

Cocktail Reception

Appetizers

Caprese House dried Roma Tomato, Ricotta Mousse, Oil cured Olive Tapenade, Basil Leaf

Diego Chipotle braised Estancia Beef Short Ribs with Koral Farms Avocado Gelato

Oaxacan braised Pork Belly, Porcini stuffed Pupusa, Avocado Creme

Hummiso 22-spiced Hummus in Endive Cup with Daikon Sprout, Radish, Corn Shoot

Hong Kong Chinese 5-Spiced Beef Eggroll

Ms. Marcus Panini of Pastrami, Smoked Turkey & Brie on Lemon Pugliese with Nasturtium Floret

Nouveau Gazpacho Heirloom Tomato-Cucumber Chilled Soup with Lemon cured Prawn

Estancia Grass-fed Filet with Chef Scotty's Rasta Rub & Kumquat

Coho Salmon Salad with Mango, Cilantro & Red Onion on Cucumber Coin

Shanghai Pork Shu-mai Steamed Dumpling in Bamboo Steamer

Sweets

Crème Bouquet Five Floral Custard with Fresh Raspberries

Scharffenberger Chocolate Mousse, Smashed Chocolate Torte, Black Pepper Chantilly Creme

Petite Fours French Meringue Cookie of Pistachio, Vanilla & Chocolate



3/18/2010

ChileCo Catering – Culinary Artists at Work P/F: 866-662-2837 www.ChileCoCatering.com

Service Charge and Sales Tax are not included in above pricing

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