

Amuse Gueule Party ~ Informal

AROUND THE WORLD IN FOURTEEN PLATES

Amuse Gueule (pronounced ah-myuz guhl) are casual little bites meant to whet the appetite before a meal and are typically served prior to a casual meal in a bistro or brasserie. This was the expectation of one of our clients who wanted an eight course tasting menu but with a casual approach as opposed to the more formal amuse bouche presentations. The client requested an East-Meets-West menu that would celebrate the coming together of two families, one of European decent and the other Asian. For a detailed description of each menu item [click here](#).

HORS D'OEUVRE INSPIRED ITEMS

China Pearls with Mango-Chili Marmalade
China Meets Italy and the Caribbean

Mango Mania Lassie
India Meets Italy, the Caribbean, and North America

Asian Style Tapas Platter
China and Japan Meet Spain

SOUP INSPIRED ITEMS

Taiwanese Style Clam Chowder
Taiwan Meets North America

Served With Edamame and Green Chickpea Falafel Fritters
Japan and India Meet France

POULTRY INSPIRED ITEM

Grilled Pekin Duck Breast with Dandelion Greens, Roasted Red Grapes and Green Curry Crème
Thailand and India Meet France and Italy

SEAFOOD INSPIRED ITEM

Scallops En Papillote with Asian Noodle Salad
China Meets France

MEAT INSPIRED ITEMS

Asian Plum-Pork Tenderloin in Ginger-Chive Crêpes
Vietnam Meets France

Buffalo Bulgogi with Anchovy-Rosemary Mayonnaise
Korea Meets North America and Italy

PASTA INSPIRED ITEMS

Szechuan Spätzle with Crispy Vegetables and Spicy Peanut Sauce
Japan Meets Germany

Braised Triple Cabbage and Japanese Eggplant Lasagna
Japan Meets Italy

CHEESE TRAY INSPIRED ITEM

Paneer and Cantal Montagne Tartlets with Shiso-Herb Salad
Japan and India Meet France

DESSERT TRAY INSPIRED ITEMS

Coconut Tapioca with Tarragon Sauce
Thailand Meets the Caribbean and France

Green Tea Mousse with Sake-Soaked Dried Cherries
Japan Meets France

MENU DESCRIPTIONS:

HORS D'OEUVRE INSPIRED ITEMS

China Pearls with Mango-Chili Marmalade
China Meets Italy and the Caribbean

- Reminiscent of Italy's famed arancini risotto balls; a combination of chicken breast and thigh meat are ground with panko (Japanese bread crumbs), shallot, garlic and Napa cabbage and then rolled in imported Italian Arborio rice before being steamed until tender, lustrous and pearlescent. Served with an Asia-centric Caribbean-inspired mango, citrus and Chinese chili pepper marmalade.

Mango Mania Lassic

India Meets Italy, the Caribbean, and North America

- The lassic, a classic Indian beverage, travels through Greece and the Caribbean on its way to pure perfection. Homemade mango gelato is blended until smooth with labneh (Greek style yogurt), citrus, simple-syrup and ice. Served in miniature Collins glasses with decorative homemade Chinese parasols designed to match your invitations. A truly jet-setting New England frappe!

Asian Style Tapas Platter

China and Japan Meet Spain

- Traditional Spanish bar munchies are tweaked using Chinese and Japanese ingredients to offer up a decidedly Asian tapas platter. Included are hard-boiled quail eggs with toasted sesame seeds and Japanese Nazuna sea salt, sherry-garlic shiitake mushrooms with aged Chinese sausage, and Asian pork meatballs with Spanish sausage and Spanish saffron on snow pea picks.

SOUP INSPIRED ITEMS

Taiwanese Style Clam Chowder

Taiwan Meets North America

- New England's favorite seafood "stew" reaches new heights (and lower fat and calories) with this offering from the east. Fresh clams swim in a creamy coconut-milk broth with lemongrass, kaffir lime leaves, Maine potatoes, onion, celery, zucchini, summer squash, fresh cilantro and ginger, citrus, serrano chilies and Asian fish sauce. The result is a heart-pounding (not heart-stopping) exciting (and exalting) version of our beloved (and beguiling) chowda.

Served With Edamame and Green Chickpea Falafel Fritters

Japan and India Meet France

- Every chowder demands a crispy crunchy tidbit served on the side and these little fritters walk the walk...from Japan, to India, to France, and back again. Freshly shucked soy beans and green chickpeas are puréed until smooth and silky; mixed with shallot, garlic, herbes de Provence and savory Indian spices; tossed in Japanese panko bread crumbs and then lightly pan seared to golden perfection. These taste like summertime in southern France...that is, if France were smack in the middle of India or off the coast of Japan.

