



## **Menu Offerings 2018**

At Celebrated Cuisine, each menu is unique, inspired by the season, the palate and the hosts. Our clients select from a variety of options based on an extensive interview designed to understand taste preferences and type of party. Whether your event is seated, a buffet, passed hors d'oeuvres, or a combination, the focus of Celebrated Cuisine is to provide a memorable five star dining experience.

### **Dips and Spreads**

Artichoke, Spinach and Parmesan  
Roasted Anaheim Chili and Artichoke  
Hummus Many Ways: Classic /Roasted Red Pepper/Sweet Potato/Roasted Eggplant  
House Made Guacamole  
Cucumber Raita

### **House Made Flatbread/Bruschetta**

Classic Diced Roma Tomato, Fresh Oregano and Garlic  
Granny Smith Apples, Mascarpone and Gorgonzola with Crispy Prosciutto, Balsamic Drizzle  
Smoked Salmon/Horseradish Crème Fraîche/Caramelized Red Onion/Capers  
Shrimp/Basil Pesto/Water Chestnuts/Havarti  
Ceci (Chickpea) Bean Purée with Arugula, Red Onion, Red Wine Vinaigrette  
Fig Jam, Gorgonzola, Pears and Prosciutto

### **Signature Celebrated Classics and Marvelous Mouthfuls**

Maryland Style Crab Cakes/Classic Tartar Sauce  
Southwestern Crab Cakes/Chipotle Aioli  
Shrimp and Sweet Potato Cakes with Caper-Cornichon Sauce  
Sesame and Nori Crusted Sashimi Ahi "Cubes"/White Miso Sauce  
Chipotle Shrimp Tostada Bites with Smashed Avocado and Smoky Crema  
Herb and Mustard Crusted New Zealand Lamb "Lollichops"  
Italian Meatballs in House Made Marinara  
New World Quesadillas: Mango and Brie/ Asian Pear and Smoked Gouda/Papaya, Sweet Onion, Oaxacan Cheese  
Asian Chili Glazed Shrimp  
Sashimi Grade Ahi Tuna "Spoons", Blood Orange Infused Extra Virgin Olive Oil, Crispy Caper  
Mexican Shrimp Cocktail/Celery/Scallion/Valentina  
Asian Marinated Flanken Beef Ribs  
Gyoza (Pan Seared and Steamed Dumplings) Pork, Vegetarian or Shrimp  
Caprese Skewers of Baby Heirloom Tomatoes and Cigliene Mozzarella  
Mushroom and Leek Spring Rolls/Soy/Sambal Sauce  
Asian Beef Skewers/Red Miso/Hoisin/Garlic Chili Paste  
Vanilla Bean Butter Poached Lobster Bites

### **Phyllo and Puff Pastry**

Crispy Tomato, Ricotta and Mozzarella Turnovers  
Sweet Onion, Gorgonzola and Pancetta Phyllo Triangles  
Mediterranean Phyllo "Cigars" with Basil Oil  
Chorizo and Oaxacan Cheese "Empanadas"  
Tartlets of Granny Smith Apple, Caramelized Onion and Blue Cheese  
Butternut Squash and Caramelized Onion Tartlets



### **International Cheese and Antipasti Table**

Imported, Domestic and Artisanal Cheese and Charcuterie Offered with Fresh and Dried Fruit, Nuts, Crackers and Baguette, Roasted Vegetables, Assorted Olives and Spreads

### **Chef Laura's Signature Salads**

Foodie Chopped/Kale, Quinoa, Roasted Sweet Potato, Dried Cherries, Pepitas, Balsamic Sherry Drizzle  
Italian Chopped/Baby Romaine, Artichoke Hearts, Garbanzo Beans, Perlini Mozzarella, Grape Tomatoes, Sun Dried Tomato Vinaigrette  
Southwestern Chopped Salad/Fire Roasted Corn, Roasted Pepitas, Cotija, Avocado, Raisins, Romaine, Chipotle-Cider Vinaigrette  
Chopped Chop Salad/Pearl Cous Cous, Currants, Asiago, Arugula, Roasted Corn & Grape Tomatoes, House Made Pesto Vinaigrette

