



## Prelude To A Symphony



**"Who told the caterers that packaged, store-bought crackers strewn on the tablecloth was haute titre?"**

(Ccb/2001)

Culinary Concerts' great hors d'oeuvres are uniquely presented, single bite-size and user-friendly - just the way God intended them to be. Hors d'oeuvres should never be a struggle and never worn by any guest at any time! **Can you spell party faux pas?**

A favorite way of ours to serve hors d'oeuvres is from our framed vintage sheet music and food lithography prints. "Whose Little Heart Are You Breaking Now?" or "The Girl I Want To Marry" are a couple of the many wonderful titles we have on hand. Culinary Concert's clients can always rely on us for this kind of ingenuity and creativity - with everything we do.

So, the next time the weenies in pastry bondage or the red currant jelly-glazed meatballs makes the wave, and you hear someone confess.....

**"I'm Too Tired To Make Love" or "I've Got Chicken On The Brain"**

....you'll know they're talking about the food!!!

Here are some samples from recent parties .....



## **Pass-around Hors D'oeuvres**

Proscuitto-wrapped Shrimp with Sambuca and Rosemary  
Seared Beef Filet with Salsa Verde  
Wild Mushroom Tartlets with Thyme and Parmagianno Reggiano  
Chicken Negimaki with Spicy Red Pepper Sauce  
Soba Noodle Spring Roll with Ginger & Soy  
Mascarpone Canape with Proscuitto and Parisian Melon  
Corn-Papaya Fritters with Apricot Creme Fraiche  
Grilled Scallop on a Tortilla with Avocado-Corn Relish  
Sashimi Tuna Rolls with Chili Sauce  
Veal Meatballs with Veal Sauce-Red Wine Reduction  
Spicy Chorizo Shrimp with Saffron Butter  
Asian Summer Rolls with Plum Sauce  
White Bean and Rosemary Croutes  
Crostoni of Pear Tomato, Artichoke, and Pesto  
Citrus & Spicy Grilled Shrimp  
Lobster, Brie and Mango Empanada  
Maryland Crab Cake with Tomato Ginger Jam  
Sun-Dried Tomato, Smoked Mozzarella and Basil Tart  
Swordfish Taco with Pico de Gallo  
Aborio Rice Fritter with Sun-Dried Tomato Creme  
Crisp-fried Scallop with Chive-Spinach Yogurt  
Curried Tuna Brochette with Mango Mayonnaise  
Portobello Mushroom Skewer with Balsamic and Rosemary  
Crispy Shrimp with Cayenne Aioli

Coriander Beef Skewers with Garlic Aioli  
Julienne of Marinated Vegetables on Radicchio  
Black Bean Batter Corn Cake with Citrus Salsa  
Mint-marinated Lamb with Tahini-Yogurt Sauce  
Moroccan-spiced Shrimp with Tomato Jam  
Wild Rice-Sweet Potato & Zucchini Fritters  
Roasted Garlic, Brie and Grape Crostini  
Grilled Shrimp with Papaya and Pepper  
Calamari Pita Cups with Yogurt, Cucumber, and Tapenade  
Crisp Phyllo Rolls Provençale with Spinach, Olives, and Sun Dried Tomatoes  
Chicken, Brie, and Chanterelle Phyllo Cigars

### **Grazing Appetizers**

Baba Ghanouj with Toasted Lavosh  
Basil-Scallion Hummus with Herb-toasted Pitas  
Beef Filet on Tomato Foccacia with Mustard Creme Fraiche  
Crabmeat, Corn, and Cumin Salad on Endive Leaves

### **"Quesadillas"**

Shrimp & Jalapeno Pepper Jack  
Roasted Chicken, Eggplant, and Grilled Red Onion  
Lobster with Roasted Garlic-Yellow Tomato Salsa

### **"Seafood Orchestrations"**

Raw Bar: Shrimp, Clams, Oysters, and Crab Claws with Cucumber-Lime Aioli, and Red-Horseradish Sauce  
Grilled "Raw" Bar: Citrus & Spicy Grilled Shrimp, Iron-griddled Crab Cake with Tomato-Ginger Jam, Barbecued Clams  
Lobster Salad with Spicy Lemon Dressing and Hand-rolled Sesame Wafers

**"Wood-Grilled Pizzas"**

Clam, Bacon, Gouda, and Parsley Oil

Wild Mushroom, Fontina and Thyme

Tomato and Mozzarella di Bufala with Basil Oil

Grilled Eggplant, Gorgonzola and Caramelized Onions

**"Skewers"**

Chipolte Shrimp with Adobe Creme

Chicken, Shitake and Scallion with Mirin Soy Sauce

Tuscan Lemon Steak with Roasted Garlic Aioli

**"Bruschettas"**

Tomato with Thyme, Chives and Balsamic

Goat Cheese, Red Onion, Mint

Schezuan Chicken with Scallion, Sesame, and Peanut Sauce

**"Bar Snacks"**

Cheddar Gougeres

Rosemary Crisps

Spicy Paprika Cashews

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