



Culinary Concerts, inc.
performance in catering™

May June Concert Series 2008

Hors D'oeuvres

Snacks:

Five Spice Wontons / Lotus Root Chips / Lacquered Sesame Nuts

Black Diamond Cheddar Gougeres / Ginger Fire Nuts / Grissini

Vegetables:

Crisp Spinach-Tomato Phyllo Cigar

Wild Mushroom Pate with Grilled Brioche & Caramelized Shallots

Wild Mushrooms in Parmesan-Pepper Tartlets

Mushrooms "Provencale"

Crostini with Herbed Young Goat Cheese
with Roasted Butternut Squash & Wild Mushroom Saute

Asparagus & Fava Bean Crostini with White Truffle Oil & Pecorino

Five Onion & Cocoa-dusted Dry Jack Tartlets

Caramelized Onion & Polenta Tart

Sun-dried Tomato, Smoked Mozzarella, and Basil Crème Fraiche Tartlet

Roasted Garlic, Brie, and Port Wine-Rosemary Crostini

Marinated & Julienned Vegetables in Radicchio Leaves

Skewered Cherry Tomatoes with Mini Mozzarella Marinated with Basil, Olive Oil & Lemon

Jicama, Mango, and Cucumber Summer Roll with Sweet Chili Dipping Sauce

Black Mission Figs with Mascarpone Cheese Topped with Prosciutto di Parma

Endive Spears with Fresh Fig, Goat Cheese & Caramelized Pecans

Garden Vegetable Crudite with Garlicky Buttermilk Blue Cheese Dip

Iced Summer Tomato Gazpacho in Demitasse Cups with Jumbo Lump Crab Garnish

Long Stemmed Strawberries with Fresh Goat Cheese & Mint

Meat:

Asparagus Spears with 18-month Aged Serrano Ham and Lemon-Garlic Oil

Bacon-wrapped Enokis

Baked Smoked Ham with Buttermilk Cheddar Cheese Biscuits with Honey Mustard

Pulled Pork BBQ Spring Roll “London Style”

Sausage – Potato Quesadillas

Chorizo with Thyme Leaves and Rioja

Carpaccio of Beef with Allumette of Vegetables and Horseradish

Seared Beef Tenderloin on Brioche Crisp with Watercress & Horseradish Sauce

Pepper-crusted Beef on Roasted Tomato Focaccia

Sticky Ginger Beef on Bibb Lettuce Cups

Curried Chicken Skewer with Tomato Chutney Sauce

Cob-smoked Chicken with Mint and Mango

Asian-style Meatball with Hoisin-Plum Glaze

Grilled Mint Lamb with Tahini-Honey Sauce

Roast Duck & Julienne Cucumber with Green Tea Crepes & Plum Wine Sauce

Seafood:

Figs with Crabmeat & Mustard Crème Fraiche

Classic Crab Cake with Minced Vegetable Tartar Sauce

Creamy Crab Salad Canape with Lemon, Fresh Herbs & Sevruga Caviar

Endive Spears with Fresh Fig, Goat Cheese & Caramelized Pecans

Lobster & Mango Rice Paper Salad Rolls with Chili Lime Dipping Sauce

Crisp Scallop with Spinach-Chive Yogurt Sauce

Toasted Corn Cups with Scallop Seviche

Seafood Seviche with Mango, Cilantro & Lime on Cucumber Rounds

Tuna Cube in Daikon with Radish Spouts and Soy-Ginger Sauce

Crispy Tuna Rolls with Roasted Shallot-Wasabi Sauce

Grilled Gingered Ahi Tuna on Bamboo Skewers with Wasabi & Pickled Ginger

Red & Yellow Cherry Tomatoes Filled with Grilled Corn & Shrimp Salad

Grilled Shrimp & Papaya Skewers

Hazelnut Shrimp in Endive Spears

Ginger Sesame Wild King Salmon Tartar on Brioche Crisp with Pickled Ginger

Smoked Salmon Pinwheels with Watercress & Lemon Shallot Cream Cheese

Smoked Salmon Sushi Bars

House-cured Lemongrass Salmon on Sesame Tuiles

Refreshing Beverages:

Sparkling Strawberry Lemonade

Sparkling Mango Limeade

Half & Half

Pomegranate-Orange Pekoe Iced Tea

Green Ginger Iced Tea

Mojito-style Iced Tea

Peach-Basil Herbal Iced Tea

Red Raspberry Herbal Iced Tea

Iced Turkish-style Coffee