### **Classic Salads**

Baby Spinach with Strawberries, Feta and Toasted Almonds, Poppy Seed Vinaigrette  
Butter Lettuce, Brie Crouton, Candied Pecans, Caramelized Apples, Pomegranate Seeds, White Balsamic Vinaigrette  
Classic Caesar Salad with House Made Croutons  
Baby Arugula Salad with Tomatoes, Shallots, Navel Oranges and Tarragon, Goat Cheese Crottin, Citrus Cider Gastrique  
Two Hearts Salad: Artichoke Hearts, Hearts of Palm, Baby Heirloom Tomatoes, White Balsamic Vinaigrette  
Signature Tuscan Salad of Cabbage with Avocado and Pine Nuts, White Truffle Oil  
Baby Greens with Candied Pecans, Gruyere & Apples, White Balsamic Vinaigrette  
Ratatouille and Goat Cheese Salad with Basil Pesto Vinaigrette  
The "BLT" Romaine, Crispy Prosciutto, Parmesan Wafers and Heirloom Tomatoes, Balsamic Vinaigrette  
Baby Romaine, Gorgonzola, Poached Pears and Pecans, Merlot Reduction  
Baby Spinach with Edamame, Broccoli, Almonds and Carrots in White Miso Vinaigrette  
Watermelon, Heirloom Tomatoes, Feta and Pine Nuts, Balsamic Reduction  
Halloumi with Arugula, Tomatoes and Watermelon

### **Entrée Salads**

Grilled Sirloin Salad  
Salade Niçoise with Ahi Tuna  
Orzo Salad with Shrimp, Pecorino and Pine Nuts

### **Brunch**

(also see Chef Stations)  
Sour Cream Coffee Cake  
Assorted Muffins and Blueberry Scones  
Quiche: Broccoli Cheddar, Wild Mushroom, Lorraine  
Frittatas – To Order  
Smoked Salmon Platter featuring Tomatoes, Capers, Red Onion  
Strata-sphere: Prosciutto, Provolone and Herbs; Three Cheese, Shiitake and Crimini Mushroom  
Cinnamon Wheels with Cream Cheese Frosting  
Yogurt and Berry Parfaits Featuring Laura's Gourmet Granola

### **Vegetables, Grains and Pasta**

Gratin Dauphinois: Yukon Gold Potatoes Layered in Gruyere and Cream  
Roasted Asparagus with Balsamic Drizzle  
Seasonal Roasted Vegetable Platter with Balsamic Drizzle  
Totally Decadent Kid Friendly, Adult Loved Mac and Cheese  
Grilled Eggplant and Tomato Towers with Basil Oil  
Tomatoes Provençal: Herb and Breadcrumb Stuffed  
Spaghetti Squash with White Beans and Basil Pesto  
Toasted Pearl Cous Cous with Shallots and Pine Nuts  
Roasted Vegetable Crepes with Herbed Cream Sauce



### **Fish and Shellfish\***

#### **Note, Sauces are Interchangeable Among Most Fish**

Pan Seared and Roasted Halibut or Sea Bass in Thai Chili Glaze  
Thai Shrimp and Pineapple Curry  
Stone Ground Mustard and Honey Glazed Salmon  
Parmesan Crusted Sole with Crispy Caper Buerre Blanc  
Lemon Almond Stuffed Salmon in White Wine  
Horseradish Crusted Salmon Tournedos with Mustard Cream Sauce  
Roasted or Grilled Salmon with Tomatoes, Cucumbers and Capers  
Grilled Salmon with Fire Roasted Corn Relish  
Roasted Salmon with Basil Pesto and/ or Sun Dried Tomato Tapenade  
Morita Pepper/Maple Glazed Salmon or Shrimp  
True Cod Piccata  
Lemon Nut Crusted Halibut with Citrus Salsa  
Seared Sea Scallops with Roasted Red Pepper Coulis  
Almond Crusted Ono or Sea Bass with Garlicky Gremolata  
Southwestern Shrimp Scampi  
Grilled Swordfish with Pineapple Plantain Chutney or Cucumber Jalapeno Salsa  
Seared Tuna, Olives and Arugula over House Made Fettuccini  
Lobster and Champagne Risotto  
Sea Bass Puttanesca  
Macadamia Crusted Ono or Mahi Mahi  
Argentine Spiced Grilled Swordfish, Chimichurri Sauce  
Vanilla Bean Butter Poached Lobster Tail

### **Beef and Lamb\***

Herb and Mustard Crusted Beef with Red Wine Reduction  
Deconstructed Beef Wellington  
Boeuf Bourguignon  
Beef Medallions with Caramelized Shallot and Madeira Wine Sauce  
Bleu Cheese Crusted Beef with Rosemary Balsamic Glaze  
New York Strip with Argentinean Chimichurri  
Steak Au Poivre with Brandy-Dijon Cream Sauce  
Frenched Rack of Lamb with Herb Crusted Persillade  
Mediterranean Beef Kabobs with Kalamata Olive Dipping Oil  
Grilled Bistecca Florentine with Romano Crusted Tomatoes  
Sun Dried Tomato, Basil and Provolone Stuffed Flank Steak

