

## HORS D OEUVRES

### PULLED CHICKEN TOSTADAS

With chipotle aioli and avocado

### CRISPY SHIITAKE MUSHROOM CROSTINI

With goat cheese mousse

### PULLED PORK SLIDERS

With pickled watermelon and cilantro

### HEIRLOOM TOMATO AND BUFFALO MILK MOZZARELA SPOON

With fig vin cotto

### LOCAL FLUKE CEVICHE

With lime, cilantro, and plantain chips

### JUMBO LUMP CRAB CAKE

With herb aioli

### PISTACHIO CRUSTED YELLOWFIN TUNA

With caper marinated radish salad

### PARMESAN CHIVE BISCUITS

With prosciutto, arugula, and lemon aioli

### MARINATED BOCCACINI

With eggplant and roasted peppers

### ROASTED TOMATO ARANCINI

With herb aioli

# CREATIVE COURSES

## CATERING



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# SALADS

## MIXED GREEN SALAD

With seasonal vegetables and sherry shallot vinaigrette

## SHAVED FENNEL SALAD

With dried pomegranates, feta, and oregano vinaigrette

## RUSSIAN FINGERLIN POTATO SALAD

With pesto, hard boiled eggs, and arugula

## SHAVED BRUSSEL SPROUT SALAD

With pancetta, parmesan, and lemon vinaigrette

## TRICOLOR BEAN SALAD

With grilled lemon, pink peppercorns, and salsa verde

## ROASTED TRICOLOR BEET SALAD

With baby swiss chard, sunflower seeds, and cumin vinaigrette

## SHAVED RED CABBAGE SALAD

With golden raisins, roasted pecans, and sherry vinaigrette

## GRILLED CEASAR SALAD

With bacon croutons, and shaved parmesan

## CLASSIC WEDGE SALAD

With pancetta, blue cheese and cherry tomatoes

## ASPARAGUS AND MUSHROOM SALAD

With shaved radish and green goddess dressing

## HEIRLOOM TOMATO AND BURRATA SALAD

With fig vin cotto, olive oil and basil

## ENTREES

### MARINATED SKIRT STEAK

With whipped horseradish potatoes and asparagus

### RED WINE BRAISED SHORTRIBS

With mustard greens and cheddar grits

### GRILLED FILET OF BEEF

With swiss chard and potato-caramelized onion gratin

### BRINED PORK TENDERLOIN

With mustard spaetzle and braised red cabbage

### THAI MARINATED PORK CHOP

With glass noodles and bok choy

### DIABLO CHICKEN THIGHS

with celery root puree and sautéed mushrooms

### MARINATED CHICKEN BREAST

With gnocchi, parsnips and parmesan broth

### GRILLED LAMB CHOPS

With chickpea salad and red wine jus

### PAN SEARED STRIPED BASS

With artichoke barigoule, zucchini, and pesto

### SEARED HALIBUT

With broiled tomatoes, feta, and quinoa

### ROASTED MONKFISH MEDALLIONS

With sautéed spinach, rice cakes and beurre rouge

### BUTTER POACHED LOBSTER

With corn salad and roasted potatoes



## HORS D OEUVRES

### FIG AND BRIE CROSTINI

With honeycomb and micro bulls blood

### DEVILED EGGS

With scallions and truffle oil

### JUMBO LUMP CRAB TACOS

With cilantro crème fraiche

### VEGETABLE SPRING ROLLS

With Thai chili sauce

### B.L.T. GOUGERES

With smoked bacon and lemon aioli

### IRISH SAUSAGE IN A BLANKET

With malt vinegar aioli

### BRIASED LAMB TART

With harissa aioli and caramelized onions

### MINIATURE PORK BANH MI

With quick pickles, slaw, and harissa aioli

### SEARED FILET OF BEEF CROSTINI

With camembert and pesto

### ROASTED BEET CONES

With goat cheese and pepitos

### SHRIMP AND GRITS

With scallions and remoulade

### SCALLOP CRUDO

With tangerine, pernod syrup, and crispy fennel

### DUCK PROSCIUTTO WRAPPED ASPARAGUS

With lemon caper aioli

### CHILLED SWEET CORN SHOOTER

With jumbo lump crab and smoked paprika

### GRILLED SHRIMP SKEWERS

With zucchini, tomato, and chimichurri sauce

### CHEESY SAUSAGE BREAD

With gruyere and vodka sauce

### FRIED PECONIC BAY SCALLOPS

With tartar sauce

### SESAME SEARED YELLOWFIN TUNA

With soba noodles and ponzu sauce

### BRAISED DUCK SPOON

With cardamom and caramelized orange

### SEASONAL VEGETABLE GAZPACHO

With basil oil and shrimp

### STUFFED CRIMINI MUSHROOMS

With tallegio and leeks

### MINIATURE BEEF SLIDERS

With coleslaw and barbeque sauce

### CRISPY ARTICHOKE HEARTS

With goat cheese and chives

