



***Fleur De Lys Catering***  
***COCKTAIL RECEPTION***

***COLD HORS D'OEUVRES***

*Thin Sliced Filet Mignon*  
*Rolled with Arugula, Provolone and White Truffle Oil*

*Filet of Beef*  
*On Garlic Crostini with Creamy Horseradish Sauce*

*Pan Seared Lamb Filet*  
*On a Crostini with Blue Cheese*  
*And Horseradish Cream sauce, Fresh Mint Relish*

*Duck and Potato Pancake*  
*Yukon Gold potato pancakes, topped with Shredder Duck Comfit*  
*Sweet Cranberry Relish*

*Thai Inspired Chicken Salad*  
*Peanut Sauce, Cilantro, Lime Juice, On Rice Puff*

*Fresh Guacamole*  
*Tomato and Cilantro served on Toast*

*Belgian Endives*  
*With Walnut and Blue Cheese*

*Baby Tomato and Fresh soft Mozzarella*  
*In Extra Virgin Olive Oil and Basil dressing with a Black Olives Anchovies Tapenade*  
*served in Phillo Pastry Shell*

*Tomato Goat Cheese and Basil Crostini*

*Shrimp Ceviche Shooters*  
*Lime Juice, Cilantro, Red Onions, Jalapeno Pepper*

*Tomato Gazpacho Shot*

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*Served with a Grilled Lime & Coriander Shrimp Skewer*

*Shrimp Ceviche*

*Marinated In Tequila, Lime Juice, Cilantro with Avocado, Guacamole, On Grilled Toast*

*Chilled Jumbo Shrimp*

*With Cocktail Sauce and Lemon wedge in a Shot Glass*

*Ahi Tuna Tartar*

*With Wasabi Mayonnaise, Homemade Crispy Wonton, Spicy Seaweed*

*Seared Rare Tuna*

*With Wakame Salad, Wasabi Crème Fraîche*

*Pan Seared Ahi Tuna*

*Crusted with Asian Spices, Served on Cilantro Sticky Rice Cake*

*With Chinese BBQ Mayonnaise*

*Jumbo Lump Crab Salad*

*With Basil, Lemon and Orange Zest served in a porcelain spoon with Fried Basil*

### ***Cheese Specialties***

*“Cheeses are served on Toasted Baguette with their Garnishes”*

*French Brie*

*Green Apple Remoulade*

*White Cheddar*

*Topped with Sautéed Fresh Sage and Prosciutto*

*Goat Cheese*

*Pear Honey Caramelized walnuts, Honey Drizzle*

*Blue Cheese*

*Comfit Onions, Balsamic and Thyme*

*Emmentaler*

*With Sautéed Strawberries with Crushed Pepper*

*And Sweet and Sour Tomato Butter*

*St Marcellin*

*With Caramelized Peckel Pear with Apple and Fennel*

*Roquefort*

*With Sautéed Fresh Grapes with Sauterne and Rosemary*

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## ***HOT HORS D'OEUVRES***

*Open Face Mini Soft Tortilla with a Chorizo Quesso Fondito*

*Mini Burgers Slider*

*On Mini Roll, Caramelized Onion Compote and Blue Cheese*

*"Philly" Cheese Steak Spring Roll*

*With Spicy Smoked Chili Ketchup*

*Mini Beef Wellington*

*Horseradish Cream Sauce and Chives*

*Beef and Fontina Tostaditos*

*Topped with Tomato-Cilantro Salsa*

*Mini "Croque Monsieur"*

*White Truffle Béchamel and Cherry Tomato*

*Seared Marinated Baby Lamb Chop*

*Tossed with Mint Pesto Sauce served on a Bed of Baby Arugula*

*Grilled Lamb Skewer*

*Served With Tarragon Mustard Dipping Sauce*

*Pan Seared Chicken*

*Roasted Plum Tomato, Basil Pesto, Melted Parmesan Cheese*

*Classic Lemon Chicken in Puff Pastry*

*Mini Grilled Chicken Quesadilla*

*Topped with Chipotle Chile Pepper Guacamole*

*Barbecued Chicken Lollipop*

*Served with a Barbecue Mustard Dipping Sauce*

*Grilled Chicken Skewer*

*Marinated in Soy, Coriander, Turmeric and served with Thai Spicy Peanut Deepings Sauce*

*Parmesan Crusted Chicken*

*On Crouton with Provencal Rouille*

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*French Fries in Mini Paper Cones  
Drizzles with 3 Sauces*

*Crab and Pesto Risotto  
Served on a Porcelain Spoon, Parsley- Tarragon Oil and Micro Arugula*

*Ginger and carrot soup  
Garnished with a Lobster and Mushrooms Dumpling, served warm in a shot Glass*

*Pan Seared Scallops  
On a Bed of Leek and Mint Fondue and Comfit Baby Tomato*

*Grilled Marinated Shrimp Lollipop  
with Asian Barbecue Sauce*

*Fried Lemon Risotto Galette  
Smoked Salmon and Crème Fraîche*

*Crispy Pan Seared Shrimp Dumpling  
With Orange and Soy Dipping Sauce*

*Chili Rubbed Shrimp and Chorizo Skewer  
Jumbo shrimp, with a sweet and spicy chili rub and Chorizo Meat Ball served with  
Chipotle pepper Mayonnaise*

