

PLATED BY CHEF B

FARM TO TABLE CATERING



PASSED FINGER FOODS

Gruyere, Mushroom and Caramelized Onion Bites
Boom! Flakey puff pastry topped with balsamic caramelized onions, sautéed mushrooms, a hint of garlic, and a smoked gruyere cheese bomb mixed right in!

Crab Salad in Crisp Wonton Cups
Crisp wonton wrappers make perfect crunchy cups to hold the succulent crab salad spiked with sweet mango, cilantro, scallion and lime.

Beef Satés with Peanut Sauce
Dipped in peanut sauce, these beef satés are flavor bombs on a stick

Bacon-Wrapped Stuffed Figs
Figs wrapped in Amish bacon stuffed with goat cheese and pesto for a fruity, tangy twist.

Chicken Scampi
Crispy morsels of free range chicken tenderloin sautéed in Italian olive oil, garlic, fresh parsley, balsamic vinegar, fresh parsley and deglazed with a Pinot Grigio, and topped with a roasted red pepper aioli.

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Honey-Bourbon Pork Belly

I take boneless, skinless pork belly, rub it with salt and brown sugar, and roast it up, finishing with a glaze of honey and Kentucky Bourbon until it's lacquered a beautiful golden brown! Cubed and served on a bamboo skewer, it's every bit as good as it sounds!

Chimichurri Meatballs

Chimichurri originated in Argentina and is a popular sauce used with grilled meat in many Latin American countries. We serve them on a bamboo skewer.

Shrimp al Ajillo (Garlic Shrimp) in a Sofrito Sauce

Gambas al ajillo (garlic shrimp) is a popular Spanish dish found principally in the south and center of Spain. The primary ingredients consist of shrimp, garlic and olive oil.

Caribbean Coconut Shrimp

Crunchy, crispy shrimp with a little zing!

Beef Carpaccio with Arugula and Artichoke Dressing

Not your usual Bruschetta! Thinly dried-aged slices of beef tenderloin on top of an artichoke spread arugula and garnished with shaved Parmesan Reggiano.

Herb and Garlic Mussels

Served on the half shell and coated with a melted garlic-butter sauce flavored with parsley, chives and fresh dill.

Individual Grilled Baby Rack of Lamb Chop

Grilled Baby Rack of Lamb that has been marinated with Fresh Rosemary, Fresh Thyme, Garlic, Sweet Onions, Extra-Virgin Olive Oil, Fresh Lemon Juice and a hint of Balsamic Vinegar.

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Spanish Tapas on a Bamboo Skewer

Manchego cheese, Chorizo and Mambriillo Threaded on a Bamboo Skewer.

Kanpur Vegetable Samosa

Mix Vegetables, turmeric and cilantro converge delightfully with Indian spices. We serve it a Kiwi-Cilantro Chutney.

Southwest Salmon

Salmon is seasoned with a combination of spices and lime juice marinade creating a tangy and spicy (light) appetizer woven on a bamboo stick.

Cajun Eggrolls with Sweet and Tangy Dipping Sauce

I've given these classic Chinese snacks a jazzy New Orleans twist by filling them full of andouille sausage and crayfish meat.

Lamb Skewers with Green Olive and Mint Sauce

Meaty chunks of lamb with cumin and drizzled with the green olive and mint sauce.

Mini Haloumi Kebabs with Feta and Herb Dip

Barbecue up a storm with these mini-vegetarian kebabs!

Beef Kofta with Saffron Yogurt Sauce

Full of fresh herbs and spices, beef kofta has always been delicious. Now we've made it even better with this low-fat version.

Moroccan Beef Kabobs

A homemade marinade adds tang and tenderness to these beefy and tender - we use beef tenderloin - kabobs.

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Cajun Mushroom Mini-Sliders

Cheese puffs stuffed with a Cajun mushroom mix!

Warm Cheese and Mushroom Toasts

Sautéed mixed mushrooms toasts pack a complex taste into these small bites.

Peking Duck Roll

Crisp Vegetables mixed with seasoned, shredded, Oriental Duck, combined with hoisin sauce and wrapped in a delicate spring roll wrapper; a twist on the classic spring roll. We serve it with a Hoisin dipping sauce.

Prosciutto-Wrapped Melon Balls

This is a great cocktail food to make for any gathering. Balls of honeydew melon are wrapped in prosciutto and fresh mint to make a fancy appetizer.

Mediterranean Salad

Ready-to-eat, colorful, marinated salsa composition of black olive, mini mozzarella ball, heart of artichoke, and roasted tomato.

Lemongrass Chicken Meatballs with Green Curry Sauce

Spicy, tangy and savory – these meatballs are full of homemade Thai flavors -.

Pork Skewers with Caribbean Barbecue Sauce

In this recipe, such New World flavors as allspice, chilies, and rum are matched with pork as well as Asian and soy sauce.

