Party Menu Selections

for

MICHELLE's Kitchen

Appetizers:

Hot brie bites

in puff pastry with hot raspberry dipping sauce

Grilled sushi grade tuna

with sesame & a light wasabi crust and soy ginger dipping sauce

Hot cheddar crab dip

with sesame crackers

Stuffed mushroom caps

with Andouille sausage

Steamed shrimp

with homemade cocktail sauce

London broil

on pumpernickel rounds with horseradish mayonnaise

Chicken or beef satay

with peanut sauce

Spanish Cheese platter

With a variety of cheeses, thyme roasted almonds, grapes and a dried fruit garnish

Spanakopita

Gourmet mini pizza bagels

caramelized onions and goat cheese or artichoke spread with sundried tomato and shaved Parmesan

Fried duck or turkey wontons

with spicy apricot/mango dipping sauce

Puff pastry pinwheels

with chicken apple sausage and smoked gouda

Variety of mini quiches

Lorraine, broccoli & cheddar and crab

Mini Crab cakes

Salmon croquettes

with sour cream dill dipping sauce

Mediterranean lamb meatballs

spiced with cumin and coriander with Tzacki sauce (yogurt dill cucumber sauce)

Hummus platter

with 2 varieties; roasted garlic & red pepper with curry pita

chips

Fresh fruit platter

seasonal fruit served with a Greek yogurt honey sauce with a touch of cardamom

Falafel bar

Mini pita, diced cucumbers, tahini. Garlic hummus, traditional harissa hot sauce, and homemade Tzacki

Cardamom infused apricots

 with mascarpone and pistachios

Beef Empanadas

Fruit tray

with honey yogurt cardamom dipping sauce

Savory palmiers

with goat cheese, sun dried tomato and puff pastry

Tea smoked chicken

flavorful spice rubbed and glazed Asian chicken, diced with green onions and chopped peanuts in a mini lettuce cup with Asian chili sauce

 Mini Prosciutto Sandwiches

 smoked gouda, Dijon mustard, and green apple slices on garlic rounds served open face

Caponata

Mediterranean eggplant and roasted vegetable dip with sweet, spicy and sour accents served with crackers

Cider glazed pork

medallions of cider glazed pork on rye bread rounds topped with cranberry pear relish

Marinated vegetable platter

Mushrooms with fresh herbs, asparagus wrapped in prosciutto and red pepper slices wrapped around fresh mozzarella

Flat Bread

Fig, Gorgonzola, caramelized onion and prosciutto

Pear, Havarti and pecan

Pigs in Blankets

Gourmet hotdogs in puffy bread dough sprinkled with caraway seeds and sea salt with a rosemary whole grain mustard sauce

Blinis

Mini pancakes with smoked salmon, crème fraiche and fresh dill

Mini Monte Christos

Ham, Havarti, raspberry mustard sauce sandwiches dipped in egg batter and lightly fried

Mediterranean Shrimp

With Spanish smoked paprika, garlic lemon and butter served with toasted bread rounds for soaking up this delicious sauce

Vegetable spring rolls

with rice paper with a soy ginger dipping sauce

Shrimp wrapped bacon with a spicy barbeque sauce

Entrees:

Chicken and vegetarian kabobs

Baked ham

with pineapple and maple glaze

Orange glazed turkey

with fresh herbs and citrus gravy

Herb rubbed New York strip roast

Chicken Chesapeake

Old Bay infused chicken breasts topped with crabmeat

Roasted duck breast

with raspberry orange sauce

Teriyaki pork tenderloin

garnished with blanched apple wedges

 Maple glazed salmon with dill

Sweet and Sassy Barbeque Ribs

fall off the bone tender with just the right balance of smoke, sweetness and kick

Chicken with asparagus

In a light wine sauce with penne pasta

Spanish style chicken

 with rice and diced Manzanilla olives

Slider Trio

Roast beef and cheddar, bacon Colby jack and chicken breast, roasted red pepper, cucumber, sprouts, baby spinach and herb goat cheese spread

Caesar chicken sandwiches

on garlic focaccia with low fat Caesar spread, romaine, red onion, parmesan, and roasted red pepper

Sliced Brisket

Fajita Bar

Beef, chicken, sauteed peppers and onions homemade guacamole, sour cream, salsa, shredded cheese and flour tortillas

Side dishes:

Homemade macaroni and cheese

With crunchy bread topping

Baby red potato salad

with scallion, mayonnaise and dijion mustard

Mini egg twist rolls

with whipped herb butter

Potato & fennel au gratin

Broccoli with white sauce

topped with walnut stuffing

Roasted Broccoli

with shaved parmesan, lemon drizzle, and toasted pine nuts

Rice Pilaf

Roasted Asparagus

 with mushrooms and crispy shallots

Roasted Fall Vegetable Platter

beets with rosemary, parsnips with dill & butternut squash with nutmeg

Orange cranberry relish

Cardamom pear cranberry sauce

Garlic mashed potatoes

Twice stuffed petite red potatoes

with chives, sour cream and cheddar

Roasted fingerling potatoes

with garlic and red pepper flakes

Potato pancakes

with sour cream and citrus or berry fruit compote

Almond and apricot cous cous

Cranberry almond quinoa

Broccoli and Cauliflower Combo

sautéed with bacon, chopped onion and sage

Roasted brussel sprouts

with a light balsamic glaze sprinkled with pine nuts

Haricot verts

 in a butter sauce with sweet toasted almonds

Four cheese garlic bread

Strawberry and baby spinach salad

with a sweet and sour poppyseed dressing

Field Green salad

Candied pecans, craisins and goat cheese with tarragon vinaigrette

Greek salad

With feta, pepperoncini and black olives

Kugel

Greek string beans

Fresh beans sauted in olive oil and onion and then stewed in greek oregano and diced tomatoes

Desserts:

Chocolate mousse

 in mini chocolate cups

Crème brulee

Coconut cheesecake

topped with bittersweet chocolate ganache

Black bottoms

Fruit trifle

 with homemade vanilla custard and pound cake

Chocolate chocolate chip cake

Homemade peanut butter balls

(dark or milk)

Oatmeal praline cookies

filled with milk chocolate

Butterscotch bread pudding

with rum sauce

Carrot/pineapple cake

with cream cheese frosting

Heart shaped sugar cookies

with raspberry filling

Dark chocolate covered strawberries

 with white chocolate accents

Country fruit tart

with puff pastry, pastry cream and apricot glaze

Pumpkin pie with home made whipped cream

Pecan pie

Strawberry banana trifle

Platter of small treats #1

small sticky buns, dark chocolate hazelnut biscotti & almond butter balls

Platter of small treats #2

raspberry shortbread, milk chocolate peanut butterballs & cinnamon twists dipped in chocolate

MICHELLE's Kitchen

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good food. no stress.