

Small Plates Party ~ A Casual Affair

THE SMALL-PLATE TASTING PARTY FOR TEN OR 200

A small plates party is just what you're looking for when you want your guests to have the option to mix and mingle throughout the night, but you still want to ensure that everyone goes home feeling well fed and well cared for. No matter what your guests' tastes might be, there's always something for everyone and even the less adventurous won't be intimidated when they see that it's only a few bites in each dish to commit to.

PASSED HORS D'OEUVRES

Roasted Heirloom Tomato Gazpacho with Spicy Avocado Cream

Skewered Garlic Crouton and Pickled Prawn

Korean Beef Bulgogi Barbeque in Boston Bibb Lettuce Wraps

Vietnamese Nuoc Cham, Poached Snow Peas, Baby Carrots and Scallion

Origami Salmon

Julienne of Baby Vegetables, Citrus, and Asian Caramel Sauce

Fennel and Baby Carrot Soufflés

Buttered Cremini and Parmesan Frico

Beef Tenderloin Au Poivre Crostini

Green Peppercorn and Cognac Cream on Pine Nut-Shallot Toasts

CHEF SERVED PASTA AND SALAD - SMALL PLATES

French Montrachet Goat Cheese and Arugula Maltagliati

Homemade Egg Yolk Pasta with Campari Tomato and Pancetta Butter

Pea, Mint and Parmigiano Reggiano Maltagliati

Homemade Fresh Herb Pasta with Walnut-Mint Pesto

Lentil, Lobster and Dungeness Crabmeat Maltagliati

Homemade Peppercorn Pasta with Lobster-Madeira Sauce

Homemade Goat's Milk Ricotta Maltagliati

Homemade Tomato Pasta with Ratatouille Sauce

Salad of Baby Greens, Heirloom Tomatoes, Calimyrna Figs, and Mixed Berries

Baby Bocconcini and Green Apple and Shallot Vinaigrette

Watermelon and Cucumber Mint Salad

Tsatsiki Dressing and Flaked Maldon Sea Salt

Homemade Artisan Breads and Home-Churned Butter

☞ Pine Nut-Shallot Rolls ☞

☞ Hand-Churned Sweet Cream Butter ☞

THE ULTIMATE CHEESE TRAY

Cheese Tray with Toasted Candied Pecan Bread, Bunches of Grapes and Candied Citrus

☞ Pistachio Crusted Saint Agur Bleu Cheese ☞ ☞ Petite Basque Pain Perdu Chaud ☞

☞ Miniature Brie En Croute with Muscovado Caramel ☞

☞ Asparagus, Leek, Shiitake Mushroom, and French Bûcheron Chèvre Terrine ☞

☞ Morbier ☞ ☞ Grafton Cheddar ☞ ☞ Smoked Gouda ☞

TRIO OF DESSERTS AND COFFEE SERVICE

Pan Perdu Soufflé

Vanilla Bourbon Sauce

Chocolate Pots De Crème

Muscovado-Cardamom Cream and Petits Pains Au Chocolat

TEETOTALERS' BEVERAGE AND BAR SNACKS

Iced Yellow Champagne Mango and Saturn Peach Tea

Peach and Mango Nectar, Citrus and Mint

Tower of Mixed Spiced Nuts in Paper Cones

↳ Curry-Spiced Peanuts ↳ Candied Roasted Pecans ↳
↳ Honey Roasted Nut Clusters ↳ Crispy Chili Chickpeas ↳

MENU DESCRIPTIONS:

PASSED HORS D'OEUVRES

Roasted Heirloom Tomato Gazpacho with Spicy Avocado Cream

Skewered Garlic Crouton and Pickled Prawn

- The season still brims with local heirloom tomatoes and here we char-grill the finest selection and purée with our homemade french bread cubes, local cucumber, bell peppers, onion, garlic, fresh herbs and just the right balance of citrus juices, sherry vinegar and imported Spanish paprika. After being ladled into tiny two-sip shooter shot glasses each soup is drizzled with a spicy avocado cream. To finish each little soup we top with a skewered crispy garlic crouton and a large Pacific prawn that's been "pickled" in rice wine vinegar, star anise, ginger, lemongrass, jalapeño, and spring onion.

