

## **MY COOKING PARTY**

### **FALL 2012 - SEASONAL MENU SELECTION**

In an effort to provide the freshest, most pure flavors of the season, we utilize organic, sustainable & local ingredients whenever possible.

#### **PLEASE CHOOSE ONE OF THE FOLLOWING FIVE OPTIONS**

##### **Leek Tart**

Chèvre Chaud, Pâte Brisée, Mixed Greens & Balsamic Reduction

##### **Grass Fed Sirloin**

Sautéed Baby Carrots, Braised Shitake, Jerusalem Artichoke Puree, Green Peppercorn Demi-Glace

##### **Plum Trifle**

Frangelico, Mascarpone, Devil's Food Cake

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##### **Warm Bean Salad**

Green Beans, Yellow Beans, Dried Cranberries, Toasted Almonds, White Wine Vinaigrette & Micro Basil

##### **Organic Ravioli**

Butternut Squash with Brown Butter Sage Sauce  
&  
Roasted Chicken, Smoked Gouda, San Marzano Pomodoro

##### **Peanut Butter Chocolate Cake**

Banana Brule, Creme Chantilly

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##### **Massaman Shrimp**

Cilantro, Carrots, Coconut Milk & Crispy Shallots

##### **Coriander Crusted Naturally Raised Pork Chop**

Bacon Roasted Fingerling Potatoes, Sautéed Broccoli Rabe, Cornichons & Tarragon Demi-Glace

##### **Pear Napoleon**

Pan Roasted Pears, Puff Pastry, Red Wine Glaze, Crème Patisserie

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##### **Seasonal Mushrooms Soup**

Oyster, Shitake, Black Truffle Butter, Bay Scallops

##### **Thanksgiving Hens**

Walnut - Cranberry Stuffing, Celery Root Puree, Green Beans & Gravy

##### **Apple Walnut Strudel**

Ginger, Filo Dough, Fresh Whipped Cream

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##### **Roasted Sweet Potato Salad**

Marinated Beets, Feta & Oregano Vinaigrette

##### **Pan Roasted Stripped Bass**

Crispy Polenta Fries, Pan Roasted Brussels Sprouts, Passolivo Mandarin Vinaigrette

##### **Cheese Course**

Nutty, Ripe, Stinky  
Kumquat Confiture, Cranberry Relish, Fig Jam

## **MY COOKING PARTY**

### **WINTER 2011/2012 - SEASONAL MENU SELECTION**

In an effort to provide the freshest, most pure flavors of the season, we utilize organic, sustainable & local ingredients whenever possible.

#### **PLEASE CHOOSE ONE OF THE FOLLOWING FIVE OPTIONS**

##### **Marinated Portobello Salad**

Mixed Greens, Onions & Parmesan

##### **Organic Ravioli**

Beef

Ricotta, Rosemary, Arrabiata  
&

Cheese

Roasted Garlic, Nutmeg, Vodka Sauce

##### **Coconut Macaroons**

Chocolate Dipping Sauce

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##### **Seafood Paella**

Scallops, Shrimp, Mussels & Chorizo

##### **Smoked Paprika Hens**

Warm Piquillo pepper Salad, Feta & Chives Cous Cous, Au Jus

##### **Apple Walnut Empanadas**

Ginger, Blueberry Coulis, Fresh Whipped Cream

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##### **Winter Squash Soup**

Lardons, Truffle Mascarpone Crème

##### **Baked Fillet of Sole**

Parmesano Polenta Discs, Julienne Vegetables, Spinach Veloute

##### **Banana Forster Tart**

Rum, Banana Flambé, Crème Patisserie

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##### **Spinach Tart**

Chevre, Pâte Brisée, Mixed Greens & Balsamic Reduction

##### **Angus Sirloin**

Sautéed Carrots, Celery Root Puree, Green Peppercorn Demi-Glace

##### **Orange Trifle**

Grand Marnier, Mascarpone, Devil's Food Cake

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##### **Roasted Root Salad**

Marinated Beets, Rutabaga, Yams, Feta & Oregano Vinaigrette

##### **BBQ Spice Rubbed Salmon**

Pan Seared Brussel Sprouts & Creamy Potato Puree

##### **Peanut Butter Chocolate Cake**

Banana Brule, Creme Chantilly



## **SMALL PLATES**

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### **Appetizer**

#### **TARTS**

Ripe Tomatoes, Goat Cheese Crème, Basil, Puff Pastry

#### **WRAPS**

Avocado & Sun Dried Tomato Egg Roll, Jalapeño Cilantro Dipping Sauce

#### **ROLLS**

Eggplant, Ricotta, Mozzarella, Garlic & Herbs

#### **SKEWERS**

Marinated Beef, Cilantro, Warm Hummus Dip

#### **CAKES**

Mushroom and Parmesan Risotto, Balsamic Reduction

#### **BOWLS**

Shrimp, Coconut Curry Broth, Mango Salsa & Pea Shoots

## **SALADS**

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### **Appetizer**

#### **AMERICAN**

Grape Tomatoes, Red Onions, Mushrooms, Carrots, Croutons,  
Parmesan, Egg Shavings, Green Bouquet & Vinaigrette

