



A LA CARTE MENU

These a la carte menus are for a minimum of 12 people and require a service team from Eten Catering to be on site for food preparation and table service.

These menus work well for formal sit down dinners at weddings, galas, political fundraisers and private parties at home.

Make the perfect menu for your event by choosing one appetizer, one entrée, two side dishes and dessert from the following selections.

appetizers

TERRINE OF TOMATO & MOZZARELLA, arugula, toasted focaccia bread, olive oil balsamic vinegar

TARTAR OF SALMON or TUNA, julienne of cucumber, micro greens, lemon aioli

LOBSTER SALAD, Maine lobster, avocado tapenade, Boston lettuce

SHRIMP COCKTAIL, steamed Gulf shrimp, shredded lettuce, classic cocktail sauce

BEEF CARPACCIO, pepper crusted carpaccio of beef, arugula, cherry tomatoes, Parmesan, olive oil & aged balsamic vinegar

CLASSIC MEDITERRANEAN GAZPACHO, cucumber, micro greens, olive tapenade crostini

BURRATA, grilled Mediterranean vegetables, arugula, pine nuts

FOIE GRAS EN TORCHON, garden greens, fig confit, toasted brioche

GRILLED PORTOBELLO MUSHROOM, asparagus, garden greens, Parmesan, balsamic

SALAD GOURMANDE with duck pate, house-cured salmon & grilled shrimp

HEIRLOOM TOMATO TART, arugula, olive tapenade, basil vinaigrette

CRAB CAKES, garden greens, tomato & mango relish

LEEK & GOAT CHEESE TART, frisee, tomato coulis

LOBSTER RAVIOLI, seafood bisque

entrees

MEAT

OVEN ROASTED TENDERLOIN OF BEEF, red wine jus

BEEF WELLINGTON, spinach, wild mushrooms, red wine jus

GRILLED BONELESS VEAL LOIN CHOP, Madeira sauce

PAN FRIED VEAL, Marsala sauce

OVEN ROASTED LAMB CHOPS, minted lamb jus

LAMB FILLET PROVENCAL, lamb jus

OVEN ROASTED BONE-IN CHICKEN, apricot basil sauce

CHICKEN BREAST STUFFED WITH LEEKS & MUSHROOM, mixed mushroom sauce



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FISH

PAN SEARED SEA BASS, green peas pesto, white wine sauce

ASIAN SEA BASS, pickled ginger, lobster kaffir lime bisque

PAN SEARED LOCAL SNAPPER, tomato coulis

GRILLED SCOTTISH SALMON, Sancerre & leek sauce

POACHED WHOLE MAINE LOBSTER, Thai seafood sauce

SEARED SCALLOPS, tomato & chorizo tartar, saffron lobster bisque

STEAMED GULF SHRIMP, seafood sauce

SWORDFISH SCALLOPINI, puttanesca sauce

VEGETARIAN

PORTOBELLO MUSHROOM stuffed with sweet potato & spinach

ROASTED RED PEPPER stuffed with sautéed seasonal vegetables, tomato coulis

sides

PARSLEY DUCHESSE POTATOES

MASHED POTATO & SPINACH CAKE

ROASTED FINGERLING POTATOES, CHERRY

TOMATOES, HERBS DE PROVENCE

CRUSHED PARMESAN POTATOES

POTATO MOUSSELINE

GRILLED POTATOES

GRATIN POTATO POTS

POMME PARISIENNE

ROASTED SWEET POTATO MASH

SWEET POTATO FRITTER

GREEN PEA & ASPARAGUS RISOTTO

BASMATI PILAF RICE

PARSNIP PUREE

GREEN PEAS PUREE

BUTTERNUT SQUASH PUREE

SAUTEED SEASONAL VEGETABLES

GRILLED MEDITERRANEAN VEGETABLES

VEGETABLE TIMBALE

SAUTEED FRENCH BEANS WRAPPED IN BACON

SAUTEED BOK CHOY

CREAMED SPINACH

WILTED BABY SPINACH, LIMA BEANS &

HARRICOT VERTS

ZUCCHINI STUFFED WITH SPINACH

GRILLED ASPARAGUS

SATUEED BRUSSEL SPROUTS



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desserts

CHOCOLATE SOUFFLE, vanilla bean ice cream

RED BERRY CHAMPAGNE TERRINE

PANNA COTA, almond cookie, red fruits

CHOCOLATE SALTED CARAMEL TART, vanilla bean ice cream

BOMBE VANILLE & CHOCOLATE

RED BERRY TARTS, lime cream

APPLE TART TATIN, lemon vanilla coulis

RASPBERRY & VANILLA VACHERIN

LEMON & RASPBERRY MOUSSE TART

BELGIAN CHOCOLATE PECAN TART, orange mascarpone