Korean Beef Bulgogi Barbeque in Boston Bibb Lettuce Wraps

Vietnamese Nuoc Cham, Poached Snow Peas, Baby Carrots and Scallion

- One of the first Asian dishes I ever prepared was beef bulgogi and I continue to prepare it in my own home many times throughout the year. This Korean style barbeque favorite start with the humble flank steak set in an over-night marinade of imported soy sauce, mirin rice wine, garlic, ginger, scallion and black sesame seeds. Each steak is then placed atop the super hot coals of an outdoor grill and allowed to grill until the meat caramelizes and chars to crispy perfection. Once thinly sliced the meat is laid into Boston Bibb lettuce wraps and topped with poached snow peas, sliced scallion a julienne of baby carrot and Nuoc Cham (Vietnamese Must-Have Table Sauce).

Origami Salmon

Julienne of Baby Vegetables, Citrus, and Asian Caramel Sauce

- Cooking en papillote (in parchment paper) yields a buttery and outrageously succulent texture to seafood and this Japanese origami technique proves that the French aren't the only ones able to cook foods in paper. The Japanese, with their love of whimsy and practicality in cooking, married the origami folding technique to transform small sheets of parchment into tiny little paper boxes that hold small medallions of wild caught Chilean Sea Bass, sliced baby shiitake mushrooms and fresh ginger, julienned baby red and yellow bell pepper, leeks and fennel bulb, and a lightly sweetened sauce of Asian caramel. Another origami box is fitted over the first and each is roasted until the fish is perfectly steamed and the vegetables are crunchy-tender. Served in their boxes on our ceramic "origami plates" with small paper flowers, your guests can lift off the top box to reveal the pearlescent jewel within. A presentation worthy of the king of fish.

Fennel and Baby Carrot Soufflés

Buttered Cremini and Parmesan Frico

- I always want to serve soufflés at cocktail parties, but their delicate nature requires them to be eaten so hot that guests couldn't possibly hold even the tiny little cups our soufflés are served in. Here I've designed a "soufflé" that can be eaten at room temperature and enjoyed as your guests mingle and move about the room. This perfectly airy yet slightly firmer version is made with fresh baby carrots, fennel bulb, shallots, sweet cream, organic egg yolks, ground ginger and nutmeg and topped with butter-seared cremini mushrooms and the tiniest baby carrots and a small parmesan crisp. As beautiful to see as it is to taste!

Beef Tenderloin Au Poivre Crostini

Green Peppercorn and Cognac Cream on Pine Nut-Shallot Toasts

- No beef lover can resist the classic French technique of cooking outrageously decadent pepper-crust beef tenderloin with a sauce of brined green peppercorns, roasted beef stock, sweet cream, homemade butter, and premium Courvoisier V.S.O.P. cognac. Pan Seared to medium rare, the meat might be so tender and succulent that you could cut it with a spoon but we've still done the work of slicing thin ribbons of beef and placing them atop our homemade Pine Nut and Caramelized Shallot Bread so your guests need only pop them in their mouths.

CHEF SERVED PASTA - SMALL PLATES

French Montrachet Goat Cheese and Arugula Maltagliati

Homemade Egg Yolk Pasta with Campari Tomato and Pancetta Butter

- In Italian maltagliati literally means “badly cut” and is meant to describe pasta made from scraps and off cuttings left over after other pastas have been made. The random shapes of maltagliati pasta have become so popular in some parts of Italy that many companies deliberately manufacture this pasta, rolling out large sheets of dough and cutting them into rough shapes. We’re a little bit neater when we cut our own homemade and fully loaded egg yolk pasta dough, but we still love the random shapes that seem so homey and familiar. After being gently boiled to al dente each petite sheet is rolled and stuffed with a homemade filling of the classic crumbly Montrachet goat cheese and sautéed shallot, arugula and parmesan cheese. Each small plate holds two stuffed maltagliati and topped with a rich sauce of Campari tomatoes, imported pancetta and our home-churned butter.

