

# Max's Catering

## Cocktail Receptions Menu

~ Butlred Hors d'oeuvre ~

### Cold Selections

Maryland crab summer rolls with ginger garlic dipping sauce

Honeyed pear and Gorgonzola crostini

Yellow fin tuna tartar with daikon and miso vinaigrette

Individual chicken Caesar piadine with romaine and anchovy fillets

Chilled curry mussels with aioli, chives and red pepper

Blue point oysters on the half shell with pink peppercorn mignonette

California asparagus rolls with wasabi and soy sauce

Fresh mozzarella and tomato spiadinni with oregano and extra virgin olive oil

Atlantic salmon rilette with capers, brioche roll and lemon aioli

### Hot Selections

Steamed pork and shrimp dumplings with tonkatsu sauce

Spinach and feta cheese phyllo

Asian black bean spring rolls with plum dipping sauce

Curried chicken skewers with Vidalia onion chutney drizzle

Five spiced seared sea scallops with wasabi aioli and pickled ginger

Griddled mini lamb burgers with brioche and mint-tomato chutney

Crisp salmon ragoon with coconut curry dipping sauce

Maple roasted scallops wrapped in bacon

Smoked chicken quesadillas with avocado dip

Black oysters Rockefeller with roasted garlic and Parmesan cream

Beef tenderloin satay with spicy peanut dipping sauce

Lemon roasted gulf shrimp with basil and sweet pepper aioli

Baked brie and raspberry phyllo

Butter poached Maine lobster with melted leeks, candied beets and crostini

Maryland crab cakes with sour cream remoulade sauce

Shiitake and rabbit spiadinni with rosemary and porcini cream

Creamy risotto stuffed mushroom caps with cambazola cheese and Vidalia onion

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## **Cocktail Receptions Menu**

### **~ Stationary Selections ~**

#### **Artisan Cheeses**

An array of premium domestic and imported cheeses, three cheese fondue with cubed Ciabatta bread and apples, baked brie, fresh mozzarella-wrapped red grape tomatoes, grapes, table water crackers, luscious fruits

#### **International Bread Board**

Herbed focaccia, roasted garlic flatbread, crisp cumin pappadums, sliced fresh pugliese, ficelle, baguettes, sour chickpea pulse, sweet cream butter, Lyonnaise spread, Mediterranean sundried tomato spread

#### **Fresh Vegetable Crudités**

Seasonal fresh vegetables including assorted squash, root vegetables, radishes, cucumbers, haricot vert, marinated artichoke hearts, mushrooms, endives

#### **Cheese Board**

An artistic display of sliced domestic and imported cheeses with fruits, crackers and bread

### **~ Chef Stations ~**

#### **Carving Station**

##### **Grilled Rack of Hothouse Lamb**

Heirloom tomato-mint chutney, Zinfandel demi-glace

##### **Slow Roasted Leg of Lamb**

Warm black-eyed pea and Swiss chard salad with oregano

##### **Oven Roasted Tenderloin of Beef**

##### **Traditional Marguese Sausage**

Julienne carrot salad with orange juice and orange blossom water

##### **Honey Roasted Turkey Breast**

Truffle mushroom salad with arugula and tarragon vinaigrette

##### **Pepper Seared Turkey Tenderloins**

Warm apricot coulis with sweet potato hay and sweet pea tendrils

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### **Deep Water Raw Bar**

Freshly shucked Connecticut blue point oysters, littleneck clams, jumbo shrimp, crab claws, curried chilled mussels, spinach-oyster rolls with mustard sauce, champagne mignonette, horseradish sauce, cocktail sauce, pickled seaweed salad

### **Pasta Station**

#### **Hand Rolled Ricotta Gnocchi**

Wild mushroom ragout with ricotta salata cheese

#### **Three Cheese Ravioli**

Parmigiano Reggiano cream sauce

#### **Cavetappi Pasta**

Traditional Bolognese sauce with capers and shaved Romano cheese

#### **Summer Tuscan Salad with Mozzarella, Olives, Roasted Garlic Vinaigrette**

Marinated artichoke salad with fennel, basil and baby greens

### **Katsuhiku Stir Fry and Sushi Station**

Flash sautéed shrimp, chicken and beef with fresh vegetables, baby bok choy, and bean sprouts. Quick fried five spice tofu with snow peas and red pepper. An array of hand rolled sushi to include spicy yellow fin tuna, California asparagus, teriyaki eel, seared beef tenderloin with cream cheese and scallions and vegetable maki. Station includes Asian calamari salad, soy, wasabi, pickled ginger, tonkatsu sauce and ginger daikon sauce

### **Fresh Atlantic Salmon Station**

#### **Seared Salmon Medallions**

Dill-horseradish crème fraiche, warm summer succotash

#### **Tequila Cured Salmon Quesadillas**

Poblano salsa with rajas, chipolte tortilla chips

#### **Roasted Salmon Rilette**

Capers, toasted baguette, anchovies

#### **House Smoked Salmon Loins**

Bread crisps, onion-chive cream cheese

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## **Cocktail Receptions Menu**

### **~ Dessert Stations ~**

All dessert stations include freshly brewed regular and decaffeinated coffees and herbal teas

### **Dessert Table**

An assortment of freshly made individual pastries, fruit tarts, cookies, cannolis and profiteroles

### **Pastry Chef's Dessert Table**

Mini chocolate-orange cannolis, chocolate raspberry fondue with shortbread cookies and strawberries, peach melba profiteroles, fresh fruit tartlets, assorted chocolate truffles, chocolate decadence torte, carrot cake and lemon meringue pie