

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

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

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

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

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

MYCOOKINGPARTY.COM

Boutique Catering & Cooking Classes



Full Menu Selection

Please Choose –

One Appetizer

Small Plate, Soup or Salad

One Main Course

Two Pastas, One Land or One Sea Dish

Two Side Dishes

(if choosing land or sea only)

One Dessert

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SMALL PLATES

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

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



SOUPS

Appetizer

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

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



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)



SEA

Main Course

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

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

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