Pea, Mint and Parmigiano Reggiano Maltagliati

Homemade Fresh Herb Pasta with Walnut-Mint Pesto

- This light, refreshing and perfectly vegetarian pasta dish is served lightly chilled during these warm summer days. A silken filling made with braised freshly shucked peas, fresh squeezed Valencia orange juice and zest, spearmint and parmigiano reggiano cheese is loaded into our five-herb pasta dough before being topped with a seasonal pesto made with walnuts, basil, fresh spearmint, citrus, parsley and imported extra virgin olive oil. A selection of baby vegetables round off the dish and turns this small plate into the perfect summer fair.

Lentil, Lobster and Dungeness Crabmeat Maltagliati

Homemade Peppercorn Pasta with Lobster-Madeira Sauce

- If seafood is what makes you most happy then this pasta dish will make you as happy as can be. We start with sheets of perfectly cooked tri-pepper pasta that’s loaded with poached lobster, Dungeness crab, meaty and toothsome lentils and baby leeks. Each small plate is then topped with an equally delicious seafood sauce made with more lobster, shallots, fennel bulb, garlic, Madeira, homemade chicken demi glace and fresh organic cream. A true delight for any seafood lover.

Homemade Goat's Milk Ricotta Maltagliati

Homemade Tomato Pasta with Ratatouille Sauce

- Our signature Maltagliati that we’ve always been know for is made with a homemade ricotta cheese made from local Dwarf Nigerian dairy goat’s milk, the pinkish-hued Trapani sea salt, and fresh basil chiffonade. As truly delicious as it is simple, we decided to listen to a little bird and pair the pasta with a ratatouille style sauce to help the dish take flight. Our ratatouille is made with a thin homemade heirloom tomato sauce, baby bell peppers, eggplant, zucchini, crookneck squash, garlic, basil, thyme, fresh marjoram, fresh oregano and aged balsamic vinegar.

PLACED SALAD AND ARTISAN BREAD - SMALL PLATES

Salad of Baby Greens, Heirloom Tomatoes, Calimyrna Figs, and Mixed Berries

Baby Bocconcini and Green Apple and Shallot Vinaigrette

- I designed this salad to take full advantage of the bounty of the July harvest. Fresh baby greens including endive, radicchio and fresh herbs create a bed for the season’s first baby heirloom tomatoes, fresh Calimyrna figs, and every berry there is to offer. Baby mozzarella balls sliced and tossed with the fresh fruits and each individual small plate is drizzled with a freshly made green apple and shallot vinaigrette that lends a bite and snap to the salad's sweetness.

Watermelon and Cucumber Mint Salad

Tsatsiki Dressing and Flaked Maldon Sea Salt

- Watermelon and yogurt may sound like unlikely bedfellows, but this refreshing dish deliciously disproves that assumption. Pearled watermelon and slices of English hothouse cucumbers are piled high atop a wonderfully tangy tsatsiki dressing on small bowls before being sprinkled with torn mint leaves. Flaky shards of sea salt, added just before serving, highlight both the melon's sweetness and the sauce's savory tang.

Homemade Artisan Breads and Home-Churned Butter

☞ White Velvet Parmesan Rolls ☞ ☞ Honey and Summer Herb Rolls ☞ ☞ Pine Nut-Shallot Rolls ☞

Hand-Churned Sweet Cream Butter

- As an accompaniment to the pastas and salads we bake loaves of our favorite artisan breads including White Velvet Parmesan Rolls that puffs up high and airy as they bake resulting in a crisp exterior with a truly velvety, almost creamy, interior texture. Also, my favorite loaf of all time, the Honey-Herb Bread made with handfuls of parsley, sage, rosemary and thyme along with wheat and bread flours, local wild honey and fresh whole milk. In addition we bake rounds of Pine Nut-Shallot Bread so you can offer a mountain of fresh baked breads at the table. Served along with the breads is our own home-churned butter churned from our own homemade crème fraîche.