### **Pork\***

Roasted Pork Loin with Chipotle-Honey Glaze  
Prosciutto Stuffed Pork Tenderloin with Cremini Mushroom Sauce  
Crunchy Parmesan Crusted Pork Chops  
Grilled Pork Chops with Honey Mustard Glaze  
Macadamia Crusted Pork Tenderloin with Apricot-Hoisin Glaze  
Grilled Spiced Pork Chops with Grilled Peach Salsa

### **Chicken and Turkey**

Chicken Romano with Fire Roasted Sun-dried Tomato Sauce  
Chicken Breast in Brandy Dijon Sauce  
Chardonnay Braised Chicken with Garlic  
Chicken Marsala  
Chicken alla Pizzaiola  
Chicken Saltimbocca – Prosciutto and Sage in Marsala Wine Sauce  
Chicken Francese  
Brined and Roasted Turkey Breast, Chardonnay Au Jus

\*Maricopa County requires notification that the consumption of raw or undercooked meats may increase your risk of food borne illness



#### **Interactive Chef Stations**

Chef Carved, offered with Au Jus and Silver Dollar Rolls

Beef Tenderloin with Horseradish Crème Fraîche

Roasted Salt Brined Turkey Breast with Stone Ground Mustard Sauce

Chipotle Rubbed Pork Loin, Honey Chipotle Glaze

“Fajita-Dillas” (Fajita/Quesadilla Combination) Made to Order

Southwestern Seasoned Chicken, Steak or Shrimp

Sautéed Poblano Peppers, Caramelized Sweet Onion, Shredded South of the Border Cheese

Guacamole, Salsa and Mexican Crema

Fresh Pastas Tossed to Order

Asiago Cream Sauce, Fresh Marinara, Alfredo, Roasted Garlic Oil, Basil Pesto

Chicken, Salmon, Shrimp and Beef

House Made Pizza (also see Flatbreads, Page 1)

Margherita, Basil Oil, Extra Virgin Olive Oil, Balsamic Reduction

Fresh Mozzarella, Parmigiano Reggiano, Fontina, Blue Cheese

Roma Tomatoes, Roasted Bell Peppers, Pears, Figs, Fresh Basil, Prosciutto di Parma, Hot Italian Sausage

#### **Interactive Desserts**

Crepes with Ricotta-Mascarpone and choice of Poached Pears, Cinnamon Apples,

Roasted Strawberry Sauce or Amaretto Chocolate Sauce

Bananas Foster with Vanilla Bean Ice Cream

Build Your Own Ice Cream Sandwich Bar

Build Your Own Ice Cream Sundae

Fireball Apple Flambé with Caramel Bread Pudding



## Desserts

### Crème Brulée

Vanilla Bean, Double Deep Chocolate with Toffee Crumbles, Pumpkin Crunch, Coconut

### Chocolate!

Chocolate Truffle Parfait with Vanilla Bean Mascarpone Mousse  
Fleur de Sel Chocolate Bites  
Bittersweet Chocolate Molten Cakes with Strawberry-Pomegranate Coulis  
Chocolate Truffle Cake and Peanut Butter Mousse Parfait  
Flourless Chocolate Cake with Kahlua Chocolate Drizzle  
Fallen Chocolate Soufflé with Caramel Sauce  
Tiramisu Sandwich Cookies/Marscarpone/Kahlua  
S'Mores Tartlets

### Incredibly Fabulous Cookies and Bars

Honey Roasted Peanut Crunch Granola and Butterscotch Chip  
White Chocolate Chip and Dried Cranberry  
Chocolate Chip Pretzel Bars  
Snickerdoodles  
Classic Chocolate Chip  
Butterfinger Blondies  
"Christmas Krak™" (Seasonal Only)  
Baseball Bars with Butterscotch and Peanut Butter

### Panna Cotta

Lemon with Blackberry Sauce  
Chocolate with Port Soaked Cherries  
Pumpkin with Ginger Crème Anglaise

### Cupcakes and Mini Cakes

Bananas Foster Baby Cakes  
Vanilla Bean with Strawberry Buttercream  
Lemon Curd with Lemon Buttercream  
Carrot Pineapple Cupcakes with Coconut Cream Cheese Frosting  
Red Velvet with Cream Cheese Frosting

### Fruit Themed

Lemon Curd Tartlets in Shortbread Crust  
Roasted Pears with White Chocolate Zabaglione  
Roasted Pineapple with Ginger Crème Anglaise and Caramel Dust  
Cointreau Macerated Raspberries with White Chocolate Drizzle  
Classic Apple Strudel  
Key Lime Pie  
Lemon Bars  
Pecan Bites in Phyllo

### Bread Pudding

Caramel Apple with Fireball Flambé Apples  
Bourbon Bread Pudding with Butterscotch Sauce  
Dulce de Leche Bread Pudding

### Signature Baby Cheesecakes

Classic Vanilla Bean, Decadent Chocolate, Pumpkin Pecan, or by request

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