*Miniature Crab Cakes  
With Old Bay Mayonnaise*

*Lobster and Tarragon Mac & Cheese  
Served In a Chinese Spoon*

**Please ask our staff**  
**About our seasonal Menu items!!!**

## **STATION SAMPLES**

### ***Station with Chef in Uniform***

*Tiger Prawn Sautéed with Asian Spices and Wok Vegetables*

*Grilled Marinated Lamb Chop, Rosemary Lamb Jus  
And Roasted Garlic Mash Potato*

*Sautéed Scallops with Sea Salt with Baby Salad and Fresh Herbs  
Tapenade Vinaigrette*

### ***Mediterranean and middle Eastern Flavors***

*Homemade Hummus and Baba Ganoush,  
Cucumber- Dill Dip, Feta Cheese, Calamata Olives,  
Chick Pea and Couscous Salad,  
Roasted Peppers & Pita Bread*

### ***Seafood Station***

*Shrimps with Cocktails Sauce and Lemon Wedges  
Crab Claws and Old Bay Mayonnaise  
Smoked Salmon and Traditional Garnishes  
Oyster in Half Shell with Mignonette*

### ***Spoons***

*Tuna Tartar Spoon, Wasabi Mayonnaise and Seaweed  
Crab and Avocado Napoleon, cilantro and Lime dressing*

***Customized Regional and Ethnic Station are available,  
ask our Chef...***



## **OUR SALADS**

### ***Caesar Salad***

*With polenta croutons and Asiago cheese*

### ***Mache, Arugula and Romaine***

*Goat cheese, pancetta, Rosemary Roasted beets and Champagne vinaigrette*

### ***Steak House Salad***

*Bibb lettuce, Maytag Bleu Cheese dressing, Bacon, mushrooms, tomato and foccacia croutons*

### ***Winter Greens***

*Mesclum salad with dried cranberries, honey glazed Pecan, winter pears and Raspberry vinaigrette*

### ***Spinach Salad***

*Young spinach leaves, feta cheese, Avocado, Cilantro, Baby Shrimp*

### ***Napoleon of Heirloom Tomato***

*And Fresh Mozzarella, Basil Oil and Tapenade Dressing*

### ***Spring Lettuces in a Bread Ring***

*Belgian Endive with Sweet Grape Tomatoes and Goat Cheese Croustades, Old Fashion Mustard Seed Vinaigrette*

### ***Also***

***Warm Dressing...***

### ***Baby Spinach***

*Warm blue Cheese Dressing, Bacon and Roasted Garlic, Parmesan Tuile*

## **APPETIZERS**

### ***Foie Gras Terrine***

*Rhubarb and Tomato Comfit Napoleon, Black Pepper Tomato Jam*

### ***Bay Scallops Ceviche & Oyster***

*Grapefruit and Orange segment, Winter Point Oysters & American Caviar*

### ***Tuna Tartare Duo***

*Seared Bluefin Tuna and Ahi Tartare with Meyer Lemon Ponzu, Orange Wasabi, Crispy Flakes, Chinese BBQ sauce*

### ***Jumbo Lump Crab***

*Crab Meat with Basil, Mint and Cilantro dressing, Avocado Salad, Lime-mint Crème Fraîche, Micro greens*

### ***Pan seared Frog Legs***

*Potato Gnocchi, Watercress, Sweet Garlic, Comfit Meyer Lemon*

### ***Sautéed Snail***

*Cream of Roasted Garlic, Parsley Oil, Micro Greens, Toasted Baguette*

### ***Duck comfit Ravioli***

*With Sage Brown butter, Brussels Sprouts, Forest Mushrooms, Comfit Cherry Tomato*

### ***Pan Seared Scallops***

*White Truffle Mushrooms Sauce, Mushroom & Regianno Risotto, Baby Arugula, Basil oil*

### ***Salmon Tartar and Scallops Carpaccio***

*Marinated Scallops Carpaccio with Fresh Herbs and Virgin Olive Oil, Grapefruit segment Vanilla infused Oil*

### ***Ahi Tuna Sashimi***

*Basil Oil, Avocado Guacamole, Tobiko Caviar*

### ***Pan Seared Scallops***

*Pancetta and Basil Pesto Risotto, Basil Oil Micro Arugula*

### ***Pan-Seared Jumbo Lump Crab Cake***

*Corn and Fava Beans casserole with Cumin*

### ***Thin Crust Tomato & Zucchini Tart***

*Quenelle of Tuna & Black Olives, Prosciutto Rosace*

### ***Potato Goat Cheese Cake Wrapped With Pancetta, Frisee Salad, Truffle Oil***

## ***FISH & SHELLFISH***

### **Black Sea Bass**

With Syrah Sauce, Potato Comfit, Braised leek and Pancetta

### **Monkfish**

Seared Jumbo Shrimp, Spaghetti squash, Curry Jasmine Rice

### **Turbot**

Steamed Filet of Turbo with Green Tea Leaves Caviar Beurre Blanc, Green Pea and Parmesan Risotto Roasted Baby Tomatoes, Garnished with Caviar Quenelle