Vietnamese Vegetable Pot Sticker

Vegan; Vietnamese flavors in a gyoza dough; deep-fry directly and served golden brown with a duo of dipping sauce.

PASSED FINGER FOODS

Salmon Tartar with Sweet Red Onion Crème Fraîche

This is one of my favorite dishes. It is fun to look at; it's distinctive, delicious and doesn't require plate or silverware. You can eat it standing up, with a glass of Champagne or wine in one hand.

Shrimp with Avocado Salsa

Both the shrimp and salsa are served on a fork. This is an excellent canapé to serve guests who are standing or enjoying a glass of wine. Forks are presented on a plate. Just grab one and enjoy!

Brie & Fig Jam Crostini

Nicely spiced homemade fig spread is layered on toasted French bread with warm Brie cheese and green apples for impressive and tasty crostini.

Mini Crab Cakes with Mustard Mayonnaise Sauce

Golden-crusted on the outside, moist and flavorful on the inside. The size of a golf ball, they are served in a Japanese flat spoon.

Asian-Style Beef Short Ribs Mini Sliders

With their combination of sweet and tangy flavors, Asian-style short ribs are irresistible!

APPETIZERS

Two-Celery Soup with Quail Eggs, Scallop and Truffle Oil

This is an extravagant soup and probably the best one that you will ever taste!

Butternut Squash Soup with Star Anise and Ginger Shrimp

You will not believe that a soup that uses no cream would taste so, well, creamy and

Lobster Salad with Arugula, Quail Eggs, Reggiano Parmesan Cheese

The lobster tail is sliced and stands out on the plate on a bed of Baby Arugula tossed in olive oil-lemon vinaigrette, and adorned with quail eggs and shaved Parmesan.

California Sunset Salad

The ultimate healthy kick! Chopped kale, beets, carrots, guacamole, mandarines, black rice tossed in a Tahini dressing. It is lightly dressed - energizing and cleansing.

Pear, Fennel and Parmesan Salad

The method of preparing this salad – paper-thin shavings of fennel, usually raw, tossed together and lightly dressed just before serving – is resulting in an always fresh and satisfying salad.

Cranberry and Almond Salad

Mixed greens, dried cranberries, almonds, feta, and sweet red wine vinaigrette.

Kahuna Hawaiian Salad with Pineapple Tahini Dressing

This salad is a Luau in a bowl with baby lettuce, pineapple chunks, papaya, roasted/salted Macadamia nuts and plantain chips.

Orange-Ginger Quinoa Salad

A touch of South America - Quinoa -, an Asian flair - ginger - a wink to India - cardamom -, makes this salad unique.

APPETIZERS

Scallops with Cilantro Sauce and Asian Slaw

Absolutely beautiful and tastes fantastic! Nice balance of flavors.

Peruvian Ceviche

Ceviche, which involves immersing delicate raw fish in aromatic citrus juices, is an innovative way to slowly "cook" fresh fish. Habanero chiles add a spicy kick to the dish, but are balanced out by a mixture of sweet potatoes, corn, and butter lettuce.

White Truffle Oil-Infused Custards with Black Truffle Ragout

Two components: the most fundamental and the most rarefied, come together in an extraordinary way. We bake the custards in cleaned eggshells, then top them with truffle ragout and garnish each with a perfect chive potato chip.

Risotto with Leeks, Shitake Mushrooms and Truffles

A great vegetarian dish with a perfect combo of flavors! One you hope that there will be leftovers.

ENTRÉES

Wild Salmon with Pearl Couscous, Slow-Roasted Tomatoes & Lemon-Oregano Oil

A fascinating, flavorful and a refined blend between the salmon, the couscous, the tomatoes and the olives.

Grilled Mahi-Mahi with Spicy Mango Salsa and Herbed-Lemon Jasmine Rice

The mahi-mahi is mild and flaky; it has a deliciously sweet, fresh-from-the-sea flavor. That natural sweetness is accented by the mango salsa, which also adds tantalizing heat.

Scallion-Crusted Cod with Mango Salsa

The cod is mild and flaky; it has a deliciously sweet, fresh-from-the-sea flavor. That natural sweetness is accented by the mango salsa, which also adds tantalizing heat.

Rockfish Filet with Apple-Celery Root Purée and Garlic Spinach

Rockfish fillets are seasoned and roasted along with a deliciously smooth and lightly sweet apple-celery root puree and topped with warm garlic spinach.

Cioppino

Cioppino is a fish stew originating in San Francisco. It is considered an Italian-American dish, and is traditionally made from the catch of the day. In my recipe you will find shrimp, scallops, clams, mussels and chunky pieces of tuna and salmon seasoned with oregano, thyme and basil.

Kimchee Sauerkraut with Seared Dijon Halibut

This is my attempt to lighten the traditional Alsatian sauerkraut version. My love of all things hot-hot, led me to devise this tart-spicy seafood version, which everyone loves. The addition of the cucumber kimchee adds a spicy Eastern note; and this time, mustard is used to coat the fillets before they're seared for cooked-in flavor.

