

creative • gourmet
cg
by *sodexo**



**SPECIAL
EVENTS
MENU**



PASSED APPETIZERS

CHICKEN

Chicken and Sweet Potato Satay with Maple Mustard Sauce

Chicken Olive and Pine Nut Meatballs with a Roasted Pepper & Harris Dip

Chicken Satay with a Thai Peanut Sauce

Chicken Quesadillas with a Trio of Salsa Dipping Sauces – Tomatillo Dressings, Lime Cilantro Salsa and Classic Salsa

Petite Chicken and Waffles with a sweet Potato Mash

Balsamic Grilled Chicken, Roasted Red Peppers, Focaccia Square, Basil Pesto Drizzle

Moroccan Spiced Chicken Kebobs

Sesame Crusted Chicken Bites with Ancho Chili Sauce

Skewered Chicken Saltimbocca

Duck Confit on a Scallion Pancake, Hoisin Sauce

MINI TACO TRIO

Chicken, Crab and Vegetable

BEEF AND PORK

Smoked Mozzarella, Dried Fig and Prosciutto Croustade

“Arancini” Italian Risotto Balls stuffed with Prosciutto

Roasted Filet of Beef, Balsamic Onion Jam and Boursin Cheese

Shaved Beef Tenderloin on a Garlic Crostini with Horseradish Cream

Beef Tenderloin with Artichokes and Cashel Bleu Cheese

Pulled Vietnamese Braised Short Ribs on a Sesame Cracker Drizzled with a Sweet Hoisin Sauce

Grilled Beef Satay with a Chive Garlic Oil or Roasted Red Pepper Dip

Mini Beef Sliders on Petit Potato Rolls with Russian Dressing

Beef Tatake Wonton Crisp, Ponzu Sauce

Beef or Pulled Pork Sliders

Mini Beef Empanadas – Lime Crema

Petit Beef Franks in Pastry with Honey Mustard, Whole Grain Mustard and Cheesy Dip

Mini Cuban, Honey Ham, Pork, Swiss Cheese, Pickles, Dijon Mustard

Swedish Meatballs

PASSED APPETIZERS

FISH AND SEAFOOD

Mini New England Lobster Rolls

Classic Shrimp Cocktail

Mini Salmon Sliders on Brioche with Pickled Red Onions

Pistachio Crusted Jumbo Prawns with Passion Fruit Chutney

Spring Roll with Seared Tuna, Sesame Soy Dipping Sauce

Sweet Potato Latkes with Smoked Salmon Mousse & Maple Mascarpone

Seared Ahi Tuna on a Pita Crisp with Chili Oil and Fresh Ginger

Roasted Herb Shrimp Skewers, Pesto Aioli

Petit Quiche of Salmon and Goat Cheese with Chives

Red Snapper Ceviche, Served with Crispy Tortillas

Maryland Crab Cakes with a Citrus Remoulade Sauce

Steamed Shrimp Shumai with a Sweet & Sour Dipping Sauce

Skewers of Grilled Mediterranean Shrimp

Smoked Salmon on a Cucumber Slice, Crème Fraiche

VEGETARIAN

Vegetable Spring Rolls with a Sweet and Sour Hoisin Sauce

Wild Mushroom Tart

Roasted Tomato Bisque Shooters with Mini Grilled Cheese

Roast Vegetable and Goat Cheese Gallet

Artichoke Crostini topped with a Parsley Parmigiano Reggiano

Mini Tomato Mozzarella Panini

Petite Vegetable Quiche

Flakey Spanakopita

Miniature tart of Brie & Fresh Raspberry Coulis

Cucumber Roll with Creamy Avocado Spread



GRAZING STATION DISPLAYS

ARTISAN CHEESE DISPLAY

Fourme de Ambert, Monchego, and Crottin de Chavignol Goat Paired with Fig Jam and Quince Jam, Seasonal Fruit & Berries and Assorted Sour Dough and Baguettes

SIGNATURE JUMBO SHRIMP BAR

Poached, Grilled, and Cajun Shrimp Bar
Garnished with Lemons, Fresh Cranberries Bay Leaves and Garlic Chives served with Traditional Cocktail Sauce, Chipotle Dipping Sauce and Signature Creative Gourmet Remoulade Sauce

TRADITIONAL SHRIMP COCKTAIL DISPLAY

Poached Jumbo Shrimp on a Bed of Lemon Flavored Ice served with Cocktail Sauce

TUSCAN ANTIPASTO

Spicy Capocola, Wine Cured Salami, Prosciutto, Provolone and Fresh Herb and Olive Oil Marinated Mozzarella, Mediterranean Olive Mix, Roasted Red Peppers, Marinated Mushrooms and Sweet Cherry Tomatoes accompanied by Rosemary Flat Breads and Grilled Organic Ciabatta

DUO OF MEDITERRANEAN & ANTIPASTO SAMPLER

Organic Hummus, Organic Babaganoush with Organic Cucumber Riata, Dolmas, Mediterranean Olive Mix and Feta Cheese with Grilled Organic Pita Triangles. Marinated Bocconcinni, Cipolini, Sopresatta, Artichoke Hearts, Organic Roasted Red Peppers with Assorted Flat Breads

LOCALLY & ORGANICALLY GROWN SEASONAL VEGETABLE CRUDITÉS

French Breakfast Radishes, Japanese Kirby Cucumbers, Organic Broccoli Floret's, Green Beans, Organic Edamame and Vine Ripened Sweet Cherry Tomatoes and Organic Baby Carrots, Accompanied by Bleu Cheese Dip, House Made Ranch & Hummus

