



Tempt your taste buds with our sample menus.

Every event is custom created by Cuisine by Christine to reflect you and your special event. Below are some ideas to get the creative juices flowing.

A SUNDAY AFTERNOON TEA & DELIGHTS

BEVERAGES

Tea, Coffee, Fresh Lemonade, Sparkling Water

SANDWICHES

Spiced Cream Cheese Ribbons

Chicken Salad Parslied Rounds

Cucumber Triangles

Smoked Salmon Croissants

Curried Egg Salad Squares

STRATA

(crust less quiche)

Cheddar, Mushroom, and Spinach

Savory and Sweet Scones with butter, jams, and spreads

Whole wheel of Brie, split and filled with fruit

Strawberries

Miniature cookies, tartlets, and pastries

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HOLIDAY FEASTIVAL FOR FAMILY AND FRIENDS

PASSED HORS D'OEUVRES

Individual Jumbo Shrimp Cocktails (tail-less shrimp served in a shot glass with traditional cocktail sauce)

Grilled Frenched Baby Lamb Chops

One Bite Crab Tartlets

Sherried Mushroom Canapés

Cheese Board with Stilton and local artisan cheese, fresh and dried fruits, crackers

Roasted Apple and Parsnip Soup. Presented in a Thermal Pitcher with Venetian glass tumblers for serving.

MAIN COURSE BUFFET:

Basket of Seasonal and Artisan Breads and Rolls with Flavoured Butters

Candied Apple Salad: Romaine Lettuce with Sautéed Red Apples and Red Onions with Maple Vinaigrette

Carving Station of Whole tenderloin of Beef Farci with Wild Mushrooms and Baby Spinach, Port reduction.

Organic Fresh Ham Roasted with Peaches and Apricots served on a bed of Braised Red Cabbage Served with Fruit Chutney and Mustard Sauce.

Roasted Roots: Sweet potatoes, Turnips, Carrots, Parsnips

Crispy Roasted Potatoes

Gratin of Leeks

Caramelized Brussels Sprouts

VISIONS of SUGAR PLUMS

Mocha Pots de Crèmes

Tiny Mince and Pecan Pies with Warm Crème Anglais Custard

Strawberries filled with Gingered Mascarpone

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WEDDING REHEARSAL DINNER

Basket of Artisan Rolls and Breads

Salad of Spring Greens with Strawberries and Mango

Wedding Rice

The Grooms Bow Ties: Pasta with Lemon and Artichoke pesto

Whole Tenderloin of Beef stuffed with Spinach and Mushrooms
2 Sauces

Roulade of Chicken with Roasted Red Pepper

Cold Poached Salmon Cucumber Sauce

Grilled Vegetables

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Elegant Dinner

APPETIZERS

Welcome Station with Seasonal Soups and a Baked Stuffed Brie

SALADS

Arugula and Radicchio with Asparagus, Pignoli, Goat Cheese
Citrus Vinaigrette

ENTREES

Carving Station of Filet Mignon, 2 sauces
Pan Roasted Wild Salmon, 2 sauces

Roasted Winter Vegetables
Medley of Wild Rice with Dried Fruits
French Green Beans with Hazelnuts
Yukon Gold Potato Croquettes

DESSERTS

Selection of Miniature Tarts and Pastries
Chocolate Dipped Strawberries

BEVERAGES

Coffee and Tea Service

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CELEBRATION FOR ALL SEASONS

SPRING FLING

Individual Shrimp cocktails
One Bite Crab Cakes
Apricot and Chevre Tartlets
Strawberries filled with dulce de leche

SUMMER SIZZLE

Lobster Bake with Boardwalk Favorites

FALL BALL

Candy Apple Salad
Sorbet: Trio of Clementine/Pomegranate/Cranberry
Roulade of Turkey Breast with Apple Mushroom Compote
Maple Glazed Pork Tenderloin
Oven Roasted Parsnips and Carrots
Caramelized Brussels Sprout Leaves with Dried Cherries and Pecans
Wedding Rice
Wild/Brown and Basmati Rice with a Mélange of Dried Winter Fruits

WINTER WONDERLAND

Elizabethan Wedding Soup
Salad of Winter Greens with Poached Pears
Stuffed Filet Mignon with Wild Mushrooms and Spinach
A Ragu of Roasted Root Vegetables
Mocha Soufflés

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SPRING FLING BRUNCH MENU

Selection of Freshly Baked Muffins, and Breakfast Pastries with Butter and Spreads
Wheel of Brie filled with Champagne Raspberry Preserves and served with Apple Slices
Cheddar Strata
Roasted Asparagus Wrapped in Smoked Salmon
Banana Pancakes with Warm Strawberry Sauce
Country Style Bacon

Orange Juice Champagne Coffee/Tea bar

SUMMERS END SUPPER

TO START

Sippers: Blue Haroon
Prosecco Cocktail

Tapas

AT TABLE

Grilled Duck Breast Quesadilla
Salad of Arugula Strawberries and Mango Citrus Vinaigrette
Roulade of Chipotle Rubbed Flank Steak with wild Mushrooms and Baby Spinach
Local Green Beans with Caramelized Red onion
Fingerling Potatoes

SWEET ENDINGS

NJ Peaches grilled with Honeyed Chevre and Chiffonade of Mint & Basil

Coffee and Tea

Wines will be served with each course.

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