POULTRY INSPIRED ITEM

Grilled Pekin Duck Breast with Dandelion Greens, Roasted Red Grapes and Green Curry Crème

Thailand and India Meet France and Italy

- Pekin duck breasts are rubbed with a smoked sea salt and grilled, Thai style, to medium rare and laid on a bed of spicy dandelion greens, shiso leaves, micro hearts aflame, slow roasted red grapes and a luscious cream sauce infused with green curry and just a hint of Italian chilies. This migration flies north for its inspired flavor combinations.

SEAFOOD INSPIRED ITEM

Scallops En Papillote with Asian Noodle Salad

China Meets France

- Sea scallops are lightly steamed in a parchment paper parcel with fennel bulb and Meyer lemon slices and then laid on a bed of whisper thin thread noodles, snow peas, cucumber, carrot, bean sprouts, chilies, fresh Chinese herbs and toasted peanuts. Fruits de mer and a fresh Asian salad together on one plate. The pleasures of 'shell'-shock on two continents...

MEAT INSPIRED ITEMS

Asian Plum-Pork Tenderloin in Ginger-Chive Crêpes

Vietnam Meets France

- A fresh and glossy Vietnamese plum sauce is lightly spread over lavender-infused crêpes, topped with a plump hoisin marinated and slow roasted pork tenderloin slice, daikon radish, daikon radish sprouts and chives and then rolled egg roll style. Served with additional plum sauce for dipping and double dipping.

Buffalo Bulgogi with Anchovy-Rosemary Mayonnaise

Korea Meets North America and Italy

- Buffalo sirloin and Delmonico steaks are marinated in a Korean bulgogi marinade and cast iron-grilled until tender and caramelized. The juicy moist meat is laid between miniature homemade Italian grill bread topped with buffalo mozzarella and served with a sauce of homemade mayonnaise with rosemary and imported Italian white anchovies. Your guests will shuffle off to Buffalo and clear across the world with these two- to three-bite sandwiches.

PASTA INSPIRED ITEMS

Szechuan Spätzle with Crispy Vegetables and Spicy Peanut Sauce

Japan Meets Germany

- Spätzle, is a German style noodle made by pressing a batter-like dough through a screen and poaching in salted water. Its name means 'little sparrow' and its shape is thick bellied and lightly curved like the bird whose name it carries. Its chewy texture is reminiscent of Japanese udon noodles, so why not treat them that way? A spicy chili-scented peanut sauce is drizzled over the spätzle, crisp bell peppers, carrots, green onions and baby bok choy and finally sprinkled with toasted black and white sesame seeds and garnet amaranth.

Braised Triple Cabbage and Japanese Eggplant Lasagna

Japan Meets Italy

- Green cabbage, baby bok choy and Napa cabbage are lightly sautéed with fresh ginger and garlic, shaoxing wine and homemade chicken stock and then layered along with grilled Japanese eggplant and wonton sheets. The lasagna is topped with our homemade ricotta cheese and homemade mozzarella and baked until crisp and golden on top. Definitely not like Mamma made, but I think she'd approve...

CHEESE TRAY INSPIRED ITEM

Paneer and Cantal Montagne Tartlets with Shiso-Herb Salad

Japan and India Meet France

- Paneer is among the only cheese enjoyed by Southeast Asian cultures (a few thousand years of technology and not a moment spent on cheese? Go figure.) Similar to ricotta, but much of the moisture is eliminated by gently squeezing the curds using a traditional Japanese press box. The result is a sweet cows-milk cheese with a tender, almost snap-like bite and melt on the tongue texture. Mixed with my silky-sour crème fraîche, smooth and nutty French Cantal Montagne cheese, shallot, green onions and shiitake and morel mushrooms and then stuffed into tiny tartlet shells and served with a fresh herb salad with shiso leaves and tatsoi. Forget technology...I'll take the cheese!

DESSERT TRAY INSPIRED ITEMS

Coconut Tapioca with Tarragon Sauce

Thailand Meets the Caribbean and France

- Large Thai pearl tapioca is blended with Tahitian vanilla beans and freshly pressed coconut milk and laced with a spinach and tarragon syrup and thin slices of manzanos (baby Caribbean bananas). The combination sounds a bit outrageous, but the flavor is outstanding!

Green Tea Mousse with Sake-Soaked Dried Cherries

Japan Meets France

- Hand picked Japanese green tea leaves are ground to a fine powder and blended with cream and rich organic egg yolks and heated until a mousse-like custard is formed. Served in small lotus cups and topped with dried cherries that have been plumped with sweetened Japanese plum sake wine. I can't even begin to think of a better way to end a feast, a journey, a moment with friends and family! From hearty start to sweet ending, enjoy the world wind tour!