

Inspo...

Hors D'Oeuvres, Reimagined

From the Ocean...

Mini Fish & Chips in Fry Box with Roasted Corn
Tartare Sauce
Spicy Tuna Sushi Tot with Boom Boom & Pickled
Cucumber
Seared Scallop with Strawberry & Basil
Lobster Roll In Brioche with Butter & Lemon
Filet O Fish Slider with Caviar Tartatre
Mobile Raw Bar with Accoutrement
Crudo Cone with Avocado & Wasabi Soft Serve
Lobster Taco with Sriracha Mayo & Asian Slaw
Seared Tuna on Wonton with Fruit Salsa
Caviar Tater Tot
Shrimp Fra Diavolo Arancini
Crab Stuffed Squash Blossom with Herb Kewpie
Lobster Cannoli
BBQ Salmon Taco
Lobster or Scallop Corn Dog
Lobster Mac & Cheese Gold Bar
Crab Cake with Tarragon
Crab BLT in Gougere
Fried Oyster Deviled Egg
Bluefish Pate & Pickled Onion Cracker
Clams Casino
Latke & Smoked Salmon



Cocktail Party



Creative Culinary Studio

PERSON CHEF SERVICES
CURATED DINING EXPERIENCES
BESPOKE EVENT PLANNING
UNMATCHED INNOVATION

The Dinner Ladies

Cluck Cluck...

Chicken Nugget with Caviar & Creme Fraiche
Portuguese Fried Chicken on a Biscuit
Cacio e Pepe Chicken Skewer with Prosciutto
Thai Chicken Salad Cucumber Cup
Peking Duck Scallion Pancake
Milanese Satay
Vodka Chicken Parm Slider
Mini Duck Taco with Pineapple Salsa
Chicken & Waffle Bite
Chinese Chicken Meatball
Classic Peanut Satay

Cocktail Party



The Dinner Ladies

Beef, Lamb & Pork

Bacon & Cheddar Mini Twice Baked Potato

Gorgonzola Filet Wrapped in Bacon

Pulled Pork & Cornbread Bite

Rare Tenderloin on Potato Chip with Bernaise Aioli

Lamb Lolli with Berbere and Tzatziki

Nonna's Meatball & Rigatoni Fork

Bacon Jam & Pimento Cheese on Scallion Cracker

Mini Gyro on Pita With Tomato, Cucumber, Yogurt

Porchetta & Polenta Bites

Pesto Grilled Sirloin with Marinated Tomato on Focaccia

Mini Cubano Slider

Tiny Croque Monsieur & Madame

Carbonara Arancini

Jen's Potato: Roasted Fingerling with Roquefort Dressing &

Peppered Bacon

Mini Big Mac

Sausage & Rabe Stuffed Mushrooms

Coco's Pigs in a Blanket-the best. With Dijonaise & Ketchup.

Walking Taco Salad

Italian Beef Sub Minis

Chopped Cheese Slider

Wagyu on Crispy Rice with Soy Aioli

Mini Beef Wellington

Charcuterie Skewer



Vegetarian

Black Pepper Gougeres

Caprese Toast

Tomato Soup & Grilled Cheese Shooter

Fig & Goat Cheese Crostini

Watermelon & Feta Skewer

Spinach & Parmesan Stuffed Mushroom

Chic Pea Fritter with Date Ketchup

Caprese Skewer

Phyllo Wrapped Asparagus

Caesar Salad Endive Shooter

Bougie Crudite

Deviled Eggs, Served Up: Cornichon, Bloody

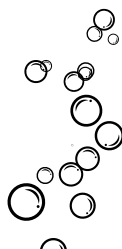
Mary, French Onion, Classic

Gazpacho Shooter: Tomato or Watermelon

Wild Mushroom Tart

Brie & Raspberry Phyllo

Spanakopita



Cocktail Party



Creative Culinary Studio

PERSON CHEF SERVICES
CURATED DINING EXPERIENCES
BESPOKE EVENT PLANNING
UNMATCHED INNOVATION

The Dinner Ladies

Sweet Treats

Mini Pancake Stack with Blueberry

Pain Perdu (French Toast Bread Pudding) with Raspberry

Chocolate Mousse Tart

Key Lime Tart

Espresso Martini Push Pop

Espresso Martini Popsicle

Rose, Strawberry & Basil Popsicle

Aperol Spritz Jello Shot

Crème Brûlée Asian Spoon

Tiramisu Bump

Strawberry Shortcake Trifle

Molten Lava Mini

The Dinner Ladies Malasadas



thedinnerladies.net

508.965.3957

Live Action Chef Stations & Grazing Displays

Paella

For any size event, for any palate. Traditional seafood with chorizo & chicken, or vegetarian, or lobster! With big local greens salad & fresh bread.

