

LANOCE'S GOURMET CATERING

SMALL PLATES

AHI TUNA WITH MANGO,LIME AND GINGER.	10
<i>Grilled With Cajun Spice, Finished With A Mango, Orange, Lime, Ginger, Coconut Curry Sauce, Taro Chip And Grenadine Onion.</i>	
PÂTÉ FORESTIERE	10
<i>House Made Venison, Pork, Duck, Wild Mushroom, Pistachio,Chicken Liver Pâté Served With Pineapple Chutney, Maple Mustard And Cornichon.</i>	
KOREAN BBQ BEEF	10
<i>Angus Sirloin, With Pear, Sesame, Ginger, Soy Sauce. Sticky Rice</i>	
ANTIPASTO	10
<i>Roasted Root Vegetables, Parsnip, Carrot, Fennel, Red Pepper, Artichoke, Olives, Cured Meats And Mozzarella, With A Balsamic Reduction.</i>	
DUCK AND WHITE BEAN CHILI	10
<i>Roasted Duck With Peppers, Onion, Tomato, Garlic, And White Navy Beans. Served With Cheddar Cheese And Crisp Tortilla.</i>	
SHRIMP, CHICKEN, AND CHORIZO GUMBO	9
<i>Spicy Louisiana Stew With Fried Okra.</i>	
CHICKEN ALA KING	8
<i>Slow Cooked With Peppers, Onion, Mushroom, Sherry, With Butter Milk Biscuit</i>	
PORK BELLY HOUSE SMOKED WITH HICKORY	8
<i>Crisp Pork Belly Dry Rubbed With Brown Sugar And Rosemary, Butter Milk Bisquit, Red Eye Gravy, And Espresso Syrup.</i>	
MUSHROOM ROAST	8
<i>Portabella,Oyster And Shitake Mushrooms Seasoned With Roasted Garlic And White Balsamic Vinegar On Polenta Cake.</i>	
MAC AND CHEESE, BROCCOLI AND BACON JAM	8
<i>Mac And Cheese, Broccoli, Maple Bacon Jam, Cheddar Cheese Sauce.</i>	