THE ULTIMATE CHEESE TRAY

Cheese Tray with Toasted Candied Pecan Bread, Bunches of Grapes and Candied Citrus

Pistachio Crusted Saint Agur Bleu Cheese Petite Basque Pain Perdu Chaud Asparagus, Leek, Shiitake Mushroom, and French Bûcheron Chèvre Terrine Miniature Brie En Croute with Muscovado Caramel Morbier Grafton Cheddar Smoked Gouda

- A selection of four cheese creations, three wonderful cheese wedges and three cheese accompaniments greet your guests as they enter your reception and remains stocked and replenished throughout the day. In addition to our three favorite wedges guests can enjoy a bite-sized ball of Saint Agur Bleu Cheese imported from the Alsace region of France that's been completely encrusted in demerara-candied pistachios; our own take on the sophisticated Pain Perdu Chaud made by broiling creamy Petite Basque over a homemade pecan bread crouton that's been bathed in an egg custard (similar to French Toast); a scaled down version of the beloved brie en croute made into little two-bite treats with a caramel that compliments the gooey goodness of the brie; and a terrine made in a very tiny yet long terrine mold lined with baby leek leaves and then packed with caramelized leeks in French Bûcheron Chèvre, labneh (Greek yogurt style cheese), pencil thin asparagus and shiitake mushrooms. The presentation is stunning when sliced. Perfect cross sections of the asparagus and shiitakes dot the creamy white cheeses.

TRIO OF DESSERTS AND COFFEE SERVICE

Pain Perdu Soufflé

Vanilla Bourbon Sauce

- This dessert literally has it all ~ Pain Perdu is really a refined version of French toast that's been baked and souffléed until golden and lightly crisp. Sweet cream-custard-soaked buttery croissants are torn and folded with dried blueberries from Maine and our house-candied pecans before being loaded into individual lotus cups and topped with shaved Valrhona chocolate. Served with a Pecan and Vanilla Caramel-Bourbon Sauce made from my mémère's own recipe your guests will need to look no further for the perfect dessert...unless they want more than one dessert...

Cherimoya-Strawberry Panna Cotta

Tropical Fruit and Wild Clover Honey

- A super silky panna cotta made with fresh strawberries and the custardy flesh of the cherimoya that Mark Twain referred to as "the most delicious fruit known to men". Spooned on top of the fruity custard is a tropical compote made with papaya, mango, pineapple and local wild clover honey. Each layer is a dessert in itself, but when spooned up together and eaten in one bite, you'll understand why I married the two together. Sour and sweet, creamy and slick, two worlds in one, and better together. Served in small glass bowls with demitasse spoons.

Chocolate Pots De Crème

Muscovado-Cardamom Cream and Petits Pains Au Chocolat

- The finest Scharffen Berger and Callebaut chocolate, sweet cream and organic eggs are brought together to create the finest and silkiest chocolate custard imaginable. Served in individual lotus bowls and topped with a whipped cream made with Muscovado sugar, Tahitian vanilla and ground cardamom. Served on the side are little two-bite treasures made with buttery puff pastry dough and imported premium milk, dark and white chocolate. A must have for the chocoholic with a craving!

Freshly Brewed Coffee and Tea Service

With Accompaniments

- Urns of full strength and decaf coffees and boiling spring water will accompany the dessert bar along with loose teas and tea infusers, both ground cinnamon and sticks, freshly ground nutmeg and pods, cocoa and chocolate disks, miniature carafes of cream and milk, and citrus wedges are served in a beautiful presentation.

TEETOTALERS' BEVERAGE

Iced Yellow Champagne Mango and Saturn Peach Tea

Peach and Mango Nectar, Citrus and Mint

- For those that want a non-alcoholic beverage with their birthday celebration we prepare a truly refreshing and seasonal iced tea. A selection of mango and peach herbal and infused teas with our own fresh-juiced peach and mango nectar and mint and citrus-simple syrup are presented in a large hand-blown glass jar with spigot with plenty of ice and citrus slices.

Tower of Mixed Spiced Nuts in Paper Cones

☞ Curry-Spiced Peanuts ☞ Candied Roasted Pecans ☞ Honey Roasted Nut Clusters ☞ Crispy Chili Chickpeas ☞

- The three-tier wire pedestal basket-tower used to present the take-away paper cones stands tall at the bar. The two upper mesh baskets hold paper cones that have been designed to look like your wedding invitations and each is filled with a host of munchies and nut clusters for a take-away treat or even eaten on the spot from the over-flowing bottom basket of the pedestal. No one will be bothered to wait for a bottle of beer or glass of wine if they have such nice little snacks to keep them busy.