DIM SUM STATION

Thai Vegetable Spring Rolls, Sweet Chili | Korean Roast Pork Bun – Kimchi | Shrimp Shu Mai, Ginger Soy Sauce | Chicken Satays | Sesame Soba Noodle Salad

SNACK BAR

NY Pretzels (Salt, Cinnamon Sugar and Chocolate Covered) | Gourmet Popcorn (Buttered, Caramel and Chocolate) | Chips (Kettle, Plantain, Taro)

LIVE/ACTION STATIONS

PAD THAI STATION

Chicken and Vegetarian Options, Star Anise Scented Jasmine Rice, Rice Noodles and House Made Thai Crepes, with Ginger Garlic Sauce or Thai Peanut Sauce

PASTA STATION

Organic Whole Wheat Penne, Tri Color Cheese Tortellini with a Choice of Classic Tomato Sauce or Basil Pesto Sauce, Chicken, Sausage, Vegetables, Parmesan Cheese

**SUSHI STATION

A Crowd Pleaser for your Party Guests – Made to Order
Featuring Fish and Vegetarian Options, our Sushi Chefs will set up a Buffet and Create a Variety of Rolls for your guests
Served with Saki

MEXICAN FIESTA

Beef or Chicken Mini Tacos prepared with a choice of toppings – Cheese, Shredded Lettuce, Fresh Tomatillo Sauce, Diced Tomatoes, Black Beans, Rice and Red Onions and Cilantro Relish

GUACAMOLE BAR

Ripe Avocados, Tomatoes, Roasted Habanera Peppers, Red Peppers, Yellow Peppers, Green Peppers, Red Onions, Roasted Corn, Chillies, Lime, Lemons, Fresh Garlic, Cilantro, Sour Cream
Accompanied by Plantain Chips, Tortilla Chips, Yucca Chips and Home Made Potato Chips



*** Sushi Station, Add an additional \$8.50/person**
Additional Labor and Rental Charges may be required for the Live/Action & Carving Stations*

CARVING STATIONS

Served with your choice of two accompaniments

Whole Roasted Tenderloin of Beef with Au Jus, Horseradish Crème & Béarnaise

Pepper Crusted New York Sirloin Steak with Au Jus, Roasted Balsamic Onions & Red Wine Reduction Sauce

Whole Charred Tenderloin of Beef in Puff Pastry with Foie Gras, Black Truffles
Served with Sauce Espanola

Red Wine Braised Brisket of Beef

Sweet & Sour Roasted Pork Tenderloin with Pickled Red Cabbage & Cilantro

Honey Balsamic Glazed Fresh Ham

Fresh Apple Smith Baked Ham on a Bed of Fresh Pineapples and Cloves

Herb Roasted Fresh Breast of Turkey with Gravy

Classically Presented Whole Poached Salmon with Cucumber Salad, Red Onion Confit and Oven Roasted Tomatoes served with a Cool Dill Cucumber Sauce

Roasted Stuffed Salmon with Spinach and Pine Nuts

ACCOMPANIMENTS

Roasted Green Beans topped with Crispy Fried Onions

Potato Gratin

Creamed Spinach with Star Anise

Creamed Potatoes

Garlic Mashed Potatoes

Sautéed Vegetables

Rustic Roasted Potatoes

Herb & Garlic Roasted Fingerlings Potatoes

Caramelized Baby Vegetables – Golden Beets, Organic Baby Carrots

Organic Sweet Potatoes

Sweet Potato Puree

Corn Bread

Traditional Stuffing

Organic Bread & Dinner Rolls

Additional Labor and Rental Charges may be required for the Live/Action & Carving Stations

DESSERT STATION

Assorted Mini Tarts – Fresh Fruit, Passion Fruit, Lemon, Mocha, Pecan & Apple Cranberry

Assorted Petit Fours

Assorted Truffles

Fresh Fruit Platter

Mini Cheese Cakes

Mini Cup Cakes

Mini Mousses – Chocolate & Cappuccino

French Macaroons

Assorted House Made Cookies

Assorted Bars and Brownies

COFFEE BAR

Freshly Brewed Coffee, Decaf and an Assortment of Teas

CHOCOLATE TREATS DISPLAY

Assorted Chocolate Bars and Brownies, Chocolate Macaroons, Mini Mousses – Chocolate & Cappuccino, Mini Cheese Cakes, Assorted Truffles, Chocolate Bark

Mocha Tarts, Chocolate Raspberry Tarts & Chocolate Éclairs

Chocolate Fondue – Dark Chocolate, Milk Chocolate – Pound Cake, Strawberries,

Pretzel Rods, Dry Mango with Sea Salt, Marshmallows

(\$4.00/person additional)

SPECIAL EVENT PRICING

TIER ONE - \$89.95/PERSON

Four Passed Items

One Stationery Item

Three Dessert Options

Domestic & Imported Beer

Red & White Wine

Non Alcoholic Beverages

*Add Full Premium Bar - \$15.00/person

TIER TWO - \$99.95/PERSON

Four Passed Items

Two Stationery Items

Three Dessert Options

Domestic & Imported Beer

Red & White Wine

Non Alcoholic Beverages

*Add Full Premium Bar - \$15.00/person

TIER THREE - \$130.00/PERSON

Six Passed Items

Two Stationery Items

One Action Station

Three Dessert Options

Domestic & Imported Beer

Red & White Wine

Full Premium Bar

Non Alcoholic Beverages

Pricing is based on 2 hours of service
10% Service Fee and Sales Tax are applied to each order



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