### **Cod Fish**

Poached in Basil infused Olive Oil, Simmered Green Lentil, Pan seared Baby Artichokes, Sage and Sauterne wine reduction

### **Cod Fish**

*Miso Glazed, Wasabi Mash Potato, Wok Bock Choy, Asian Pan Jus*

### **Cod Fish**

*Broiled with a Tapenade Crust, Rosemary and Lemon Risotto, Roasted Tomato Fondue*

### **Seared Salmon**

*Provençal Tomato, Black Olives, Capers, Roasted Sweet Garlic, Chives and Olive Oil Crush Potatoes, Sautéed Spinach*

### **Pan Seared Salmon**

*Sautéed Swiss Chard, Yukon Gold Potatoes, Lima Bean and Cremini Mushrooms, Chive Cream Sauce*

### **Tuna Served Rare**

Chorizo Sausage and Shrimp Risotto, Tomato Saffron Sauce

### **Pan seared Scallops**

Pan seared *Smoked sea salt dusted sea scallops, Leek and Mint Fondue, Vanilla and crushed black pepper scented butter cream sauce*

### **Rolled Fluke**

*With Fresh Herbs, Lobster and Goat Cheese Risotto, Chive Lemon Cream Sauce*

### **Lobster**

*Lemongrass Sauce, Fava Beans, Chinese Mushrooms, Egg Noodles*

### **Marinated Shrimp**

*Grilled, Cheek Pea, Comfit Tomato Couscous and Fresh Herbs Tomato Provençal, Zucchini, Polenta Cake*

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## **MEAT & POULTRY**

### **Duo of Beef**

*Red Wine Braised Short Rib with Creamy Parmesan Polenta  
Seared Filet Mignon with Spinach and Mushrooms vegetable Tians*

### **Duo of Lamb**

*Roasted Rack of Lamb with Rosemary, Crush Potato Basil and Goat Cheese Cake,  
Sautéed Spinach, Rosemary Lamb Jus and Spicy Lamb Skewer with Mache salad and  
Roasted Tomato*

### **Beef Filet Mignon**

*Black pepper crusted filet, pan seared to a perfect medium rare, Potato and Wild  
Mushroom gratin dauphinois, seared asparagus, micro Arugula, your choice of*

*Port wine reduction, green peppercorn sauce, horseradish cream, rosemary demi glace  
or Bordeaux demi glace*

### **Rack of Lamb**

*Crusted With Rosemary and Dijon Mustard, White Beans and Escarole Casserole,  
Garlic Potatoes,*

### **Lamb Shank**

*Ossobuco "Le Cirque" Recipe, Parmesan Creamy Polenta*

### **Chicken Breast with Provolone and Prosciutto**

*Ballotine of chicken stuffed with provolone and prosciutto, Lemon-sage chicken jus*

### **Pan Seared Duck Breast**

*Sweet Potato, Braised Radicchio, Orange Sauce*

### **Traditional Coq au Vin**

*Chicken stew in Red wine Sauce, Mushroom and Pearl Onions*

### **Pork Tenderloin**

*Rubbed With Mexican Spices, Served With Paella Style Rice  
Tequila, Cilantro, Lime and Chipotle Pepper Cream Sauce*

## **Fleur De Lys Catering** **Dessert/Mini Dessert Selection**

### ***Cheesecake***

*Feather Light Vanilla Top with Fresh Fruit*

### ***Napoleon***

*Puff Pastry, Custard, Mousseline and Vanilla Fondant*

### ***Cream Puff***

*Choux Pastry and Cream*

### ***Opera Cake***

*Layers of Almond Genoise, Chocolate and Mocha Mousse*

### ***Swans***

*Choux Pastry, custard, Whipped cream, shaped as a swan*

### ***Triple Chocolate***

*Triple Chocolate Mousse*

### ***The Marivaux***

*layers of almond/hazelnut meringue, vanilla sponge cake, Cointreau mousseline”*

### ***Marjolaine***

*7 Layer Almond, Hazelnut tort w/ kirsch butter cream, chocolate mousse, whipped cream*

### ***Éclairs***

*(Vanilla, Chocolate, Mocha)*

### ***Petits Four and Cookies<sup>1</sup>***

*Sable, Tuile, Louis D’Or, Palmier, Meringue Drops, Almond and Raspberry*

### ***Fruit Tart***

*Apple, Blueberry, Lemon, Mixed Fruit, Pecan, Raspberry, Strawberry, Kiwi, Strawberry-Kiwi*

### ***Continental Breakfast items:***

*Croissant, Chocolate Croissant, Pain Raisin, Baguette, Brioche, Filled Croissant  
(Almonds, Apricot, Raspberry, Chocolate)*

***Ask our Chef for specialty cake, we can make all mini dessert as individual or almost any cake size (Except Swans)***

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<sup>1</sup>