



*Culinary Concerts, inc.*  
performance in catering<sup>SM</sup>

## **Winter Concert Series 2009**

### **Hors D'oeuvres**

#### **Snacks:**

Crispy Wontons/Plantain Chips/Parmesan Almond Twist/Red Pepper Gougeres/  
Ginger Fire Nuts/Mixed Root Vegetable Chips/Ginger Fire Nuts

#### **Vegetables:**

Crispy Avocado Dim Sum with Chili Lime Dipping Sauce  
Carnaroli Risotto with English Peas, Wild Mushroom Sauté and Parmisiano-Reggiano  
Asparagus Phyllo Rolls  
Gougeres filled with Asparagus, Caramelized Pearl Onions and Reggiano-Parmesan  
Cream of Tomato Soup "Shooter" with Reggiano Cracker  
Asparagus and Fava Bean Crostini with Truffle Oil and Romano  
Provencal-style Stuffed Mushrooms

#### **Meat:**

Honey Mustard Prosciutto Palmiers  
Cobb-style Chicken in Endive Spears with Gorgonzola-Smoked Chicken Salad  
Chorizo and Caramelized Bermuda Onion Quesadilla with Monterey Jack Cheese and Salsa

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**Hors D'oeuvres**

**Meat continued:**

Mini Ham and Swiss Croque Monsieur

Moroccan Chicken Bisteeya Philo Roll

Asian-style Meatball with Hoison-Plum Glaze

Pan Roasted Duck Breast and Snow Pea Salad with Plum Sauce and Scallion Corn Crepes

Carpaccio of Beef with Allumete of Vegetables and Horseradish

Pepper Crusted Beef on Roasted Tomato Foccacia

**Seafood:**

Classic Crab Cake with Minced Vegetable Tartine Sauce

Shrimp and Chicken Pot Sticker with Ginger Plum Sauce

Blackened Swordfish Brochette with Sundried Tomato Aioli

Black Mission Figs with Jumbo Lump Crab and Mustard Crème Fraiche

Smoked Trout and Daikon Remoulade on Japanese Cucumbers

Tuna Cube Wrapped in Rice Paper, Daikon Radish Sprout and Pickled Ginger

Smoked Salmon Roulade with Horseradish Cream Cheese and Chives

Crispy Scallops with Spinach and Chive Yogurt Sauce