, and mushrooms
- Chicken breast strips in garlic-saffron-parsley sauce
- Vegetarian paella
- Potato tortilla with roasted tomato sauce
- Olive oil, garlic and parsley sauteed mushrooms
- Marinated asparagus and teardrop tomatoes

Dessert:

- Brandy truffles
- Pears poached in white dessert wine