Bourbon Sesame Shrimp with Maple-Bourbon Sweet Potatoes

Most recipes for this dish are simplistic and don't really open up the flavors the way they should. This dish is garnished with a mix of scallions, chiles and toasted sesame seeds, so it's as lovely as it is delicious!

ENTRÉES

Brazilian Fish Stew

Cod, monkfish, shrimp and mussels paired with a rich tomato-lime broth with fresh vegetables. We serve this very flavorful dish with Lemon-Garlic Yucca mini cakes.

Bouillabaise

This classic Provençal seafood stew is loaded with clams, lobster and fish in a broth delicately flavored with fennel and pastis, a licorice-flavored aperitif. The rouille, a sauce made with cayenne, garlic, bread crumbs and olive oil, is the perfect finishing touch.

Classic Seafood Paella

An icon of Spain's cultural identity, paella done right is a truly spectacular dish: a thin blanket of saffron-scented rice with a crackly, crunchy bottom crust (or socarrat), studded with fresh seafood.

Provençal Chicken Breasts with Rosemary Orzo

First, we sear and dice the chicken breasts. Then, we cook them in a rich herbed-tomato broth with a touch of orange zest and white wine. We serve the chicken with a rosemary orzo tossed with seasonal vegetables.

Moroccan Chicken Tagine on a Bed of Vegetable Couscous

An aromatic, sensual dish composed of tender chicken, preserved lemon, golden raisins and vegetables.

Chicken with Bell Pepper and Onion Confit

In this Basque-inspired dish, a bell pepper mixture is slow-cooked to produce an unusual – and flavorful – confit.

Herb-Crusted Roast Beef and Roasted Seasonal Vegetables

We brush the meat with Dijon Mustard and crusted with an herbed-panko mix!

Texas Beef Brisket

Tender, smoky and serve with our own BBQ sauce!

Fillet of Beef Wellington

Side dishes: Creamy Polenta with Mushroom and Mascarpone, Roasted Asparagus with Lemon, Pomegranate Relish and a Red Wine Sauce with Mushrooms and Black Truffles.

ENTRÉES

Beef Estouffade

The Provencal cousin of Beef Burgundy! Slowly red-wine braised chunk of beef chucks seasoned with Mediterranean herbs and black olives. We serve it with egg-pappardelle noodle tossed in herbs.

Asian-Style Boneless Beef Short Ribs

With their combination of sweet and tangy flavors, Asian-style short ribs are irresistible!

Fillet of Beef, Demi-Glace Red Wine Sauce with Shallots and Mushrooms

Side dish: Garlic Mashed Potatoes with French Green Beans.

Herb-Crusted Rack of Lamb

The lamb is first seared then baked in the oven. Later we brush it with mustard and crust it with a green-herbs flavored breadcrumb coating.

Balsamic Marinated Pork Tenderloin with Lemon-Honey

This grilled pork tenderloin is chock full of flavor. Mustard brightens the marinade, and a hint of rosemary complements the lemony sauce.

Chipotle Glazed Pork Chops

A great combination of smoky, spicy, sweet and savory all in one simple and delicious dish! Try it with our Cuban Black Beans and Cuming Scented Rice!

Pan-Seared Duck Breasts, Raspberry Demi-Glace Sauce and Roasted Seasonal Vegetables

Muscovy duck is the leanest of all domesticated duck breeds, yet tender and full-flavored. Don't think of duck as being fatty. Ours is lean with a crisp and delicious skin on.

DESSERT

Spiced Pear Mousse with Bardolino and Vanilla Poached Pear and Almond Biscotti

Bosc pear is poached in a lovely combination of dry, Italian red wine, vanilla and spices; it lays as a wonderful garnish on top of a spiced pear mousse with a trickle of the poaching syrup.

Dark Chocolate Mousse with Raspberry Coulis Light, fluffy and melting in your mouth!

Chocolate Pots de Crème

Pot de crème (“pot of cream”) is a traditional French custard typically served in a pot-shaped cup. This milk-chocolate version is super silky and dense!

Scrumptious Cannolis

Filled with a smooth mixture of Ricotta and Mascarpone Cheese mixed with dried cherries, pistachios and Limoncello.

Old Fashioned Seasonal Fruit Crisp

This is a personal favorite. You name the fruit and we make it into a crisp! Buttery, fruity, and delectable. Top it off with crème Chantilly or vanilla bean ice cream for a reminiscent feeling of the good ole days!

Madagascar Vanilla Bean Cheesecake with Lavender Blueberry Compote

This creamy cheesecake has a light, floral flavor and it is one of our special summertime flavors.

Homemade Chocolate and/or Vanilla Ice Cream
with banana and shortbread chunks mixed with toffee and chocolate sauces, topped with a fan wafer and whipped cream.