

# Nouveau Pastries & Catering

5113 Westport Driv

Milton, FL 32570

(850) 626-1615

e-mail: [paulette@nouveaucatering.com](mailto:paulette@nouveaucatering.com)

## HORS D'OEUVRES MENU

### SIMPLE

*Fresh Fruit Tray*  
*Raw Vegetable Crudite*  
*Cheese and Crackers*  
*Peach Brandy, Sweet and Sour or Burgundy Mushroom Meatballs*  
*\*Panko crusted, parmesan chicken bites*  
*\*Buffalo Chicken Dip with celery, carrots, and crackers*  
*Spinach Artichoke Dip with assorted crackers, pita chips*  
*\*Shrimp Toasts*  
*Marinated Asparagus*  
*Sausage Rolls*  
*Balsamic Roasted Vegetables*  
*Cucumber, Pineapple, or Ham Dijon Tea Sandwiches*  
*Sundried Tomato Palmiers*  
*Assorted fresh Salsas and Chips*  
*7 Layer Dip and Chips*  
*Warm Brie with Caramelized Apples, Pecans, crackers*  
*Gourmet Pigs in a Blanket*  
*Pecan-Caramel Bites*  
*Lemon- Raspberry Squares*  
*Fresh Fruit Tartlets*  
*Gourmet Cookie Tray*

### Gourmet

*Rosemary Pork Tenderloin with Pear Chutney on Toasts*  
*Grilled Chicken & Pesto Bites*  
*Spanakopita (Spinach Phyllo Triangles)*  
*Martini Chicken Skewers*  
*Thai Beef Sate with Spicy Peanut Sauce*  
*Pretzel Crusted Chicken Skewers with Spicy Mustard*  
*Zippy Shrimp Canapes with Goats Cheese*  
*Crab Cakes w/ Lime Cream*  
*Smoked Salmon Sushi Balls with Wasabi*  
*Broiled Shrimp with trio of Sauces*  
*Antipasto Marinated Shrimp, cocktail onions, mushrooms, artichoke bowl*  
*Mini Beef Wellingtons*  
*Antipasto Platter of stuffed sausages, imported olives, Marinated vegetables, and fine cheeses*  
*Beef Empanadas*  
*Texas Barbeque on corn cakes with Nouveau slaw*  
*Smoked Ham Crepes with Tarragon-Dijon Cream*  
*Artichoke-Stuffed Mushrooms*  
*Asparagus-Gruyere Puff Pastry Squares*  
*Curried Deviled Eggs*

*Marinated Asparagus Wrapped in Prosciutto*  
*Basil-Marinated Mozzarella & Cherry Tomato Skewers*  
*Assorted Tea Sandwiches: (choice of 3):Prosciutto & Port Fig Butter, Curried Egg Salad, Goat Cheese & Chives, Tarragon Shrimp Salad,Lemon-Crab Salad or any from simple menu)*  
*Roquefort Grapes (Pecan, Pistachio or Almond)*  
*Nouveau Chicken Salad Puffs or Mini Croissants*  
*Stuffed New Potatoes with bacon, scallions, gorgonzola*  
*Curried Shrimp Salad on Baby Brioche*  
*\*Grilled Salami Fans with Blue Cheese and Figs*  
*\*Caramelized Onion Tarte Tatins with Balsamic Reduction*  
*\*Saigon Seared Tuna with pickled cucumber, wasabi cream*  
*\*Mini Herb Biscuits with Ham, Orange marmalade*  
*\*Beef En Croute with Bernaise*  
*\*Mini Lentil Burgers with Tomato Relish*  
*Cucumber Cups with Gorgonzola Mousse and Bacon*  
*Mini Caesar Salad Croustades*  
*Smoked Ham Crepes w/ Tarragon Mustard Cream*  
*Turnikopita (our take on Spanakopita:Phyllo, Turnip Greens, Goats Cheese, Spicy Mustard)*  
*5 Spice Chicken Salad with Mandarin Orange in Wonton Cups*  
*Ham, Cheese, and Pesto Hand rolled Croissants, Pain style*  
*\*Herb marinated, zucchini wrapped scallop kabobs*  
*\*Marinated, Roasted Vegetable Terrine with Pesto, Sundried Tomatoes, Kalamata Olives, Goats Cheese*  
*\*Caprese Salad in Mini Spoons*  
*Mini Chocolate Cups w/ White Chocolate Mousse, Raspberry Sauce*  
*Pear and Plum Pistachio Frangipane Tarts*  
*Petit-Fours Glace (Almond Frangipane Cake with Apricot Preserves)*  
*Assortment of Truffles*  
*Southern Sampler: Petite Red Velvet, German Chocolate, Carrot OR Coconut Cakes*  
*Italian Sampler: Mini Tiramisu, Cannolis, Almond Tarts, Biscotti*  
*French Sampler: Baby Napoleons, Cassis Miroirs, Eclairs, and Petits Fours*  
*Hazelnut Praline Chocolate Petite Fours*

## **Upscale**

*Escargot Wrapped in Puff Pastry with Garlic Butter Sauce*  
*African Lamb Sosties with Apricots*  
*Beef Tenderloin sliced thinly with Horseradish-Gorgonzola Sauce with Rolls*  
*Indian Spiced Phyllo Smoked Salmon Napoleons*  
*Curried Lobster Salad on Johnny Cakes*  
*Phyllo Triangles with Lobster filling*  
*Tarragon & Mustard-Lobster Bouchees*  
*Polka Kielbassa on Sweet Potato Cakes with Applesauce*  
*Red Potatoes w/ Creme Fraiche, Caviar*  
*Smoked Salmon Roses served on Rye toasts with Dill and Cream Cheese*  
*Avocado-Shrimp in Crepes--served Sushi Style w/ Wasabi & Soy*  
*Moroccan Bisteeya with Chicken, cinnamon, pine nuts, dried cranberries in phyllo*  
*\*Halibut and Caramelized Onion croquettes with fig dijonaise*  
*\*Shrimp on phyllo nests with coconut mango sauce*  
*\*Green Tea Crepes stuffed with Smoked Salmon, Sushi Rice, Raspberry Wasabi*  
*\*indicates new item*

**PACKAGES: Starting at \$9.95/pp**

