

TK&A
Custom Catering

THE SIT DOWN
SAMPLE SIT DOWN MENU
100 GUESTS – 4 HOUR EVENT

THE SAMPLE SIT DOWN MENU



A SELECTION OF TRAY PASSED HORS D'OEUVRE

NEW ENGLAND LOBSTER BISQUE MARTINI

A delicately seasoned Lobster Puree Flavored with White Wine, Cognac and Fresh Cream, Garnished with Diced Lobster and Fresh Chervil

SMOKED DUCKLING PURSE

Apple wood smoked Duck and dried Cherry in Sesame Orange Crème Fraiche in a Crepe pouch

SHAO MAI

*Steamed Dumpling with Shrimp, Scallions, Sprouts and Ginger, wrapped in Rice Paper
Coriander Soy Dipping Sauce*

THE SEATED MEAL

WINTER GREEN SALAD

Mixed Lettuces Port Currants, crumbled Gorgonzola and crisped Parsnips in Raspberry Vinaigrette

HAND CRAFTED RUSTIC BREADS

Sweet Butter Balls

TK&A
Custom Catering

THE
SAMPLE SIT DOWN MENU
100 GUESTS – 4 HOUR EVENT

THE ENTRÉE OPTIONS

OPTION 1

FILET MIGNON

Tenderloin with a pure Cabernet Sauvignon Reduction Sauce

ARTICHOKE POTATO GRATIN

Layers of sliced Potato and Artichoke in a classic Mornay with Gruyere Cheese, baked golden brown

MIXED VEGETABLE BUNDLE

Asparagus, Carrot, Blue Lake Green Bean, and Red Bell Pepper tied with a Chive, drizzled with Hazelnut Oil

OPTION 2

CARAMELIZED SALMON

Brochette of Sugar glazed Salmon in Ginger, Soy and Orange Liqueur with fresh Cilantro and Orange Zest over mixed Lettuce with Belgian endive tossed with Citrus Vinaigrette

CRANBERRY WILD RICE

A blend of Wild and White Rice with dried Cranberries and Green Onions

MIXED VEGETABLE BUNDLE

Asparagus, Carrot, Blue Lake Green Bean, and Red Bell Pepper tied with a Chive, drizzled with Hazelnut Oil

THE SWEET & COFFEE

CHOCOLATE CARAMEL PYRAMID

Individual Chocolate Mousse on a crisp Hazelnut base, Cocoa dusted plate with Caramel and fresh Berries

FRESHLY BREWED RYAN BROTHERS DECAFFEINATED FRENCH ROAST COFFEE

Half & Half, Sugar, Sweet & Low, Lemon