The Parm Wheel

Giant wheel of Stravecchio parmesan. Choice of risotto or pasta, cacio e pepe, pomodoro, pesto, truffle, Bolognese...

Hand Rolled Sushi

Maki, nigiri, sashimi, hand rolls, wasabi, ginger, all the sauces. Choices of Fish based on Market.

Imported Cheeses & Meats

The best we can get, from Murray's or Sid Wainer, can be curated by country, with bountiful accoutrement of flatbreads, crackers, fruits, preserves, pickles, olives, tinned fishes & fresh bread. Sky's the limit.

Not Your Average Crudite

Display of locally procured & foraged vegetables like baby carrots, peppers, cucumbers, heirloom tomatoes, broccolini, asparagus, marinated mushrooms, pea pods, romaine cups, seasonal squashes, some raw and some roasted, with fresh fried potato chips and 3 dips du jour.

Grilled Cheese

Wheat, white, sour dough, cranberry, pumpernickel, cheddar, Swiss, Boursin, cooper American, goat cheese, mozzarella, tomatoes, basil, caramelized onions, figs, prosciutto, truffles, lobster optional, griddles & butter.

Cocktail Party



The
Dinner
Ladies

Live Action Chef Stations & Grazing Displays

Elevated Mezza

Gyro chicken & beef or lamb skewers, falafel, hummus, tabouleh, grilled eggplant baba, cucumber & tomato salad, olives.

Poke Bowls

Chilled soba noodles, sticky rice, Ahi tuna, salmon, shrimp, sesame chicken, cucumbers, carrots, bok choy, shitake mushrooms, avocado, mango, pineapple, edamame, Thai basil & cilantro, radish, assorted sauces and pickled vegetables.

Beach Basket

Crispy chicken biscuits, Caesar pasta salad, tenderloin with horseradish & arugula on ciabatta, mini caprese salad stacks, shrimp cocktail, lobster sliders.

Tacos

Chicken Tinga, cilantro lime shrimp, asado beef, flour & corn tortillas, all the fixings: guac, salsa, pico, cheddar, cotija, chipotle crema, olives, pickled jalapenos, black beans, yellow rice. Endless warm & salty chips.

Frites

Endless Fries with cheese sauce, aiolis, shake flavors, truffle shavings & oil, crumbled blue cheese, fresh herbs, fancy ketchups, gravy, shredded cheese, bacon bits, scallion, little paper boxes.

Sliders

Beef mini big macs or In & Out Style, grilled or fried chicken with avocado ranch & bacon, Cubanos or pulled pork.

Cocktail Party



The
Dinner
Ladies

Creative Culinary Studio

PERSON CHEF SERVICES
CURATED DINING EXPERIENCES
BESPOKE EVENT PLANNING
UNMATCHED INNOVATION

Live Action Chef Stations & Grazing Displays

Hand Pulled Mozzarella

Fresh made mozzarella balls, heirloom tomatoes, grilled peaches, Italian meats, basil, pesto, balsamic strawberries, hot honey, crostini & grilled focaccia

Burrata Board

Everything from the above listed but not fresh pulled mozzarella by a chef, fresh burrata and all the accoutrement.

Raw Bar

Oysters, clams, shrimp, bloody Mary cocktail sauce, lemons, seasonal mignonette, crackers, tuna tartare, lobster guac, with or without Alaskan crab legs or caviar supplement.

Cocktail Party



The Dinner Ladies



Salads

Traditional Caesar... torn romaine, parmesan, croutons

Seasonal Caesar... Summer wedge style, autumnal baby kale, springtime green crunchy Caesar

Caprese...Heirloom tomatoes, fresh mozzarella or burrata, olive oil, salt, pepper, basil, balsamic pearls

Grilled peach & burrata, arugula, basil lemon vinaigrette, grilled focaccia croutons, prosciutto

Spinach, asparagus, jammy egg, bacon Dijon vinaigrette, pumpernickel croutons, red onion

Roots & Fruits: roasted multicolor beets, oranges, grapefruits, shaved carrots, leeks, orange sherry honey vinaigrette

Baby greens, seasonal flavors... goat cheese & strawberry; ricotta salata, melon, prosciutto, basil; roasted squashes & cranberries, curated to the season.

Dinner Lady... baby arugula, shaved parmesan & pecorino, lemon vinaigrette, roasted baby tomatoes.

The Wedge...baby iceberg or romaine, Jen's roquefort dressing, peppered bacon, pickled onion, grilled asparagus, cherry tomatoes, crumbled blue cheese

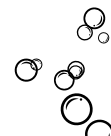
Plated Events



Creative Culinary Studio

PERSON CHEF SERVICES
CURATED DINING EXPERIENCES
BESPOKE EVENT PLANNING
UNMATCHED INNOVATION

The Dinner Ladies



Firsts

Tuna Tartare...sesame ginger dressing, mango, avocado, cucumber ribbon, crispy wonton chips

Hamachi, Nobu Style...Ponzu, jalapeno

Lady Oysters...baked in the oven, pernod cream & old bay oyster cracker crumbs

Ravioli al Uovo, showstopping. Egg & ricotta raviolo with pancetta, black pepper, the good olive oil & parm

Seasonal Sea Scallop & Crema, with garnish.

