

# Parties by Pat

Catering & Event Planning

## Passed Appetizers

Thai Chicken with Peanut Sauce

Filo Pastries with Spinach

Filo Pastries with Sun Dried Tomato and Feta

Filo Pastries with Roquefort Cheese and Pears

Baked Brie cups with Raspberry Sauce

Thai Money Bundles

Steamed Samosas

Curry Vegetable Samosas

Conch Fritters with Cocktail Sauce

Sesame Chicken with Cocktail Sauce

Salmon Skewers with Honey Dill Sauce

Coconut Shrimp serve with Apricot Wine Sauce

Mac & Cheese Served in Chinese Spoons

Cold Shrimp with Remoulade or Cocktail Sauce

Miniature Burgers and Hot Dogs

Churrasco with Chimichurri Sauce

Mini Beef Wellington

Colombian Empanadas

Lobster Bisque Sippers

Herb Encrusted Baby Veal Chops

Hot Crab Cubs

Ceviche Shrimp or Fish, Served in Tostone Cup

Antipasto Skewers

Argentinian Empanadas (Meat, Chicken or Spinach & Cheese)

Grilled Shrimp Skewers

Chicken with Salsa Verde Quesadilla

Seared Ahi Tuna served on Water Chestnut

Rosemary Polenta with Mushroom or Olive Tapenade

## Buffet Style & Sit Down

Hand Carved London Broil with Sauteed Onions and Mushrooms

Hand Carved Roast Beef

Beef Tenderloin

Prime Rib with Horseradish Sauce

New York Strip

Rack of Lamb

Pork Loin with Apricot & Cranberry Wine Sauce

Grilled Swordfish

Lamb Shanks

Ham en Croute with Apricot Glaze

Grilled Herb Crusted Veal Chops

Sauteed Snapper Almondine

Herb crusted Salmon with Dill & Mango Black Bean Salsa

Salmon Spinach Lasagna with a thin layer of Pasta on top

Shrimp or Chicken Kabobs

Chicken Piccata

Portabella Mushroom & Wine Chicken

Coconut Chicken with Apricot Sauce

Chicken Francoise

Chicken Oscar with Crab, Hollandaise & Bearnaise Sauce

Chicken Dijonnaise

Fillet a la Normandy with Creme Fraiche, Apple & Brandy

Chicken Rollatini Stuffed with Pine Nuts, Spinach, Mozzarella Cheese, &

Tomatoes in a wine Bechamel Sauce.

Fresh Roasted Turkey or Turkey Breast

Grilled Mahi-Mahi with Black Bean Salsa

and more.....