

BLUE MOUNTAIN *Bistro Catering*

MENUS 2010

845-340-9800

PASSED APPETIZERS

COLD

GAZPACHO SHOOTERS WITH FRESH CRAB MEAT
CATSMO SMOKED SALMON CANAPES ON HANDMADE
WHITE WINE BISCUITS
SPICY TUNA TARTARE IN CUCUMBER ROUNDS
OLIVE TAPENADE AND GOAT CHEESE BRUSCHETTAS
WHITE BEAN, SPINACH, SUN-DRIED TOMATO
BRUSCHETTAS
PEPPERED FILET MIGNON BRUSCHETTAS WITH
ROQUEFORT BUTTER, BALSAMIC DRIZZLE
BRUSCHETTAS WITH PORT FIG COMPOTE
& ITALIAN PROSCIUTTO
MOROCCAN CHICKEN IN PHYLLO CUPS
WITH TOMATO CHUTNEY
TOMATO, BASIL, FRESH MOZZAELLA SKEWERS
CREAMY CHICKEN LIVER PATE & RED ONION JAM
ON RED WINE BISCUIT
NICOISE DEVILED EGGS WITH WHITE ANCHOVY
CITRUS POACHED JUMBO SHRIMP WITH
BLOODY MARY COCKTAIL SAUCE
SICILIAN CAPONATA IN PHYLLO CUPS

HOT / WARM

PRIMAVERA PANINI BITES WITH BASIL AIOLI
PULLED BBQ PORK IN CORNMEAL TARTLETS,
JALAPENO MAYO
PETITE CROQUE MONSIEUR
CRISPY MUSHROOM PARMESAN RISOTTO CAKES
BACON WRAPPED MEDJOL DATES WITH ALMONDS
SPINACH, WALNUT AND RICOTTA
STUFFED MUSHROOMS
MOROCCAN SPICED LAMB SKEWERS
WITH MINTED YOGURT
CHICKEN, FETA, & OLIVE MEATBALLS,
SUNDRIED TOMATO AIOLI
SICILIAN MEATBALLS PINE NUTS AND CURRANTS
IN TOMATO SAUCE
VEAL MEATBALLS IN CARBONARA SAUCE
MAC 'N CHEESE POPS
CARIBBEAN COCONUT SHRIMP WITH
SWEET AND SOUR SAUCE
MARYLAND LUMP CRABCAKES WITH
RED PEPPER AIOLI
SKEWERED CHICKEN SATAY WITH SPICY
COCONUT PEANUT SAUCE

STATIONARY HORS D'OEUVRE DISPLAYS

ARTISINAL CHEESE PLATTER - HUDSON VALLEY AND MEDITERRANEAN CHEESE SELECTION
WITH QUINCE AND FIG COMPOTES, ASSORTED CRACKERS AND HAND-MADE BISCUITS
\$5.00 - 8.00 PER PERSON

CHEF'S ANTIPASTI SELECTION

IMPORTED CURED MEATS, OUR FAMOUS CAPONATA, INSALATA CAPRESE, MARINATED OLIVES, AND
VEGETABLE ANTIPASTI TO COMPLEMENT THE SEASON AND OUR KITCHEN'S CREATIVITY. ALSO INCLUDES
FLATBREADS, CROSTINI AND FOCCACIA
\$5.00 PER PERSON / WITH SEAFOOD SALAD \$7.50 PER PERSON

MEDITERRANEAN MEZZE TABLE

HOUSE MADE HUMMUS, BABA GANOUSH, STUFFED GRAPE LEAVES, MARINATED SHEEP'S MILK FETA,
ASSORTED MARINATED OLIVES, FLATBREADS AND PITAS
\$4.50 PER PERSON

VEGETABLE GARDEN CRUDITE

SEASONAL VEGETABLES DISPLAYED WITH WHEAT GRASS, ROQUEFORT-DILL DIP OR RED PEPPER AIOLI
\$4.00 PER PERSON

SHRIMP COCKTAIL PLATTER

CITRUS POACHED JUMBO SHRIMP, BLOODY MARY COCKTAIL SAUCE, 4 PIECE PER PERSON
\$6.00 PER PERSON