Truffled or Lobster Mac & Cheese

Foie Gras, seared or as a torchon, with brioche toasts and accompanying flavors

Crab cake, with chipotle or tarragon, small arugula salad slaw

Ricotta Gnocchi, with peas, mushrooms, asparagus, pecorino

Pizza Surprise (shhh.)

Lobster Salad, bib, avocado, citrus slaw

Caviar Hashbrown...luxe.



Plated Events



Creative Culinary Studio

PERSON CHEF SERVICES
CURATED DINING EXPERIENCES
BESPOKE EVENT PLANNING
UNMATCHED INNOVATION

The Dinner Ladies



Entrees

- ~ Filet Mignon, Dauphinois Potatoes, Asparagus, Sauce du Jour
- ~ Seared NB Sea Scallops with Carrot Crema & Seasonal Succotash
- ~ Pan Roasted Halibut with Lemon & Asparagus Risotto, Blistered Tomatoes
- ~ Sesame Salmon with Sticky Rice & Steamed Asian Vegetables, Soy Ginger Glaze
- ~ New York Strip with Blue Cheese Butter, Mashed Potatoes, Haricot Verts, Crispy Onions
- ~ Red Wine & Rosemary Braised Short Rib with Broccoli Rabe & Parmesan Polenta
- ~ Roasted Half Chicken, Heirloom Tomato & Grilled Vegetable Panzanella, Pesto Pan Jus
- ~ Seared Rare Tuna, Smashed Fingerlings, Haricot Verts, Baby Carrots, Olive Tapenade
- ~ Stater Chicken, Marsala Mushrooms, Roasted Asparagus, Herbed Risotto
- ~ Vegetarian Tian with Ratatouille Flavors
- ~ Seasonal Vegetable Risotto, Roasted Cauliflower Steak
- ~ Ginger & Scallion Pork Tenderloin, Roasted Sweet Potato, Braised Bok Choy, Peach Hoisin
- ~ Porchetta Roast, Cacio e Pepe Polenta, Sautéed Tuscan Kale, Tomato Demi Glace
- ~ Grilled Shrimp, Saffron Risotto, Grilled Summer Vegetables, Basil Pesto
- ~ Julia Child's Beef Bourguignon, Baby Potatoes, English Peas
- ~ Seared Cod, Linguica Stewed Tomatoes, Giant Beans, Braised Portuguese Kale
- ~ Shrimp, Mozambique Style, White Rice and Crispy Potatoes
- ~ Lots of other fun options, Coq au Vin, Cassoulet, Osso Bucco, Bougie Lasagnas, if you can dream it we can make it.

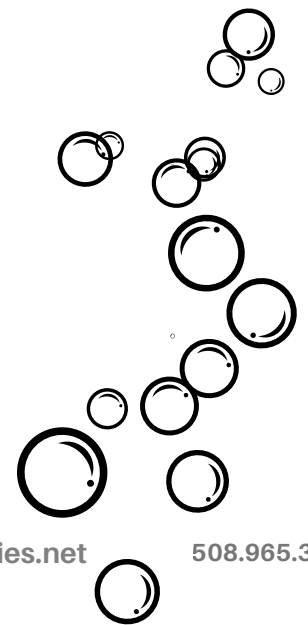
Plated Events



The
Dinner
Ladies

Creative Culinary Studio

PERSON CHEF SERVICES
CURATED DINING EXPERIENCES
BESPOKE EVENT PLANNING
UNMATCHED INNOVATION



thedinnerladies.net

508.965.3957

Sweet Treats

Lemon Buttermilk Pudding, Raspberry Sauce

Affogato with Tiny Donuts

The Island Chef Girls Key Lime Pie

Chocolate Lava Cake, Macerated Berries, Mountains of Whip

Coffee Milk Pot De Creme

Brown Sugar Biscuits, Seasonal Fruit, Mountains of Whip

Pear, Apple, Peach or Berry Galette with Vanilla Gelato

Sticky Toffee Pudding, with Vanilla Gelato

Brown Butter Pound Cake, Brown Sugar Creme Angaise, Roasted Strawberries

Sorbets and Gelatos with Cookies & Fruits

Warm Chocolate Sea Salt Cookies & Coffee Milk

Espresso Martini Push Pops

Fancy Jello Shots and Milk Shakes

Creative Culinary Studio

PERSON CHEF SERVICES
CURATED DINING EXPERIENCES
BESPOKE EVENT PLANNING
UNMATCHED INNOVATION

Plated Events



**The
Dinner
Ladies**

