



# the portable chef

culinary artists & event planners

featuring gourmet food with eccentric presentation

## sample menu #2

### **Grilled Beef Tenderloin Crustini**

Garlic parsley baguette rounds (baked on site) finished with a slice of grilled, marinated medium rare beef tenderloin.

This selection is finished with a coarse mustard horseradish mousse, half grape tomato and Italian parsley leaf.

### **Shrimp Mousse Crustini**

Garlic parsley baguette rounds (baked on site) topped with our spicy shrimp mousse. This selection is finished with a chopped egg yolk and cilantro leaf garnish.

### **Antipasto/ Fresh Vegetable Arrangement**

This fresh multi-leveled display includes roasted red, yellow and orange bell peppers, marinated artichoke hearts, pepperoncini peppers, cherry peppers, sliced salami, sliced pepperoni, black olives, queen green olives, fresh basil, mozzarella, grape tomatoes, baby carrots, baby bella mushrooms and celery sticks.

This selection is served with a roasted corn garden herb dip.

### **Southwestern Fire-roasted Gratin**

Our flavorful hot cream cheese based dip blends chopped red, yellow and orange bell peppers, fire roasted grape tomatoes, roasted corn, black beans and green chilies.

This item is served in a round silver chafing dish with a side of white corn tortilla chips.

### **Spinach & Walnut Stuffed Mushrooms**

Medium mushroom caps filled with our flavorful chopped spinach, walnut and asiago cheese bread crumb stuffing.

This selection is baked on site and finished with a basil garlic butter.

### **Bleu Cheese Stuffed Dates**

Sliced dates filled with gorgonzola cheese, wrapped in bacon and baked on site until crispy.

This item is secured with a round toothpick for easy service.

### **Desserts**

Chocolate bottom cherry cheesecake squares

Key lime tea cookies with a lime swirl

Spice cake bars with cream cheese polka dots