

Toque Blanche Catering | **Fall Menu**

www.Spicescafe.com

SEAFOOD & SHELLFISH

Chorizo Studded Shrimp Quesadillas, Sauce Piquante

Pastrami Cured Salmon On Potato Blini with Crème Fraiche

Salmon Ceviche with a Fresh Corn Vinaigrette in a Blue Corn Cup

Lemon Grass Fish Cakes Lime Ginger Aioli

Smoked Salmon Roulades with a Fontina and Marjoram Filling

Salmon Croquettes with Saffron Aioli

Classic Smoked Salmon Canapés on Rye with Herbed Butter and Fresh Dill

Sweet Potato Crisps with Smoked Trout Mousse and Lime Cumin Aioli

Smoked Shrimp and Mango Quesadillas

Honey Habanero Shrimp Wrapped in Smokey Bacon

Margarita Shrimp Skewers Served with a Mango Salsa

Cajun Beer Battered Coconut Shrimp with Cranberry Orange Sauce

Spicy Tuna and Sesame Seed Sushi Roll

Peruvian Ceviche with Shrimp, Tuna, and Roasted Peppers in a Cucumber Cup

Parsnip and Yukon Gold Potato Cakes with Curried Sour Cream and Wasabi Tobiko Caviar

Buckwheat Blinis with Crème Fraiche and Caviar

Mini Crab Cakes with Green Apple Chutney

Mini Lobster Pizzas with Fresh Fennel

Belgian Endive with Smoked Salmon & Dill Cream

Tuna Tartar Wonton Crisp with Soy Dressing

Crawfish Beignets With a Cajun Spiced Remoulade

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BEEF, PORK, DUCK & LAMB

Mac & Cheese Cups with Sugar Cured Ham & Aged Cheddar

Dates Wrapped in Bacon with Maytag Blue Cheese

Pork Empanaditas Chipotle Dipping Sauce

Beef & Horseradish Crostini Tenderloin

Pork Tenderloin En Croute with Apple Butter

Duck Rillettes with Bing Cherry Relish on Toasted Brioche

Mini Buffalo Burgers Pattie Melts on Grilled Rye with Asiago Cheese

Herb Marinated Tenderloin of Beef on Brioche Toast Served with Horseradish Aioli

Chipotle Meat Balls with a Sage Cream Sauce

Achiote Chile Beef Skewers with Creamy Tomato Dip

Empanaditas Filled with Ropa Vieja Served with Cilantro Aioli

Beef Taquitos Served with Pico de Gallo

Juniper Marinated Bison Burgers on Brioche Toast served with a Smoked Cherry Aioli

Cajun Stuffed Mushrooms with Andouille Sausage

Mini Focaccia B.L.T & A.'s

Spicy Roast Corn Cakes with Grilled Chorizo and Romesco Sauce

Bacon Wrapped Dates Stuffed with Toasted Almonds

Duck Wontons with Sour Cherry Soy Dipping Sauce

Duck Confit on Wild Rice Pancake with Plum Sauce

Empanaditas Filled with Lamb Picadillo Served with Jalapeno Mint Jelly

Spicy Lamb Kafta Skewers with Harissa Sauce

Middle Eastern Lamb Kebobs with Apricot Curry Sauce

Prosciutto Pesto Parmesan Cheese Straws

VEGETARIAN & CHEESE

Southwestern Hush Puppies with Smoked Paprika Aioli

Sundried Tomato, Pumpkin, and Manchego Risotto Balls

Stilton Shortbread Crackers with Caramelized Apple and Mascarpone

Parmesan Cream Crackers with Spinach and Walnut Pate

Brie and Tart Cherries in Phyllo Purses

Avocado Lime Wontons with Cilantro Pesto Dip

Endive Leaves with Saint Andre and Slivers of Sundried Apricots

Grilled Polenta Triangles with Mascarpone and Fig

Julienne Zucchini and Red Bell Pepper Quesadilla with Goat Cheese

Wild Mushroom Strudel

Black Bean Wontons with Tomatillo Salsa

Rosemary-Parmesan Twists

Puff Pastry Palmiers: Sundried Tomato Pesto or Roasted Red Bell Pepper Sage

Chipotle Spiced Pecans

Spiced Whole Wheat Cumin Crisps with Southwestern Hummus

Parmesan Crisp With Goat Cheese Mousse

Fresh Corn Cakes with Mango Brie Salsa

Root Vegetable Spring Rolls With Spicy Sweet & Sour Sauce

Twice-baked Mini Potato with Porcini Mushrooms

Wild Mushroom Roulade, Fennel & Sea Salt Dusted Puff Pastry

Gorgonzola & Pear Crostini With Walnuts & Chervil

Eggplant Canape with Toasted Pine Nuts with Ricotta

Roasted Fig Galette with Mascarpone

Petit Filo Cups with Brie & Cranberry Chutney Filling Topped with Toasted Pecans

Cinnamon Crostini with Brie & Maple Apple Chutney

Portobelo Bruschetta

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POULTRY

Gruyere Puffs Filled with Chicken Walnut Salad

Chicken Marbella Skewers with Dried Plum and Green Olive

Cashew Chicken Skewers with Orange Ginger Sauce

Fresh Lavender, Lemon and Rosemary Chicken Skewer with a Sundried Tomato Dip

Classic Chicken Sate with Spicy Peanut Sauce

Teriyaki Chicken Skewers with Szechwan Dip

Chicken Mole Empanaditas with Pumpkin Seed Salsa

Chicken Potstickers with Cilantro Lime Dip

Chicken Taquitos Served with Pico de Gallo

Foie Gras Toast with Riesling Gelée & Date Compote

DESSERTS

Chocolate Lollipops Grand Marnier Sabayon

Mini Carrot Cake Cup Cakes. Maple Coconut Icing

Miniature Seasonal Pies *Pumpkin, Apple, Chocolate Pecan*

Apple-Cranberry Pie, Caramel Walnut Sauce

Pear-Cherry Pie with Almond Streusel

Chocolate-Pumpkin Marble Cake

Pumpkin Cheesecake with Hazelnut Praline Topping

Hazelnut-Chocolate Tartlettes