#### **QUESARIAN**

Romaine, Anchovies,  
Parmesan Cheese, Classic Caesar Dressing & Croutons

#### **CARIBBEAN**

Mixed Greens, Seasonal Fruit, Dried Cranberries, Almonds,  
Strawberries & Sweet Creamy Dressing

#### **GREEK**

English Cucumber, Cilantro Vinaigrette  
Fresh Corn, Kalamata, Snap Peas, Plum Tomatoes

#### **THE LOUISVILLE**

Spinach, Green Apples, Red Onions, Caramelized Walnuts, Grape Tomatoes  
And Blue Cheese, Served With Balsamic Dressing

**MY COOKING PARTY**

Phone 1-888-435-CHEF

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E-mail [info@mycookingparty.com](mailto:info@mycookingparty.com)

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**SOUPS**

**Appetizer**

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**BISQUE**

Crab, Red Peppers, Corn and Potatoes

**MISO**

Japanese Style Soup  
With Tofu, Seaweed, Mushrooms and Fresh Scallions

**PEA**

Roasted Garlic & Moroccan Spices

**COCONUT**

Traditional Tom Kha Kung  
Shrimp, Galangal, Pineapple, Cilantro

**MUSHROOM**

Shitake, Portabella, Cremini and Oyster Mushrooms

**POTATO**

Leeks & Carrot Chips

**PASTA**

**Main Course – Choose Two Types of Ravioli**

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**BEEF**

Ricotta, Rosemary, Arrabiata

**CHICKEN**

Smoked Mozzarella, Pomodoro

**CRAB**

Parmesan, Bacon, Creamy Tomato

**VEGETABLE**

Butternut Squash, Sweet Potato, Brown Butter Sage

**CHEESE**

Roasted Garlic, Nutmeg, Vodka Sauce

**MUSHROOM**

Goat Cheese, Basil, Creamy Pesto

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**LAND**

**Main Course**

**CHICKEN**

**Paillard**

Spinach and Goat Cheese

**Scaloppini**

Wild Mushroom Demi Glace

**HEN**

**Apple**

Cider & Calvados

**Apricot**

Balsamic & Honey

**COW**

**Sirloin**

Chili Rubbed, Chimichurri

**Skirt**

Red Wine Shallot Reduction

**Hanger**

Au Poivre

**Fillet**

Pear Red Wine Marmalade  
(add \$7 per person)

**LAMB**

**Chops**

Rosemary Demi Glace  
(add \$7 per person)

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**SEA**

**Main Course**

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**TILAPIA**

Warm Shallot Vinaigrette

**STRIPED BASS**

Tarragon Brown Butter

**STEAMED MUSSELS**

White Wine, Bacon, Blue Cheese

**SALMON**

Asian Spiced Marinade

**MAHI MAHI**

Mint Pineapple Salsa

**CHILEAN BASS**

Coconut Curry  
(add \$7 per person)

**SEA SCALLOPS**

Beurre Blanc Sauce  
(add \$7 per person)

**PAN SEARED TUNA**

Orange Teriyaki Glaze  
(add \$7 per person)

**SIDES**

Choose two sides if you picked a Land or Sea Main Course

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**GARLIC MASH**

**ROASTED ASPARAGUS**

**TOMATO CONFIT**

**BAKED HARICOT VERT**

**CAULIFLOWER PUREE**

**MAC AND CHEESE SOUFFLE'**

**WASABI SMASHED**

**SAFFRON RISOTTO**

**BROCCOLI AU GRATIN**

**VEGETABLE JULIENNE**

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**DESSERTS**

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**STRAWBERRY**

Buttermilk Biscuit, Mint Infused Salsa, Fresh Whip Cream

**BANANA**

Nutella, Filo Pocket, Blackberry Coulis

**PEAR**

Red Wine Poached, Mascarpone

**APPLE**

Classic Tarte Tatin  
Cinnamon, Carmel, Puff Pastry

**CHOCOLATE**

Molten Cake, Pineapple Sauce, Crème Chantilly

**COFFEE**

Traditional Tiramisu  
Lady Fingers, Espresso, Amaretto

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